FISHER & PAYKEL

BLACK GAS COOKTOP

CG301D, CG302D, CG451D, CG603D, CG604D, CG762D, CG903D& CG905D models

INSTALLATION GUIDE

NZ AU UK IE

A WARNING!

Electric Shock Hazard

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Failure to follow this advice may result in electric shock or death.

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.

WARNING!

Cut Hazard Failure to use caution could result in injury.

• Take care: some edges are sharp.

READ AND SAVE THIS GUIDE

General Use

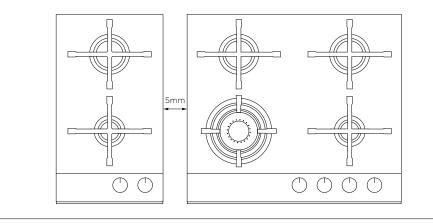
- Read these instructions carefully before installing this product.
- Save these instructions for the local electrical inspector's use.
- Installation must comply with your local building and local electricity regulations.
- This appliance is to be installed and serviced only by Fisher & Paykel trained and supported service technician or qualified person.
- The manufacturer accepts no responsibility for the incorrect installation of appliances. Incorrect installation may result in personal injury, damage to property and may invalidate any warranty or liability claims.
- Packing elements (eg plastic bags, polystyrene foam, staples, packing straps etc) and tools should not be left around during and after installation, especially if they are within easy reach of children, as these may cause serious injuries.
- Make sure you recycle the packaging material.
- Before disposing of any appliance, make sure that it can no longer be used and that all hazardous parts are removed or made harmless, so that children playing with the old appliance cannot harm themselves.
- Only genuine replacement parts may be used for servicing the appliance. These are available from your nearest Fisher & Paykel Service Centre.
- These appliances are registered in: New Zealand at www.energysafety.govt.nz and Australian Gas Association at www.aga.asn.au.
- Appliances are factory set for natural gas but are convertible to ULPG. If in doubt, refer to the local gas network operator or gas supplier to confirm gas type at installation site.
- Do not modify this appliance.
- Do not use or store flammable materials on or near this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- You must remove the transit screws before installing the cooktop.

PRIOR TO INSTALLATION

Prior to installing your cooktop, ensure:

- the local distribution conditions (nature of gas and pressure) and the adjustment of the appliance are compatible. For adjustment conditions for this appliance see 'Gas rate summary'.
- a suitable disconnection switch is incorporated in the permanent wiring, mounted and
 positioned to comply with the local wiring rules and regulations. A means of disconnection
 with at least a 3mm air gap contact separation in all poles must be incorporated into the
 fixed wiring in accordance with the wiring rules, unless the local wiring rules allow for
 alternative means.
- the appliance is connected to a 220V-240V 50Hz (10 A) power supply only and earthed via the power supply cable.
- there is a power outlet within reach of the power supply cable (900mm from the centre rear of the product). This must be accessible after installation. The power supply cable should not touch any metal parts.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from authorised Fisher & Paykel Service Agents.
- the supply connection point (gas shut-off valve) is accessible after installation.
- the benchtop is made of a heat-resistant material.
- the installation complies with all the requirements of Australian and New Zealand Gas Installation Standards (AS/NZS 5601.1.2010), including that the product has to be installed so that the surface temperature of any nearby combustible surface will not exceed 65 OC above ambient. Refer to 'Clearance Dimensions'.
- if installed with an approved flexible hose, the hose should not come in contact with the bottom of the appliance or any sharp edges. Flexible hose assemblies should be AS/NZS 1869 Class B or Class D certified with a maximum length of 1.20m.
- seal exposed bare edges of the cutout with an oil-based paint or moisture-proof polyurethane to prevent possible moisture creeping between the cooktop trim and the benchtop.
- take extreme care not to chip, crack, or break the top glass surfaces during installation. A heavy metal tool or part accidentally dropped on the glass could damage it.
- if, after following the instructions given, correct performance cannot be achieved, please contact your nearest Fisher & Paykel Authorised Service Centre, Customer Care, or contact us through our local website listed at the end of this document.

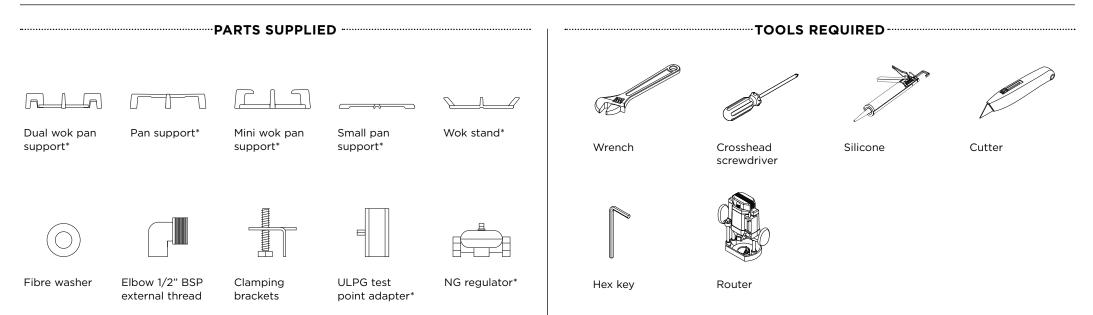
MULTIPLE PRODUCT INSTALLATION

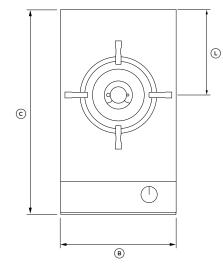


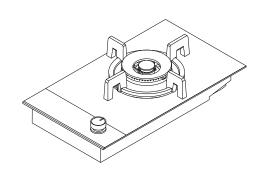
We recommend installing products in separate cutouts with a minimum distance of 5mm between the glass edges. If installing multiple products within the same cutout adjacent to each other, a joining strip kit is required. This kit creates a non non-visual, structural join between the two cooktops that ensures the weight of both cooktops is sufficiently supported. Joining strip kits (PN 534731) can be purchased separately through an authorised Fisher & Paykel dealer. Visit fisherpaykel.com for more information.

The minimum clearance measurements for different products may vary. Always use the greater distance when pairing different products (eg an induction model and wok burner model).

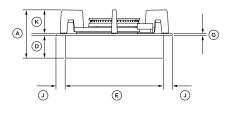
COMPONENTS REQUIRED





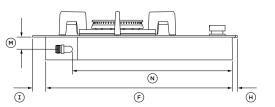


ISOMETRIC



PLAN

FRONT



PROFILE

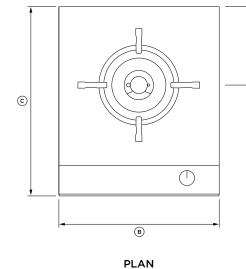
ММ	мм
124	108
300	300
530	530
59	59
254	254
485	485
5	5
11	11
34	34
22	22
61	45
219	112
32	32
465	465
	300 530 59 254 485 5 11 34 22 61 219 32

Note: CG301 illustrated. Profile view showing left side of cooktop.

