36″ Series 9 5 Burner Gas Cooktop, Natural Gas

Series 9 | Professional

Stainless Steel | Natural Gas

A powerful high-heat five burner with precision control and performance. Pair with any other appliance in our Professional range.

- Your burners can deliver anything from a high 20,000 BTU heat per burner for fast boiling, to a 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	**5 1/2 ″**
Width	**36 ″**
Depth	**21 ″**

FEATURES & BENEFITS

Cooktop Power

Sealed Dual Flow Burners™ deliver cooktop power up to 20,000 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 cooktop dials. A precise full surface simmer is delivered across all burners.

Cooking Flexibility

The self-locating grates focus the flame on the base of each pan, where it is most required. They are designed for easy and safe sliding of pans across the cooktop surface. For cooking variety, a wok ring accessory is also available.

Easy To Clean

These cooktops are easy to clean with a commercial-style stainless steel finish, sealed burners and a single sheet cooking surface.

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 cooktop is designed to match the Fisher & Paykel Professional style family of appliances.

SPECIFICATIONS

Burner ratings

Maximum burner power	**Yes**
Power back left	**15,000 BTU**
Power back right	**15,000 BTU**
Power front centre	**20,000 BTU**
Power front left	**15,000 BTU**
Power front right	**15,000 BTU**
Total cooktop power	**80,000 BTU**

Controls

Metal illuminated dials	•
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™	**5**
Simmer on all burners	**140 °F**

Power requirements

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

Product dimensions

Depth	**21 "**
Height	**5 1/2 "**
Width	**36 "**

Recommended Back Guards Ventilation

Downdraft	**HD36**
Minimum CFM	**600 BTU**
Pro hood	**HCB36-12 N / HCB36-6 N**
Traditional hood	**ES36**

SKU 82375

Other product downloads available at fisherpaykel.com

2D-DWG Gas Cooktop

- 2D-DXF Gas Cooktop
- Service & Warranty
- Installation Guide
- Guide d'installation FR
- Revit Gas Cooktop
- Rhino Gas Cooktop
- Sketchup Gas Cooktop
- 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.