FISHER & PAYKEL

# BLACK GAS COOKTOP

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

**INSTALLATION GUIDE**
**NZ AU UK IE SG**

**⚠ WARNING!**

## Electric Shock Hazard

**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 or using this product.
- This is a Type A gas appliance.
- 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.
- This appliance shall be installed in accordance with the regulations in force and only used in a well-ventilated space.
- 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.
- The adjustment conditions for this appliance are stated on the data plate. Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. 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.
- Particular attention shall be given to the relevant requirements regarding ventilation.

**NZ AU only**

- These appliances are registered in: New Zealand at www.energysafety.govt.nz
- and Australian Gas Association at www.aga.asn.au.

**UK IE only**

Ventilation requirements

- The appliance should be installed in a room or space with an air supply in accordance with BS 5440:2 2009.
- For rooms with a volume of less than 5m$^3$, permanent ventilation through a free area of at least 100cm$^2$ will be required.
- For rooms with a volume between 5m$^3$ and 10m$^3$, permanent ventilation through a free area of at least 50cm$^2$ will be required, unless the room has a door which opens directly to the outside air, in which case no permanent ventilation is required.
- For rooms with a volume greater than 10m$^3$, no permanent ventilation is required.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

## IMPORTANT!

- Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.
- Where there are other fuel-burning appliances in the same room, BS 5440-2: 2009 should be consulted to determine the correct amount of free area ventilation requirements.
- The above requirements also allow for use of a gas oven and grill, but you need to consult a qualified engineer if there are other gas-burning appliances in the same room.

## 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.
- 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.

NZ AU only

- The installation complies with all the requirements of current Australian and New Zealand Gas Installation Standards (AS/NZS 5601.1), including that the product has to be installed so that the surface temperature of any nearby combustible surface will not exceed 65°C above ambient. Refer to 'Clearances'.
- If installed with an approved flexible hose, the hose must not come in contact with the bottom of the appliance or any sharp edges. Flexible hose assemblies must be AS/NZS 1869 Class B or Class D certified with a maximum length of 1.20m.

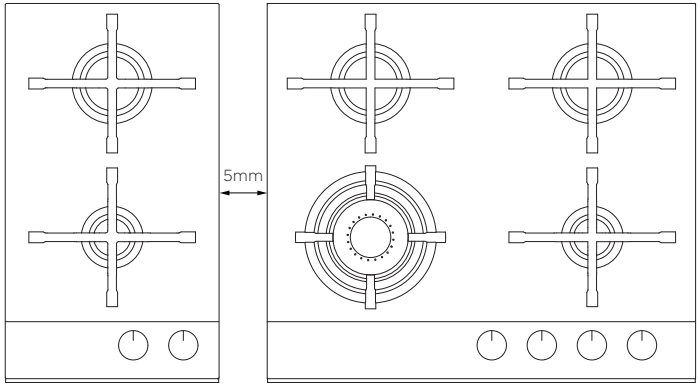
UK and Europe

- If installed with an approved flexible hose, the hose must not come in contact with the bottom of the appliance or any sharp edges. Flexible hose assemblies must have a maximum length of 1.20m.

If you need further assistance, call us on 08000 886 605. Alternatively, contact us at our office address:

Fisher & Paykel Appliances
420 Cob Drive
Swan Valley
NORTHAMPTON NN4 9BB

## MULTIPLE PRODUCT INSTALLATION

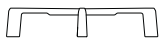



We recommend installing products in separate cutouts with a minimum distance of 5mm between the glass edges. If installing multiple products within the same cutout adjacent to each other, a joining strip kit is required. This kit creates a non-visual, structural join between the two cooktops that ensures 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.

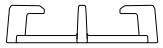
The minimum clearance measurements for different products may vary. Always use the greater distance when pairing different products (eg an induction model and wok burner model).

## PARTS SUPPLIED

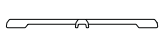
Dual wok pan support*



Pan support*



Mini wok pan support*

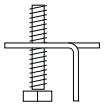


Small pan support*

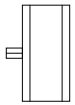
Wok stand*

Fibre washer

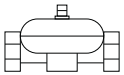
Elbow 1/2" BSP external thread



Clamping brackets



ULPG test point adapter*

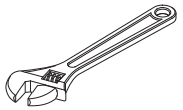


NG regulator*

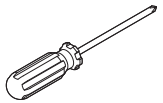
Foam tape

Gas elbow (1)

