

CDV2-304-L

30" Drop-in Cooktop: 4 burner

DCS drop-in cooktops, are powerful performers with patented Dual Flow Burners™ that put you in charge. Whether you're using the 20,000 BTU of power to bring a large pot quickly back up to a rolling boil or creating a delicate sauce over a gentle heat at 140°, you can control exactly the right temperature for precisely the right amount of time on any burner with the control dial specially designed for accurate temperature selection.

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 | 21" |
|--------|----------|
| Height | A 5 1/2" |
| Width | ® 30" |

Features & Benefits

Perfect Heat

Whether you're using the 20,000 BTU of power available to bring a large pot quickly back up to a rolling boil or creating a delicate sauce over a gentle heat at 140°, power and control go hand in hand in these cooktops. A full surface simmer is delivered across all burners with precise temperature reduction.

Cooking Flexibility

The self-locating grates focus the flame where it's most required on the base of each pan and are designed for easy and safe sliding of pans. For cooking variety, a drop on griddle plate accessory is available, delivering uniform temperatures and precise heat control. A wok ring accessory is also available for high power wok cooking.

Easy to Clean

The durable, sealed cooking surface and stainless steel finish with dishwasher-safe grates make cleaning up easy.

Total Control

The unique ergonomically designed control dials are intuitively mapped to each burner and offer complete control and at-a-glance confirmation of cooktop temperatures.

Kitchen Family Match

Designed to match the DCS kitchen appliance family"

Specifications

| Accessories sold separately | |
|-------------------------------------|-----------------------|
| Pro Hood | VS30 |
| Traditional Hood | ES30 |
| Burner ratings | |
| Max burner power | 20000 BTU |
| Power back left | 12000 BTU |
| Power back right | 12000 BTU |
| Power front left | 20000 BTU |
| Power front right | 12000 BTU |
| Simmer on all burners | 140 °F |
| Burners | |
| Dual Flow Burners™ | 4 |
| Cleaning | |
| Dishwasher proof trivets | • |
| Controls | |
| Metal dials | • |
| Gas Requirements | |
| 1/2 NPT | • |
| Minimum 5/8 inch diameter flex line | • |
| Pressure | 11" to 14" W.C |
| Measurements | |
| Overall | H5 1/2" x W30" x D21" |

| Performance | |
|-------------------------|-------------------------|
| LP Gas | • |
| Sealed cookting surface | |
| Total cooktop power BTU | 56000 |
| Power requirements | |
| Circuit Supply Voltage | 15 A |
| Supply Frequency | 60 Hz |
| Supply Voltage | 120 V |
| Wire | 3 |
| Recommended Accessories | |
| Downdraft | HD30 |
| Warranty | |
| Mayyantı | Limited 2 Years Parts & |
| Warranty | Labor |
| SKU | 71259 |

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