

# Gas Rangetop, 48"

Series 9 | Professional

Stainless Steel | Natural gas



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 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
- Designed to match Professional style appliances
- Made from quality materials and real stainless steel

## DIMENSIONS

Height	8 <sup>5</sup> / <sub>16</sub> "
Width	47 <sup>7</sup> / <sub>8</sub> "
Depth	28 "

## FEATURES & BENEFITS

### Cooktop power

Sealed Dual Flow Burners™ deliver rangetop power up to 23,500 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.

### <<Missing Feature Title>>

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	23,500 BTU
Power back centre	18,500 BTU
Power back centre (2)	18,500 BTU
Power back left	18,500 BTU
Power back right	18,500 BTU
Power front centre	18,500 BTU
Power front centre (2)	18,500 BTU
Power front left	23,500 BTU
Power front right	23,500 BTU
Total Power	158,000 BTU

### Controls

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

### Gas requirements

Fitting and pipe	½ NPT, min. ½" flex line
Supply Pressure (natural gas)	6" to 9" 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**

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#### Product dimensions

Depth **28 "**

Height **8 <sup>5</sup>/<sub>16</sub> "**

Width **47 <sup>7</sup>/<sub>8</sub> "**

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#### Recommended back guards and ventilation

Combustible situation **BGCV2-3048H**

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

Pro hood **HCB48-12\_N**

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#### Warranty

Parts and labor **2 years**

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SKU **82008**

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#### Other product downloads available at fisherpaykel.com

[↓](#) User Guide

[↓](#) Service & Warranty Booklet

[↓](#) Installation Guide



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