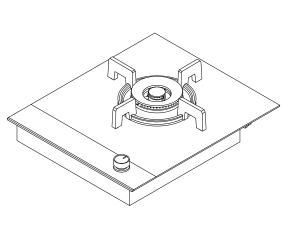
* Including tallest trivet

** Including flange

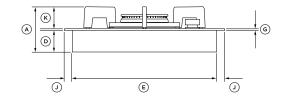
*** From cooktop surface



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ISOMETRIC



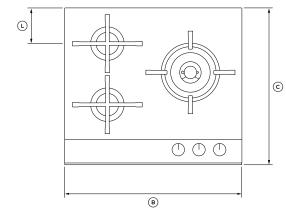
FRONT

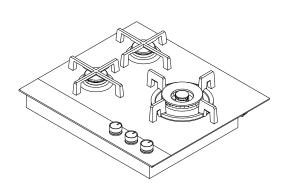
PROFILE

PRODUCT DIMENSIONS	CG451
PRODUCT DIMENSIONS	ММ
Overall height of cooktop*	124
 Overall width of cooktop 	450
© Overall depth of cooktop	530
 Height of chassis 	58
Width of chassis	404
F Depth of chassis	485
Height of cooktop glass and flange	5
Depth of front overhang of cooktop glass	11
① Depth of rear overhang of cooktop glass**	34
② Depth of side overhang of cooktop glass**	22
Height of tallest trivet***	61
© Distance from centre of rear burner to rear of cooktop	216
 Height from benchtop to centre of gas inlet* 	32
Depth from front of chassis to gas inlet*	483
* Including tallest trivet	

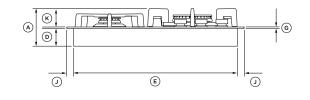
Including tallest trivet

** Including flange ***From cooktop surface





ISOMETRIC



PLAN

M (N)F (I)

MM ММ Overall height of cooktop* 124 116 Overall width of cooktop 600 600 © Overall depth of cooktop 530 530 D Height of chassis 58 58 (E) Width of chassis 554 554 Depth of chassis 485 485 (G) Height of cooktop glass and flange 5 (+) Depth of front overhang of cooktop glass 11 ① Depth of rear overhang of cooktop glass** 34 34 ② Depth of side overhang of cooktop glass** 23 23 (K) Height of tallest trivet*** 61 53 Distance from centre of rear burner to rear of cooktop 112 112 Height from benchtop to centre of gas inlet* 32 32 Depth from front of chassis to gas inlet* 409 409 Note: CG603 illustrated.

CG603D

CG604D

5

11

* Including tallest trivet

PRODUCT DIMENSIONS

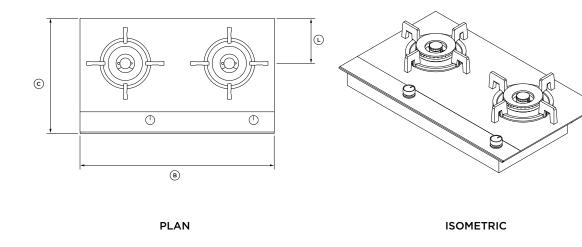
** Including flange

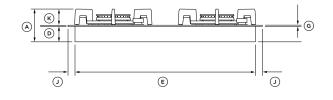
*** From cooktop surface

FRONT

PROFILE

(H)





FRONT

A = A M (\mathbb{N}) F I (H)

PROFILE

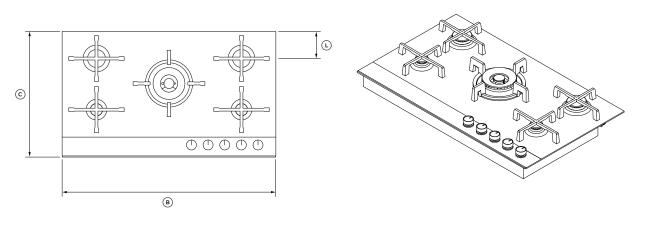
PRODUCT DIMENSIONS	
PRODUCT DIMENSIONS	ММ
Overall height of cooktop*	124
Overall width of cooktop	760
© Overall depth of cooktop	450
 B Height of chassis 	58
© Width of chassis	704
© Depth of chassis	405
 Height of cooktop glass and flange 	5
(H) Depth of front overhang of cooktop glass	11
 Depth of rear overhang of cooktop glass** 	34
 Depth of side overhang of cooktop glass** 	27
Height of tallest trivet***	61
© Distance from centre of rear burner to rear of cooktop	176
Height from benchtop to centre of gas inlet	32
Depth from front of chassis to gas inlet*	329

* Including tallest trivet

** Including flange

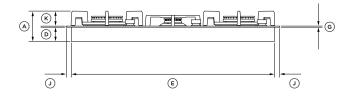
*** From cooktop surface

CG762D

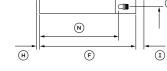








FRONT



PROFILE

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(M)

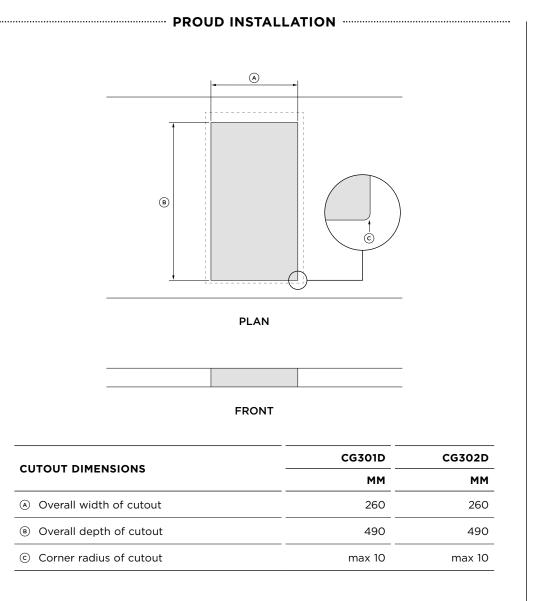
		CG905D
PRODUCT DIMENSIONS	ММ	ММ
Overall height of cooktop*	124	124
Overall width of cooktop	900	900
© Overall depth of cooktop	450	530
 Height of chassis 	58	58
© Width of chassis	854	854
© Depth of chassis	405	485
 Height of cooktop glass and flange 	5	5
(+) Depth of front overhang of cooktop glass	11	11
① Depth of rear overhang of cooktop glass**	34	34
① Depth of side overhang of cooktop glass**	22	22
(K) Height of tallest trivet***	61	61
© Distance from centre of rear burner to rear of cooktop	176	112
Height from benchtop to centre of gas inlet*	30	30
Depth from front of chassis to gas inlet*	332	332
Note: CG905 illustrated		

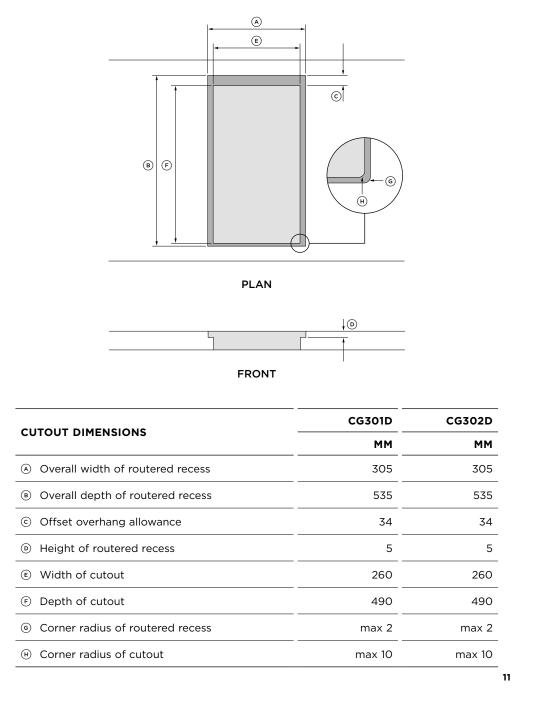
Note: CG905 illustrated.