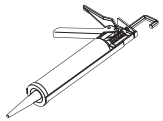
## TOOLS REQUIRED



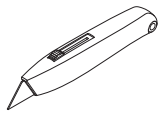
Wrench



Crosshead screwdriver

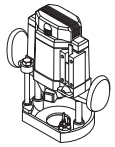


Silicone



Cutter

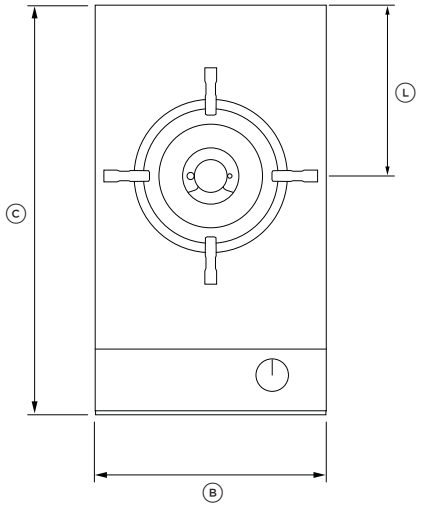
Hex key



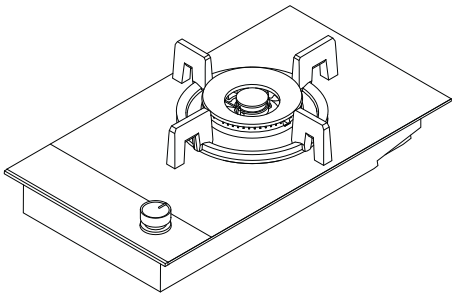
Router

*Some models only

# PRODUCT DIMENSIONS — 300MM MODELS




PLAN



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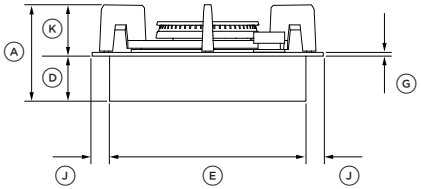
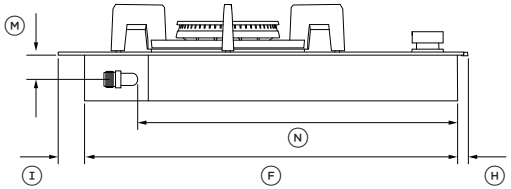



FRONT




PROFILE

| PRODUCT DIMENSIONS | CG301 | CG302 |
|---|---|---|
| | MM | MM |
| Ⓐ Overall height of cooktop* | 124 | 108 |
| Ⓑ Overall width of cooktop | 300 | 300 |
| Ⓒ Overall depth of cooktop | 530 | 530 |
| Ⓓ Height of chassis | 58 | 58 |
| Ⓔ Width of chassis | 254 | 254 |
| Ⓕ Depth of chassis | 485 | 485 |
| Ⓖ Height of cooktop glass and flange | 5 | 5 |
| Ⓗ Depth of front overhang of cooktop glass | 11 | 11 |
| Ⓘ Depth of rear overhang of cooktop glass** | 34 | 34 |
| Ⓙ Depth of side overhang of cooktop glass** | 22 | 22 |
| Ⓚ Height of tallest trivet*** | 66 | 50 |
| Ⓛ Distance from centre of rear burner to rear of cooktop | 219 | 112 |
| Ⓜ Height from benchtop to centre of gas inlet* | 32 | 32 |
| Ⓝ Depth from front of chassis to gas inlet* | 465 | 465 |

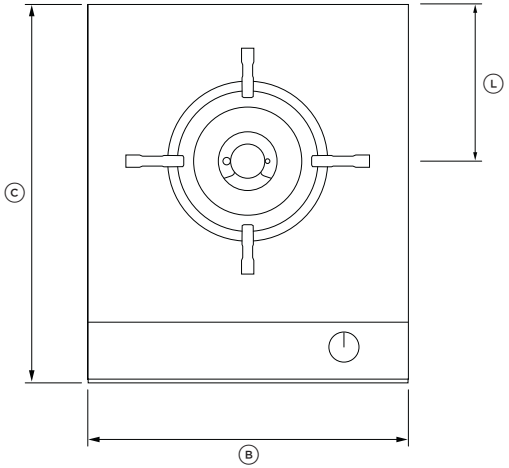
Note: CG301 illustrated. Profile view showing left side of cooktop.

* Including tallest trivet

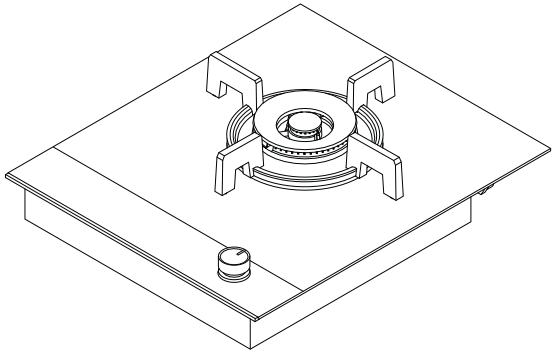
** Including flange

*** From bottom of cooktop glass

Actual product dimensions may vary by ± 2mm




PLAN



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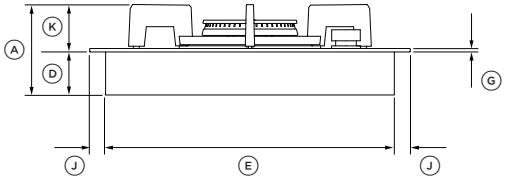
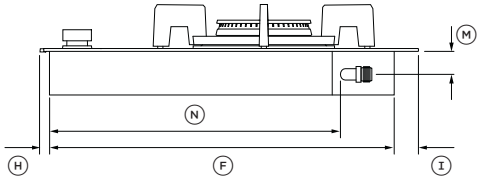



