



CPV2-366-N

36" Professional Cooktop: 6 burners

This DCS professional cooktop provide as much cooking area as you'll ever need with its 6 burners. DCS cooktops have unique, patented Dual Flow Burners™ that let you fire up a fierce heat in an instant — and just as quickly turn it down to a precise full surface simmer with the gentlest of flames. Cooktop burner powers reach up to an extraordinary 23,500 BTU with total surface output reaching up to 121,000 BTU.

Stainless Steel

A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support
T 1.888.936.7872 W dcsappliances.com

Dimensions

| | |
|--------|-----------|
| Depth | 28" |
| Height | A 8 5/16" |
| Width | B 35 7/8" |

Features & Benefits

| |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Perfect Heat |
| Sealed Dual Flow Burners™ deliver cooktop power up to 23,500 BTU (NG model) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames. |
| Total Control |
| From the highest to the lowest temperatures you get precise control with halo-illuminated cooktop dials. A precise full surface simmer is delivered across all burners. |

| |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Easy to Clean |
| DCS Cooktops have sealed burners and a single sheet cooking surface which, coupled with a commercial-style stainless steel finish and dishwasher-safe grates allow easy cleaning. |
| Information at a Glance |
| LED halo control dials provide information at a glance and assist in alerting you if any burners are left on. |

| |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Cooking Flexibility |
| The cooktops continuous surface grates are designed for pots and pans to move safely across the cooktop, so you can boil, fry or simmer anywhere on the cooktop. Full coverage, deep-platform style grates are designed to sit at the perfect distance from the high powered burners so the heat goes directly onto the pot rather than the grates themselves, for a faster boil and energy efficiency. |

| |
|------------------------------------------------------------------|
| Kitchen Family Match |
| Designed to match the DCS professional kitchen appliance family. |

Specifications

| | |
|-----------------------------|---------------|
| Accessories sold separately | |
| Pro Hood | VS36 / VS1236 |
| Traditional Hood | ES36 |
| Burner ratings | |
| Max burner power | 23500 BTU |
| Power back centre | 18500 BTU |
| Power back left | 18500 BTU |
| Power back right | 18500 BTU |
| Power front centre | 18500 BTU |
| Power front left | 23500 BTU |
| Power front right | 23500 BTU |
| Simmer on all burners | 140 °F |
| Burners | |
| Dual Flow Burners™ | 6 |
| Cleaning | |
| Dishwasher proof trivets | • |
| Controls | |
| Metal illuminated dials | • |

Gas Requirements

| | |
|-------------------------------------|--------------|
| 1/2 NPT | • |
| Minimum 5/8 inch diameter flex line | • |
| Pressure | 6" to 9" W.C |

Performance

| | |
|-------------------------|--------|
| Natural Gas | • |
| Sealed cooking surface | • |
| Total cooktop power BTU | 121000 |

Power requirements

| | |
|------------------------|-------|
| Circuit Supply Voltage | 15 A |
| Supply Frequency | 60 Hz |
| Supply Voltage | 120 V |
| Wire | 3 |

Warranty

| | |
|----------|-------------------------------|
| Warranty | Limited 2 Years Parts & Labor |
|----------|-------------------------------|

| | |
|-----|-------|
| SKU | 71246 |
|-----|-------|

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. © 2016 DCS by Fisher & Paykel Appliances Limited