* Including tallest trivet

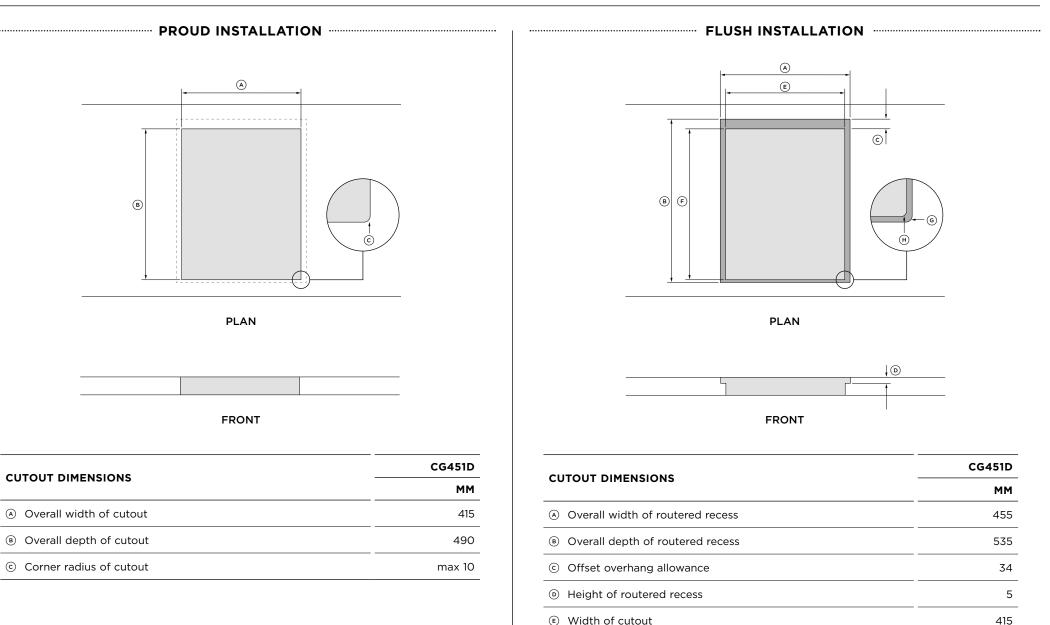
** Including flange

***From cooktop surface





FLUSH INSTALLATION



Depth of cutout

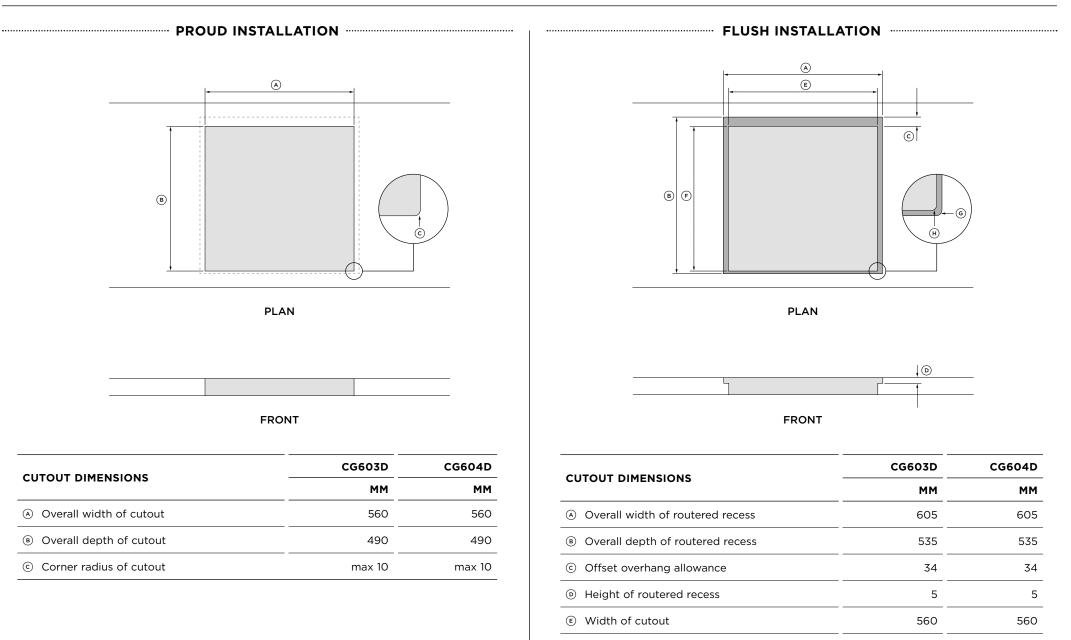
© Corner radius of routered recess

H Corner radius of cutout

490

max 2

CUTOUT DIMENSIONS — 600MM MODELS



Depth of cutout

© Corner radius of routered recess

(H) Corner radius of cutout

490

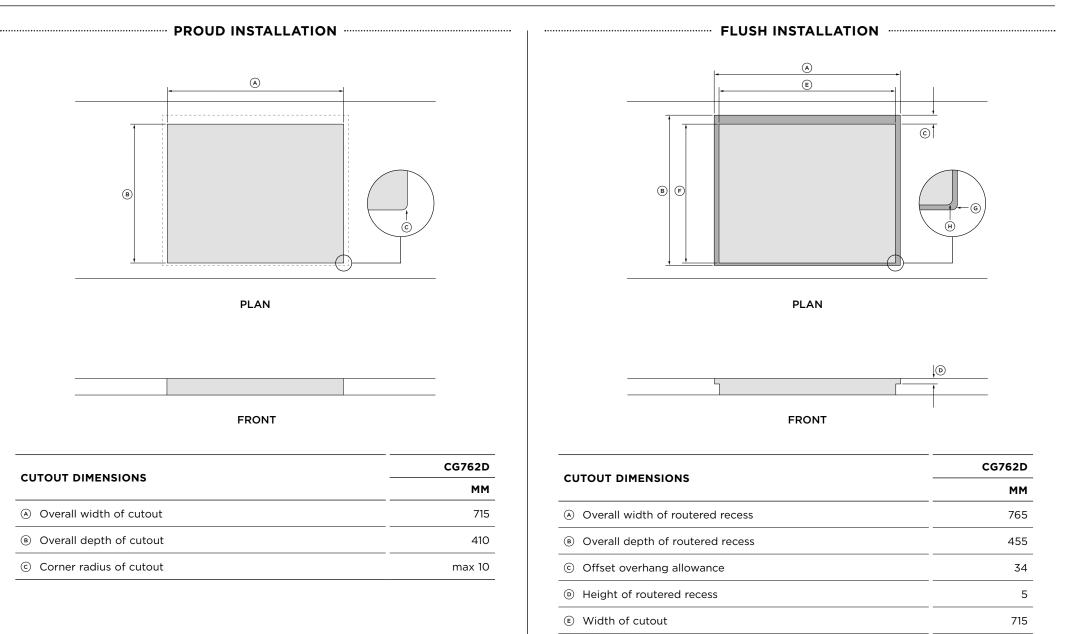
max 2

max 10

490

max 2

CUTOUT DIMENSIONS – 760MM MODELS



Depth of cutout

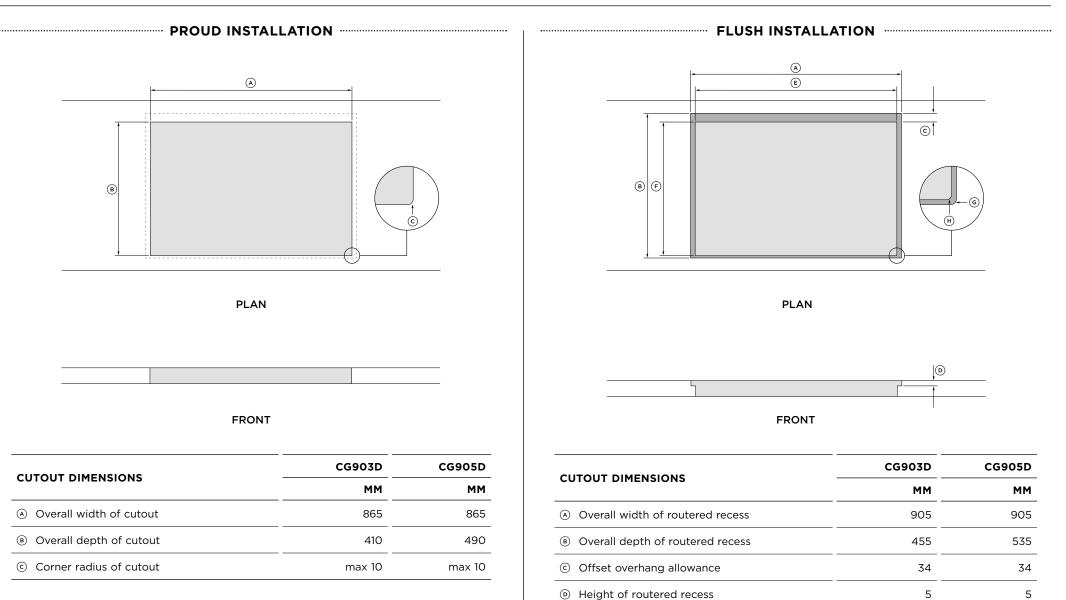
© Corner radius of routered recess

H Corner radius of cutout

410

max 2

CUTOUT DIMENSIONS - 900MM MODELS



(E) Width of cutout

© Depth of cutout

© Corner radius of routered recess

(H) Corner radius of cutout

865

490

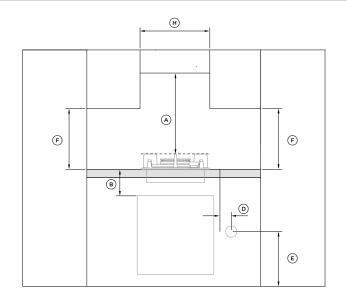
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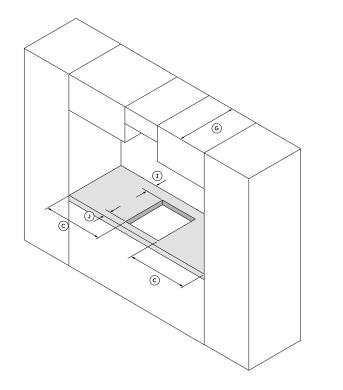
max 10

865

410

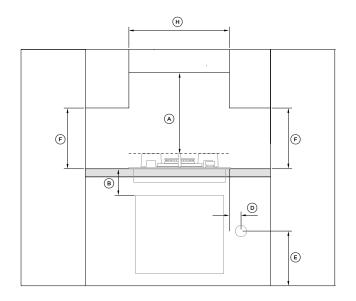
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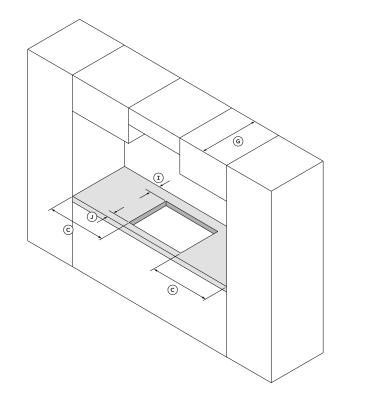




CLEARANCE DIMENSIONS	CG301D	CG302D
CLEARANCE DIMENSIONS	ММ	ММ
Minimum clearance from top of trivets to:		
• Rangehood	650	650
Overhead exhaust fan	800	800
 Downward facing combustible surface* 	650	650
Downwards-facing tiled or fire resistant surface	500	500
(B) Minimum clearance below bench top to:		
Combustible surface	70	70
Fisher & Paykel oven or nearest non-combustible surface	65	65
$\ensuremath{\textcircled{\text{\scriptsize C}}}$ Minimum clearance from cutout to nearest combustible surface	120	120
 Minimum distance from right edge of cooktop to gas connection point on wall (if using a flexible hose) 	250	250
 (i) Distance from floor to gas connection point on wall (if using a flexible hose) 	800-850	800-850
 (F) Minimum clearance from countertop to overhead cabinet (not directly above the cooktop) 	450	450
 Maximum depth of overhead cabinetry 	600	600
 Minimum distance between overhead cabinets (centered above cooktop) 	300	300
① Minimum clearance from rear edge of cutout to nearest:		
Combustible surface	160	160
Non-combustible surface	45	45
④ Minimum clearance from front edge of cutout to counter front	35	35

