

CDV2-365H-L 36" Drop-in Cooktop: 5 burner halo

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

Dimensions

Depth	21″
Height	S 1/2"
Width	® 36″

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.

Information at a Glance

LED halo control dials provide information at a glance and assist in alerting you if any burners are left on.

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 VS	
Traditional Hood ES	36
Burner ratings	
Max burner power 20000 B	τU
Power back left 12000 B	τU
Power back right 12000 B	τU
Power front centre 20000 B	τυ
Power front left 12000 B	τυ
Power front right 12000 B	τU
Simmer on all burners 140	°F

Burners

Dual Flow Burners™

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

A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support T 1.888.936.7872 W dcsappliances.com 5

Measurements

Overall	H5 1/2" x W36" x D21"

Performance
LP Gas
Sealed
Sealed cookting surface
Total cooktop power BTU
Power requirements
Circuit Supply Voltage
Supply Frequency
Supply Voltage
Wire
Recommended Accessories
Downdraft
Warranty
Warranty
warranty

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