



CPV2-364GD-L

36" Professional Cooktop: 4 burners with griddle

This DCS professional cooktop provide as much cooking area as you'll ever need with its 4 burners plus griddle plate. 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 19,000 BTU with total surface output reaching up to 75,000 BTU. The griddle plate provides the cooking flexibility to accommodate many different food styles on your cooktop.

Stainless Steel

A PEACE OF MIND SALE
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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.

Griddle Plate
Heavyweight stainless steel griddles can be set to desired temperatures and then maintained evenly across the entire griddle surface.

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	19000 BTU
Power back left	13000 BTU
Power back right	13000 BTU
Power front left	19000 BTU
Power front right	15000 BTU
Power griddle	15000 BTU
Simmer on all burners	140 °F

Burners	
Dual Flow Burners™	4

Cleaning	
Dishwasher proof trivets	•

Controls	
Metal illuminated dials	•
Gas Requirements	
1/2 NPT	•
Minimum 5/8 inch diameter flex line	•
Pressure	11" to 14" W.C
Performance	
LP Gas	•
Sealed cooking surface	•
Total cooktop power BTU	75000
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	71245

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