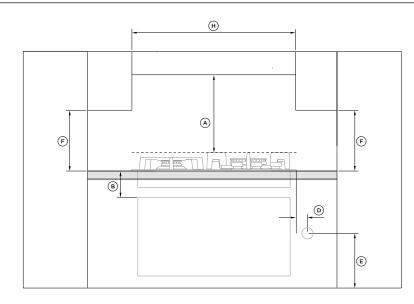
*Combustible surface definition

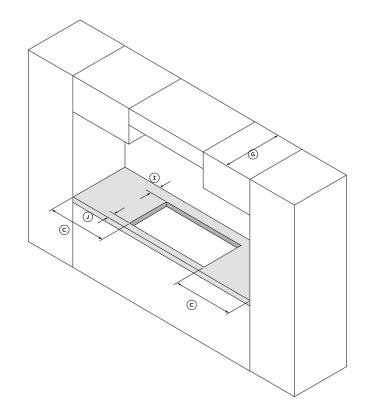




CLEARANCE DIMENSIONS	
CLEARANCE DIMENSIONS	ММ
Minimum clearance from top of trivets to:	
Rangehood	650
Overhead exhaust fan	800
Downward facing combustible surface*	650
Downwards-facing tiled or fire resistant surface	500
Inimum clearance below bench top to:	
Combustible surface	70
Fisher & Paykel oven or nearest non-combustible surface	65
ⓒ Minimum clearance from cutout to nearest combustible surface	60
 Minimum distance from right edge of cooktop to gas connection point on wall (if using a flexible hose) 	250
 (if using a flexible hose) 	800-850
 (F) Minimum clearance from countertop to overhead cabinet (not directly above the cooktop) 	450
Maximum depth of overhead cabinetry	600
 (#) Minimum distance between overhead cabinets (centered above cooktop) 	450
(1) Minimum clearance from rear edge of cutout to nearest:	
Combustible surface	85
Non-combustible surface	45
④ Minimum clearance from front edge of cutout to counter front	35

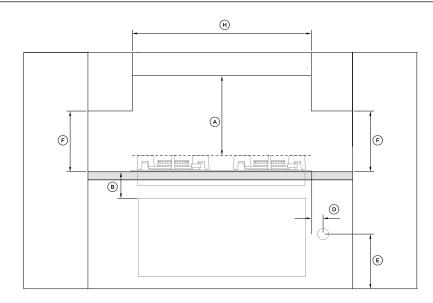
*Combustible surface definition

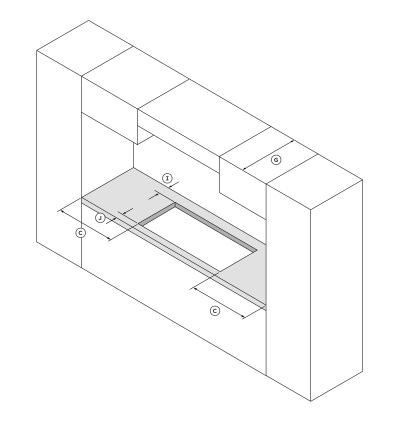




	CG603D	CG604D
CLEARANCE DIMENSIONS	ММ	ММ
Minimum clearance from top of trivets to:		
Rangehood	650	650
Overhead exhaust fan	800	800
 Downward facing combustible surface* 	650	650
Downwards-facing tiled or fire resistant surface	500	500
Minimum clearance below bench top to:		
Combustible surface	70	70
Fisher & Paykel oven or nearest non-combustible surface	65	65
\odot Minimum clearance from cutout to nearest combustible surface	115	130
 Minimum distance from right edge of cooktop to gas connection point on wall (if using a flexible hose) 	250	250
 (if using a flexible hose) 	800-850	800-850
 Minimum clearance from countertop to overhead cabinet (not directly above the cooktop) 	450	450
 Maximum depth of overhead cabinetry 	600	600
 Minimum distance between overhead cabinets (centered above cooktop) 	600	600
(1) Minimum clearance from rear edge of cutout to nearest:		
Combustible surface	160	160
Non-combustible surface	45	45
② Minimum clearance from front edge of cutout to counter front	35	35

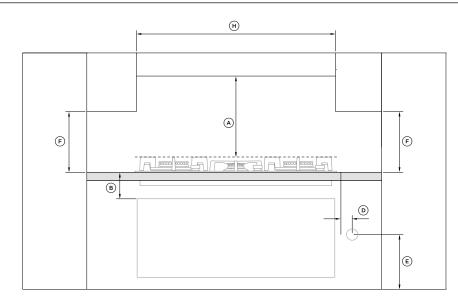
*Combustible surface definition

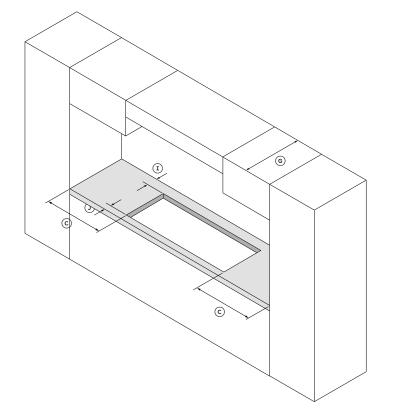




CLEARANCE DIMENSIONS	мм
Minimum clearance from top of trivets to:	
• Rangehood	650
Overhead exhaust fan	800
Downward facing combustible surface*	650
Downwards-facing tiled or fire resistant surface	500
In Minimum clearance below bench top to:	
Combustible surface	70
Fisher & Paykel oven or nearest non-combustible surface	65
© Minimum clearance from cutout to nearest combustible surface	115
 Minimum distance from right edge of cooktop to gas connection point on wall (if using a flexible hose) 	250
 (if using a flexible hose) 	800-850
 (F) Minimum clearance from countertop to overhead cabinet (not directly above the cooktop) 	450
 Maximum depth of overhead cabinetry 	600
 Minimum distance between overhead cabinets (centered above cooktop) 	760
③ Minimum clearance from rear edge of cutout to nearest:	
Combustible surface	125
Non-combustible surface	45
④ Minimum clearance from front edge of cutout to counter front	35

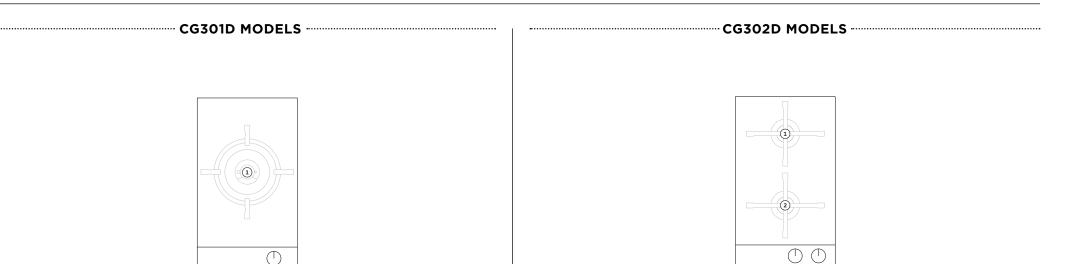
*Combustible surface definition





	CG903D	CG905D
CLEARANCE DIMENSIONS	ММ	ММ
 Minimum clearance from top of trivets to: 		
• Rangehood	650	650
Overhead exhaust fan	800	800
 Downward facing combustible surface* 	650	650
Downwards-facing tiled or fire resistant surface	500	500
(B) Minimum clearance below bench top to:		
Combustible surface	70	70
Fisher & Paykel oven or nearest non-combustible surface	65	65
ⓒ Minimum clearance from cutout to nearest combustible surface	115	130
 Minimum distance from right edge of cooktop to gas connection point on wall (if using a flexible hose) 	250	250
 (i) Distance from floor to gas connection point on wall (if using a flexible hose) 	800-850	800-850
 Minimum clearance from countertop to overhead cabinet (not directly above the cooktop) 	450	450
Maximum depth of overhead cabinetry	600	600
 Minimum distance between overhead cabinets (centered above cooktop) 	900	900
(1) Minimum clearance from rear edge of cutout to nearest:		
Combustible surface	125	160
Non-combustible surface	45	45
④ Minimum clearance from front edge of cutout to counter front	35	35

