

Gas Rangetop, 48", LPG

Series 9 | Professional

Stainless Steel | LPG



Eight burners for when you need maximum performance and cooktop space – great for those who love to cook for a crowd.

- 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
- Designed to match Professional style appliances
- 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 centre	13,000 BTU
Power back centre (2)	13,000 BTU
Power back left	13,000 BTU
Power back right	13,000 BTU
Power front centre	15,000 BTU
Power front centre (2)	15,000 BTU
Power front left	19,000 BTU
Power front right	19,000 BTU
Total Power	120,000 BTU

Controls

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

Gas requirements

Fitting and pipe	½ NPT, min. 5/8" flex line
Supply Pressure (LPG)	11" to 14" W.C

Performance

Easy clean porcelain basepan	•
Sealed Dual Flow Burners™	8
Sealed cooking surface	•
Simmer on all burners	140°F

Power requirements

Amperage	15A
Supply frequency	60Hz

Supply voltage **120V**

Product dimensions

Depth **28 "**

Height **8 ⁵/₁₆ "**

Width **47 ⁷/₈ "**

Recommended back guards and ventilation

Combustible situation **BGCV2-3048H**

Non combustible situation **BGCV2-3048 / BGCV2-1248**

Pro hood **HCB48-12_N**

Warranty

Parts and labour **2 years**

SKU **82009**

Other product downloads available at fisherpaykel.com

- [↓](#) User Guide
- [↓](#) Guide D'Utilisation
- [↓](#) Service & Warranty Booklet
- [↓](#) Installation Guide
- [↓](#) Guide D'Installation



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