

# Gas Rangetop, 36"

Series 9 | Professional

Stainless Steel | Natural Gas



Cook with the power and precision of a professional, with this large cooking space that includes six gas burners.

- Your burners can deliver anything from very high 23,500 BTU heat for seriously fast boiling, to the most gentle flame for simmering
- Continuous surface grates designed for pots and pans to move safely across the cooktop
- Designed to match Professional style appliances
- Made from quality materials and real stainless steel

## DIMENSIONS

Height	8 5/16 "
Width	35 7/8 "
Depth	28 "

## FEATURES & BENEFITS

### Cooktop Power

Sealed Dual Flow Burners™ deliver rangetop power up to 23,500 BTU for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.

### Precise Control

From the highest to the lowest temperatures you get total control with halo-illuminated rangetop dials. A precise full surface simmer is delivered across all burners.

### Cooking Flexibility

The continuous surface grates are designed for pots and pans to move safely across the rangetop. The deep-platform style grates provide full coverage so heat goes directly onto the pot, for a faster boil.

### Easy To Clean

These rangetops are easy to clean with sealed burners and a continuous, porcelain basepan.

### Information At A Glance

LED halo control dials provide information at a glance and assist in alerting you if any burners are accidentally left on.

### Design Quality

This rangetop is built to last with craftsmanship in every detail, featuring real stainless steel, cast-iron grates, and titanium coated dials.

## SPECIFICATIONS

### Burner ratings

Maximum burner power	Yes
Power back centre	18,500 BTU
Power back left	18,500 BTU
Power back right	18,500 BTU
Power front centre	18,500 BTU
Power front left	23,500 BTU
Power front right	23,500 BTU
Total cooktop power	121,000 BTU

### Cleaning

- Easy clean porcelain basepan

### Controls

- Metal illuminated dials
- Star K Certification
- Titanium coated, illuminated metal dials

### Gas Requirements

Fitting and pipe	½ NPT, min. ⅝" flex line
Supply Pressure (natural gas)	6" to 9" W.C

### Performance

- Sealed cooking surface
- Sealed Dual Flow Burners™ 6

Simmer on all burners **140 °F**

**Power requirements**

Amperage **15 A**  
 Supply frequency **60 Hz**  
 Supply voltage **120 V**

**Product dimensions**

Depth **28 "**  
 Height **8 5/16 "**  
 Width **35 7/8 "**

**Recommended Back Guards Ventilation**

Combustible situation **BGCV2-3036H**  
 Non combustible situation **BGCV2-3036 /  
 BGCV2-1236**  
 Pro hood **HCB36-12 N /  
 HCB36-6 N**

SKU **82016**

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. © Fisher & Paykel Appliances Ltd 2020

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- [↓](#) 2D-DWG Gas Rangetop and Low Thin Backguard
- [↓](#) 2D-DWG Gas Rangetop and High Thin Backguard
- [↓](#) 2D-DWG Gas Rangetop and High Thick Backguard with Angled Trim
- [↓](#) 2D-DXF Gas Rangetop and Low Thin Backguard
- [↓](#) 2D-DXF Gas Rangetop and High Thin Backguard
- [↓](#) 2D-DXF Gas Rangetop and High Thick Backguard with Angled Trim
- [↓](#) ArchiCAD Gas Rangetop
- [↓](#) Data Sheet Gas Rangetop and Low Thin Backguard
- [↓](#) Data Sheet Gas Rangetop and High Thin Backguard
- [↓](#) Data Sheet Gas Rangetop and High Thick Backguard with Angled Trim
- [↓](#) Service & Warranty
- [↓](#) Installation Guide EN
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- [↓](#) Planning Guide Professional Style Dial/Handle Accessories
- [↓](#) Revit Gas Rangetop
- [↓](#) Rhino Gas Rangetop
- [↓](#) SketchUp Gas Rangetop
- [↓](#) User Guide
- [↓](#) Guide d'utilisation FR

**Where applicable:**

All appliances use energy, and energy usage typically generates carbon emissions. **Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate** indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.



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