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Gas Rangetop, 48", Griddle, I PG

Series 9 | Professional

Stainless Steel | LPG



A powerful five burner rangetop with Professional styling and the additional cooking flexibility of a stainless steel griddle.

- Your burners can deliver anything from very high 19,000 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
- The stainless steel griddle is great for cooking anything from pancakes to bacon, grilled cheese to quesadillas
- Made from quality materials and real stainless steel

DIMENSIONS

Height	8 ⁵ / ₁₆
Width	47 ⁷ / ₈
Depth	28

FEATURES & BENEFITS

Cooktop power

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. The deep-platform style grates provide full coverage so heat goes directly onto the pot, for a faster boil.

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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 trivets, and titanium coated dials.

SPECIFICATIONS	
Burner ratings	
Max burner power	19,000 BTU
Power back left	11,500 BTU
Power back right	11,500 BTU
Power centre	19,000 BTU
Power front left	15,000 BTU
Power front right	15,000 BTU
Power griddle	24,000 BTU
Total Power	96,000 BTU
Controls	
Metal illuminated dials	•
Star K Certification	•
Titanium coated, illuminated	
Gas requirements	
Fitting and pipe	½ NPT, min. %" 🛚 flex line
Supply Pressure (LPG)	11" to 14" W.C
Performance	
Easy clean porcelain basepan	•
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Sealed Dual Flow Burners™ Sealed cooking surface Simmer on all burners 140°F

15A Amperage

Power requirements

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Supply frequency	60Hz
Supply voltage	120V
Product dimensions	
Product difficultions	
Depth	28 "
Height	8 ⁵ / ₁₆ "
Width	47 ⁷ / ₈ "

Recommended back guards and ventilation

Combustible situation	BGCV2-3048F
Non combustible situation	BGCV2-3048 / BGCV2-1248
Pro hood	HCB48-12_N

Warranty

Part	s and labour		2 Years

SKU 82011

TEST 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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User Guide



Guide D'Utilisation



Service & Warranty Booklet



Installation Guide



Guide D'Installation



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