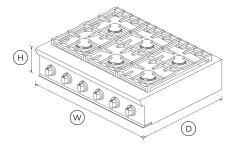
# 36" Series 9 6 Burner Gas Rangetop, LPG

Height	
Width	
Depth	

Series 9 | Professional

## Stainless Steel | LPG





# **FEATURES & BENEFITS**

#### Perfect Heat

Sealed Dual Flow Burners<sup>™</sup> 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, deepplatform style grates are designed so heat goes directly onto the pot rather than the grates themselves, for a faster boil and energy efficiency.

## 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.

## Easy Cleaning

8 5/16 "

35 7/8 "

28 "

These rangetops 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.

## **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

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 a high 19,000 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

# DIMENSIONS

## Performance

Sealed Dual Flow Burners™	6 140 °F
Simmer on all burners	
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**

600 BTU
VS36 / VS1236

SKU	71389

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

## Other product downloads available at fisherpaykel.com

2	2D-DWG Gas Cooktop
2	2D-DXF Gas Cooktop
2	Archicad Gas Cooktop
2	Data Sheet Gas Cooktop
2	Service & Warranty
2	Installation Guide
2	Planning Guide Gas Cooktop
2	Revit Gas Cooktop
2	Rhino 5
2	Sketchup Gas Cooktop
2	User Guide

## Where applicable:

1 1

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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