*Combustible surface definition

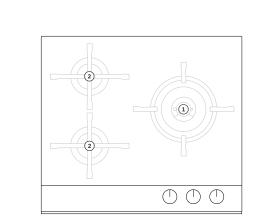


BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)
		1.45	
	NG (1.00kPa)*	1.45	21.50
		0.70	_
 Dual wok 		0.80	
	ULPG (2.75kPa)*	0.80	20.50
		0.50	

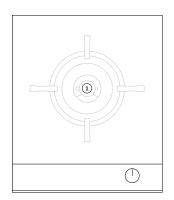
*Nominal pressure with at least one large burner on high

BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)
	NG (1.00kPa)*	1.35	8.80
 Semi-rapid 	ULPG (2.75kPa)*	0.80	8.10
Auxilian/	NG (1.00kPa)*	1.00	5.00
Auxiliary	ULPG (2.75kPa)*	0.64	5.00

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CG603D MODELS



CG451D MODELS -----

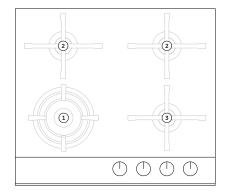
BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)
		1.43	
	NG (1.00kPa)*	1.43	21.0
		0.70	
 Dual wok 		0.80	
	ULPG (2.75kPa)*	0.80	20.50
	-	0.50	_

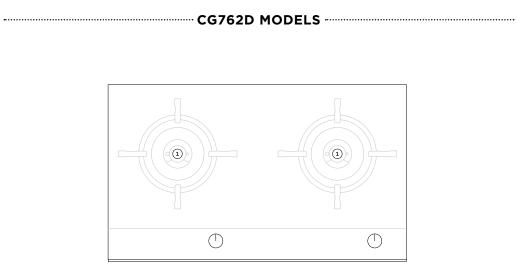
*Nominal pressure with at least one large burner on high

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BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)
		1.26	
	NG (1.00kPa)*	1.26	16.60
		0.70	_
 Dual wok 	ULPG (2.75kPa)*	0.73	
		0.73	16.80
	-	0.50	_
 Semi-rapid 	NG (1.00kPa)*	1.30	8.40
	ULPG (2.75kPa)*	0.76	7.50

CG604D MODELS

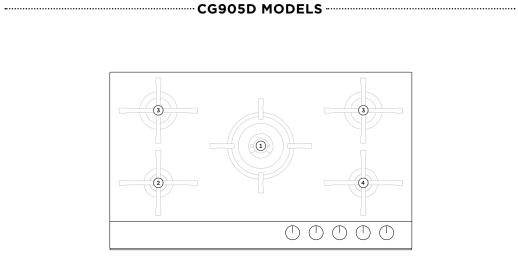


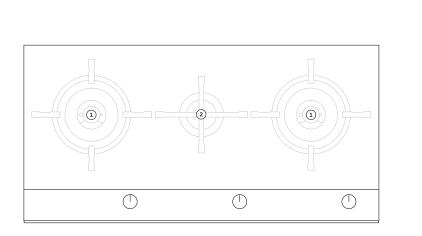


BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)
④ Mini wok	NG (1.00kPa)*	1.55	11.70
	ULPG (2.75kPa)*	0.94	11.70
Semi-rapid	NG (1.00kPa)*	1.30	8.30
	ULPG (2.75kPa)*	0.76	7.50
 Auxiliary 	NG (1.00kPa)*	0.85	3.60
	ULPG (2.75kPa)*	0.55	3.60

BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)
① Dual wok		1.30	
	NG (1.00kPa)*	1.30	18.00
		0.70	
		0.76	
	ULPG (2.75kPa)*	0.76	18.00
	-	0.50	_

*Nominal pressure with at least one large burner on high



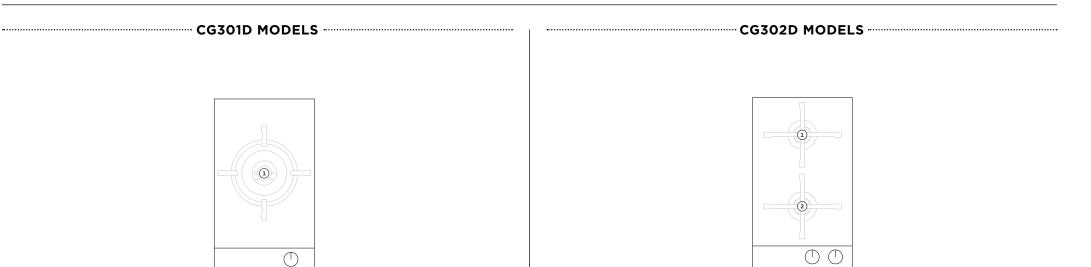


CG903D MODELS

BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)	BURNE
① Dual wok		1.30		
	NG (1.00kPa)*	1.30	18.00	
		0.70		
		0.76		(1) Dua
	ULPG (2.75kPa)*	0.76	18.00	
		0.50		
Semi-rapid	NG (1.00kPa)*	1.30	8.30	
	ULPG (2.75kPa)*	0.76	7.50	② Rap

*Nominal pressure with at least one large burner on high

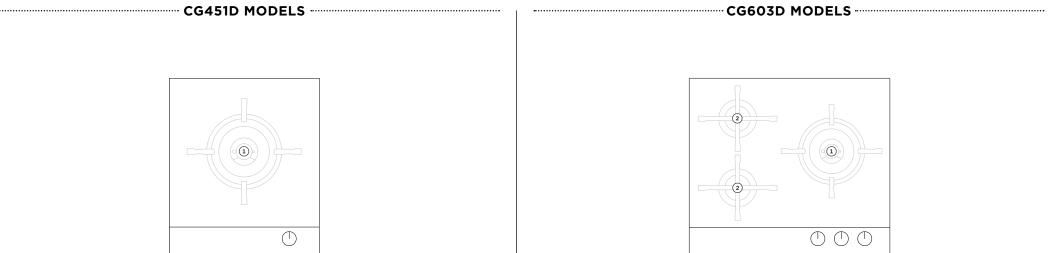
BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)
		1.30	
	NG (1.00kPa)*	1.30	18.00
	-	0.70	_
 Dual wok 		0.76	
	ULPG (2.75kPa)*	0.76	18.00
	-	0.50	
② Rapid	NG (1.00kPa)*	1.55	11.50
	ULPG (2.75kPa)*	0.94	11.50
	NG (1.00kPa)*	1.30	8.30
③ Semi-rapid	ULPG (2.75kPa)*	0.76	7.50
	NG (1.00kPa)*	0.85	3.60
④ Auxiliary	ULPG (2.75kPa)*	0.55	3.60



