

# 36" Series 9 6 Burner Gas Rangetop, Natural Gas

Series 9 | Professional

Stainless Steel | Natural Gas

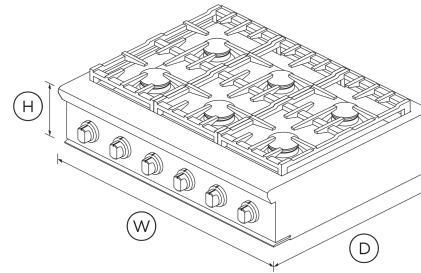


Cook with the power and precision of a professional, with this large cooking space that includes six gas burners.

- 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

## DIMENSIONS

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



## FEATURES & BENEFITS

### Perfect Heat

Sealed Dual Flow Burners™ deliver rangetop power up to 19,000 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. Full coverage, deep-platform style grates are designed so heat goes directly onto the pot rather than the grates themselves, for a faster boil and energy efficiency.

### Easy Cleaning

These cooktops have sealed burners and a single sheet cooking surface which, combined with a commercial-style stainless steel finish and dishwasher-safe grates, allow easy cleaning.

### 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.

### Complementary Design

Built to last with distinctive, bold styling, this rangetop is designed to match the Fisher & Paykel Professional style family of appliances.

## SPECIFICATIONS

### Burner ratings

Maximum burner power	Yes
Power back centre	13000BTU
Power back left	13000BTU
Power back right	13000BTU
Power front centre	15000BTU
Power front left	19000BTU
Power front right	19000BTU

### Controls

- Metal illuminated dials

**Performance**

Sealed Dual Flow Burners™	<b>6</b>
Simmer on all burners	<b>140 °F</b>

**Power Requirements**

Amperage	<b>15 A</b>
Supply frequency	<b>60 Hz</b>
Supply voltage	<b>120 V</b>

**Product Dimensions**

Depth	<b>28 "</b>
Height	<b>8 5/16 "</b>
Width	<b>35 7/8 "</b>

**Recommended Back Guards Ventilation**

Minimum CFM	<b>600 BTU</b>
Pro hood	<b>VS36 / VS1236</b>

SKU	<b>71388</b>
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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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**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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