



CDV2-304-N

30" Drop-in Cooktop: 4 burner

DCS drop-in cooktops, are powerful performers with patented Dual Flow Burners™ that put you in charge. Whether you're using the 20,000 BTU of power to bring a large pot quickly back up to a rolling boil or creating a delicate sauce over a gentle heat at 140°, you can control exactly the right temperature for precisely the right amount of time on any burner with the control dial specially designed for accurate temperature selection.

Stainless Steel

A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 1.888.936.7872 W dcsappliances.com

Dimensions

| | |
|--------|----------|
| Depth | 21" |
| Height | Ⓐ 5 1/2" |
| Width | Ⓑ 30" |

Features & Benefits

Perfect Heat

Whether you're using the 20,000 BTU of power available to bring a large pot quickly back up to a rolling boil or creating a delicate sauce over a gentle heat at 140°, power and control go hand in hand in these cooktops. A full surface simmer is delivered across all burners with precise temperature reduction.

Cooking Flexibility

The self-locating grates focus the flame where it's most required on the base of each pan and are designed for easy and safe sliding of pans. For cooking variety, a drop on griddle plate accessory is available, delivering uniform temperatures and precise heat control. A wok ring accessory is also available for high power wok cooking.

Easy to Clean

The durable, sealed cooking surface and stainless steel finish with dishwasher-safe grates make cleaning up easy.

Total Control

The unique ergonomically designed control dials are intuitively mapped to each burner and offer complete control and at-a-glance confirmation of cooktop temperatures.

Kitchen Family Match

Designed to match the DCS kitchen appliance family"

Specifications

Accessories sold separately

| | |
|------------------|------|
| Pro Hood | VS30 |
| Traditional Hood | ES30 |

Burner ratings

| | |
|-----------------------|-----------|
| Max burner power | 20000 BTU |
| Power back left | 15000 BTU |
| Power back right | 15000 BTU |
| Power front left | 20000 BTU |
| Power front right | 15000 BTU |
| Simmer on all burners | 140 °F |

Burners

| | |
|--------------------|---|
| Dual Flow Burners™ | 4 |
|--------------------|---|

Cleaning

| | |
|--------------------------|---|
| Dishwasher proof trivets | • |
|--------------------------|---|

Controls

| | |
|-------------|---|
| Metal dials | • |
|-------------|---|

Gas Requirements

| | |
|-------------------------------------|--------------|
| 1/2 NPT | • |
| Minimum 5/8 inch diameter flex line | • |
| Pressure | 6" to 9" W.C |

Measurements

| | |
|---------|-----------------------|
| Overall | H5 1/2" x W30" x D21" |
|---------|-----------------------|

Performance

| | |
|-------------------------|-------|
| Natural Gas | • |
| Sealed cooking surface | • |
| Total cooktop power BTU | 65000 |

Power requirements

| | |
|------------------------|-------|
| Circuit Supply Voltage | 15 A |
| Supply Frequency | 60 Hz |
| Supply Voltage | 120 V |
| Wire | 3 |

Recommended Accessories

| | |
|-----------|------|
| Downdraft | HD30 |
|-----------|------|

Warranty

| | |
|----------|----------------------------------|
| Warranty | Limited 2 Years Parts & Labor |
|----------|----------------------------------|

| | |
|-----|-------|
| SKU | 71258 |
|-----|-------|

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © 2016 DCS by Fisher & Paykel Appliances Limited

Other product downloads available at dcsappliances.com