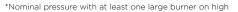
	GAS TYPE	JET SIZE	NOMINAL RATING
BURNER		(MM)	
① Dual wok	NG (20mbar)*	1.25	
		1.25	6.00 kW 5162 kCal/h
		0.71	
	ULPG (29mbar)*	0.80	
		0.80	4732 kCal/h (395 g/h)
		0.50	

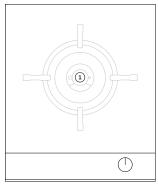
*Nominal pressure with at least one large burner on high

BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
1 Semi-rapid	NG (20mbar)*	1.14	2.30 kW 1978 kCal/h
	ULPG (29mbar)*	0.76	2.30 kW (167 g/h) 1978 kCal/h
 Auxiliary 	NG (20mbar)*	0.78	1.10 kW 946 kCal/h
	ULPG (29mbar)*	0.56	1.20 kW 1032 kCal/h (87 g/h)



BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
		1.12	5.00 kW 4299 kCal/h 4.50 kW (327 g/h) 3869 kCal/h
	NG (20mbar)*	1.12	
		0.72	
1 Dual wok	ULPG (29mbar)*	0.69	
		0.69	
		0.50	
		1.14	2.30 kW
 Semi-rapid 		1.14	1978 kCal/h
	ULPG (29mbar)*	0.76	2.30 kW (167 g/h)
		0.76	1978 kCal/h

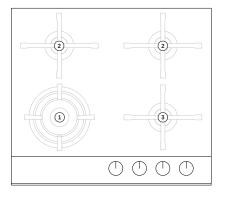




BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
① Dual wok		1.12	
	NG (20mbar)*	1.12	5.00 kW 4299 kCal/h
		0.72	
	ULPG (29mbar)*	0.69	
		0.69	4.50 kW (327 g/h) 3869 kCal./h
		0.50	

GAS RATE SUMMARY (UK IE ONLY)

CG604D MODELS



CG762D MODELS						
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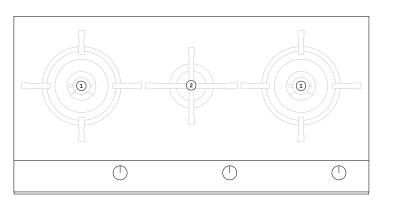
BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
 Mini wok 	NG (20mbar)*	1.41	3.60 kW 3096 kCal/h
	ULPG (29mbar)*	0.91	3.20 kW (233 g/h) 2752 kCal/h
 Semi-rapid 	NG (20mbar)*	1.14	2.30 kW 1978 kCal/h
	ULPG (29mbar)*	0.76	2.30 kW (167 g/h) 1978 kCal/h
③ Auxiliary	NG (20mbar)*	0.78	1.10 kW 946 kCal/h
	ULPG (29mbar)*	0.56	1.20 kW 1032 kCal/h (87 g/h)

*Nominal pressure with at least one large burner on high

BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
		1.12	
	NG (20mbar)*	1.12	5.00 kW 4299 kCal/h
	_	0.72	
 Dual wok 		0.69	
	ULPG (29mbar)*	0.69	 4.50 kW (327 g/h) 3869 kCal./h
		0.50	

GAS RATE SUMMARY (UK IE ONLY)

CG903D MODELS



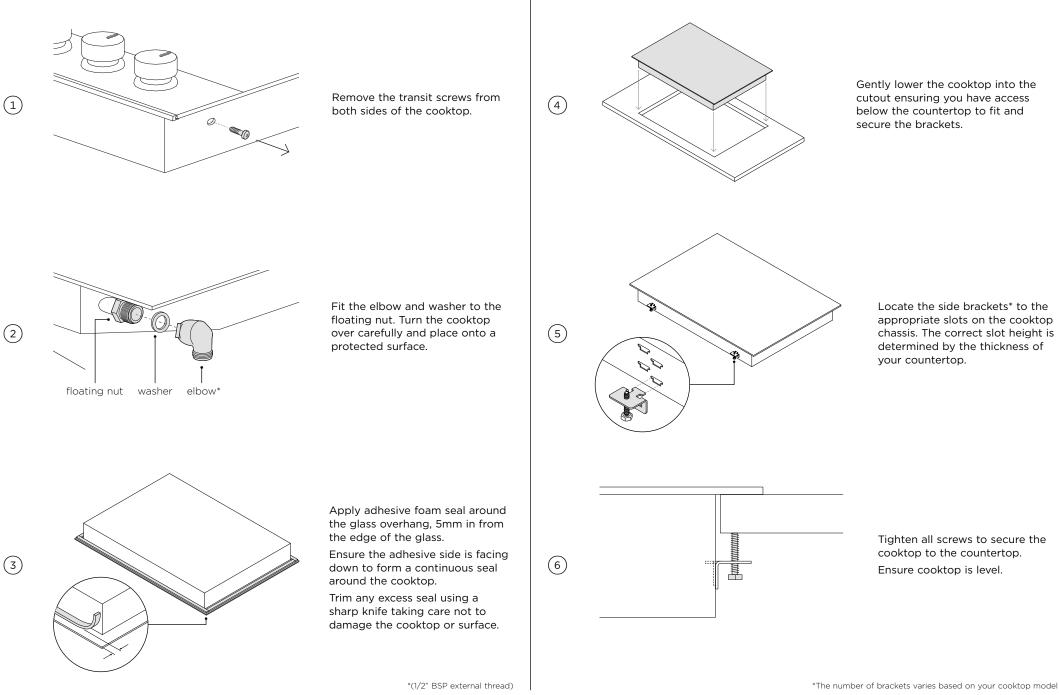
BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
① Dual wok	NG (20mbar)*	1.12	5.00 kW 4299 kCal/h
		1.12	
		0.72	
	ULPG (29mbar)*	0.69	4.50 kW (327 g/h) 3869 kCal./h
		0.69	
		0.50	
 Semi-rapid 	NG (20mbar)*	1.14	2.30 kW 1978 kCal/h
	ULPG (29mbar)*	0.76	2.30 kW (167 g/h) 1978 kCal/h

