

36" Series 9 6 Burner Gas Rangetop, LPG

Series 9 | Professional



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 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	35 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.

Easy To Clean

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 grates, and titanium coated dials.

SPECIFICATIONS

Burner ratings

Maximum burner power	Yes
Power back centre	13,000 BTU
Power back left	13,000 BTU
Power back right	13,000 BTU
Power front centre	15,000 BTU
Power front left	19,000 BTU
Power front right	19,000 BTU
Total cooktop power	92,000 BTU

Cleaning

- Easy clean porcelain basepan

Controls

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

Gas Requirements

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

Performance

- Sealed cooking surface
- Sealed Dual Flow Burners™ 6

Simmer on all burners **140 °F**

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

Combustible situation **BGCV2-3036H**
 Non combustible situation **BGCV2-3036 / BGCV2-1236**
 Pro hood **HCB36-12 N / HCB36-6 N**

Safety

ADA compliant **.**

SKU **82986**

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

- [↓](#) 2D-DWG Gas Rangetop
- [↓](#) 2D-DWG Gas Rangetop and Low Thin Backguard
- [↓](#) 2D-DWG Gas Rangetop and High Thin Backguard
- [↓](#) 2D-DWG Gas Rangetop and High Thick Backguard with Angled Trim
- [↓](#) 2D-DXF Gas Rangetop
- [↓](#) 2D-DXF Gas Rangetop and Low Thin Backguard
- [↓](#) 2D-DXF Gas Rangetop and High Thin Backguard
- [↓](#) 2D-DXF Gas Rangetop and High Thick Backguard with Angled Trim
- [↓](#) ArchiCAD Gas Rangetop
- [↓](#) Data Sheet Gas Rangetop
- [↓](#) Data Sheet Gas Rangetop and Low Thin Backguard
- [↓](#) Data Sheet Gas Rangetop and High Thin Backguard
- [↓](#) Data Sheet Gas Rangetop and High Thick Backguard with Angled Trim
- [↓](#) Installation Guide EN
- [↓](#) Guide d'installation FR
- [↓](#) Planning Guide Professional Style Dial/Handle Accessories
- [↓](#) Revit Gas Rangetop
- [↓](#) Rhino Gas Rangetop
- [↓](#) Right To Repair Declaration (English, French)
- [↓](#) SketchUp Gas Rangetop
- [↓](#) User Guide EN
- [↓](#) User Guide 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.



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