*Nominal pressure with at least one large burner on high

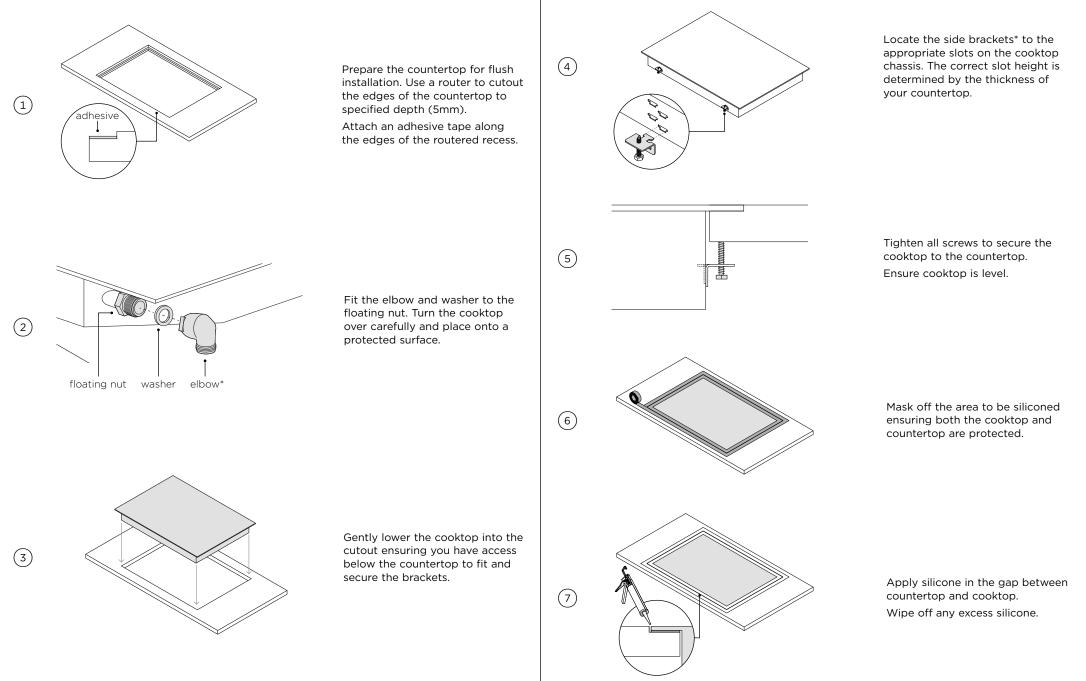
CG905D MODELS

BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
① Dual wok	NG (20mbar)*	1.12	5.00 kW 4299 kCal/h
		1.12	
		0.72	
	ULPG (29mbar)*	0.69	4.50 kW (327 g/h) 3869 kCal./h
		0.69	
		0.50	
 Rapid 	NG (20mbar)*	1.37	3.50 kW 3010 kCal/h
	ULPG (29mbar)*	0.96	3.50 kW (254g/h) 3010 kCal/h
③ Semi-rapid	NG (20mbar)*	1.14	2.30 kW 1978 kCal/h
	ULPG (29mbar)*	0.76	2.30 kW (167 g/h) 1978 kCal/h
④ Auxiliary	NG (20mbar)*	0.78	1.10 kW 946 kCal/h
	ULPG (29mbar)*	0.56	1.20 kW 1032 kCal/h (87 g/h)

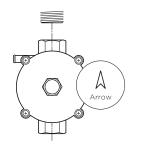
PROUD INSTALLATION



FLUSH INSTALLATION

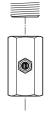


NATURAL GAS MODELS



Ensure the supplied regulator is fitted. Adjust to obtain a test point pressure of 1kPa with all burners operating at the highest setting.

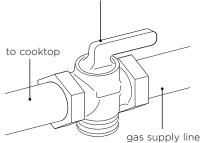
LPG MODELS -----



Ensure the supplied test point adapter is fitted. Adjust to obtain a test point pressure of 1kPa with all burners operating at the highest setting.

ALL MODELS

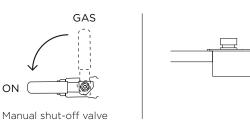
manual shut-off valve 'open' position

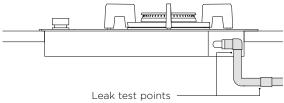


- Ensure the connection point will be accessible with the installed cooktop.
- Use an isolating valve close to the cooktop.

If connecting the gas with a flexible hose:

- Ensure the hose is long enough to allow for removal of cooktop for servicing.
- Ensure the connected is located as shown in 'Clearace dimensions'.
- The hose assembly must be AS/NZ 1869 Class B or D certified, with an Rp 1/2" (ISO7-1) female thread connection.
- The hose assembly must be longer than 1.2m in length with minimum internal diameter of 10mm and comply with relevant AS 5601/NZS 5261 requirements.
- Ensure the hose is not kinked, and not subjected to abrasion or permanently deformed.
- Ensure the hose is not near or in contact with any hot surfaces (eg base of metal hotplate, flue, or chassis of underbench oven, etc).



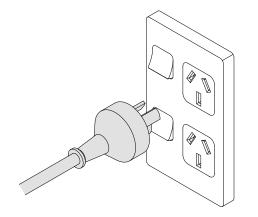


- Ensure all dials are set to OFF before connecting cooktop to gas supply.
- After final gas connection is made, turn gas supply on and test all connections in gas supply piping for gas leaks with a soapy water solution.
- In order to avoid property damage or serious personal injury, never use a match or open flame. If a leak is present, tighten joint or unscrew, apply more joint compound, tighten again and retest connection for leak.

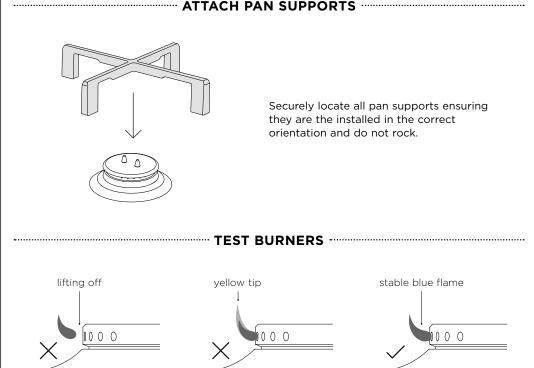
LEAK TESTING

ELECTRICAL CONNECTION

COOKTOP BURNERS



Connect the cooktop to the power supply and attach the duplicate data label to an accessible location.



- To check that the ignition system operates correctly, light each burner by itself, then all burners in combination.
- Check for a well-defined blue flame without any yellow tipping.
- If any abnormality is evident, check that the components of the burner assembly are located properly.
- No air shutter adjustment is possible on the cooktop. Correct operation is achieved with factory installed settings for the correct gas type.
- When installing the burner port ring, align the two locating pins in the bottom side of the port ring with the locating notch and centre holes on the top side of the simmer ring, and make sure these are properly engaged.
- Incorrect installation may produce a potentially dangerous flame and result in poor burner performance.
- If proper operation cannot be obtained, contact Customer Care or your nearest Fisher & Paykel Authorized Service Centre.
- The cooktop must not be used by the until proper operation has been achieved.

TO BE COMPLETED BY THE INSTALLER

GENERAL

- Specified clearance maintained.
- Unit is level-front to back and side to side.
- All packaging materials have been removed.
- Dials turn correctly and freely.
- Burners light satisfactorily, both individually and with other burners operating.
- There is a constant flow of cool air from the cabinetry to the base of the cooktop.
- Cooktop is securely clamped.
- Basic operation has been demonstrated to the customer.

- Manual gas shut-off valve installed in an accessible location.
- Unit tested and free of gas leaks.

ELECTRICAL

GAS

Receptacle with correctly rated over-current protection is provided for service cord connection.

- Adequate ground connection.
- Power supply cable is not touching the cooktop and accessible.

Complete and keep for safe reference:

Model	
Serial No.	
Purchase Date	
Purchaser	
Dealer Address	
Installer's Name	
Installer's Signature	
Installation Company	
Installation Date	

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The models shown in this guide may not be available in all markets and are subject to change at any time.

The product specifications in this guide apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time.

For current details about model and specification availability in your country, please go to our website or contact your local Fisher & Paykel dealer.

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