FRONT

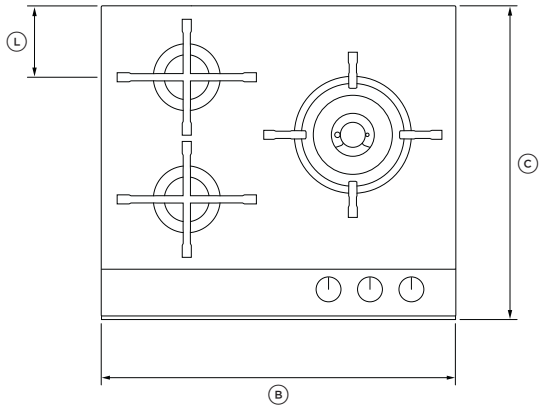



PROFILE

| PRODUCT DIMENSIONS | CG451 |
|---|---|
| | MM |
| Ⓐ Overall height of cooktop* | 124 |
| Ⓑ Overall width of cooktop | 450 |
| Ⓒ Overall depth of cooktop | 530 |
| Ⓓ Height of chassis | 58 |
| Ⓔ Width of chassis | 404 |
| Ⓕ Depth of chassis | 485 |
| Ⓖ Height of cooktop glass and flange | 5 |
| Ⓗ Depth of front overhang of cooktop glass | 11 |
| Ⓘ Depth of rear overhang of cooktop glass** | 34 |
| Ⓙ Depth of side overhang of cooktop glass** | 22 |
| Ⓚ Height of tallest trivet*** | 66 |
| Ⓛ 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 flange
***From bottom of cooktop glass

Actual product dimensions may vary by ± 2mm

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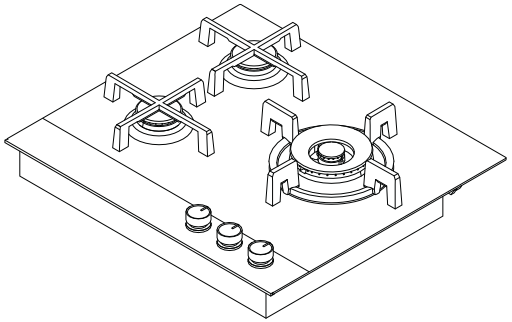

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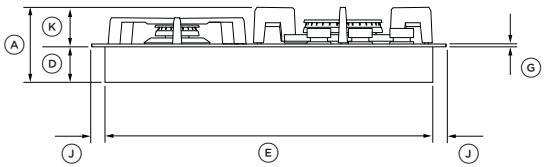


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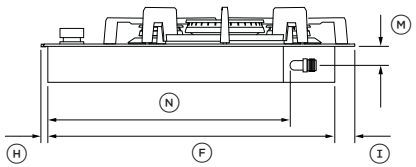



PROFILE

| PRODUCT DIMENSIONS | CG603D | CG604D |
|---|---|---|
| | MM | MM |
| Ⓐ Overall height of cooktop* | 124 | 116 |
| Ⓑ Overall width of cooktop | 600 | 600 |
| Ⓒ Overall depth of cooktop | 530 | 530 |
| Ⓓ Height of chassis | 58 | 58 |
| Ⓔ Width of chassis | 554 | 554 |
| Ⓕ Depth of chassis | 485 | 485 |
| Ⓖ Height of cooktop glass and flange | 5 | 5 |
| Ⓗ Depth of front overhang of cooktop glass | 11 | 11 |
| Ⓘ Depth of rear overhang of cooktop glass** | 34 | 34 |
| Ⓙ Depth of side overhang of cooktop glass** | 23 | 23 |
| Ⓚ Height of tallest trivet*** | 66 | 58 |
| Ⓛ 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 |

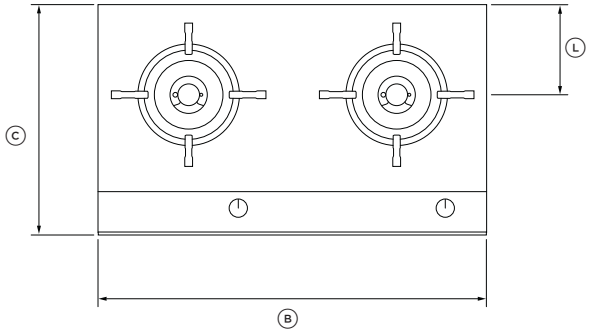
Note: CG603 illustrated.

* Including tallest trivet

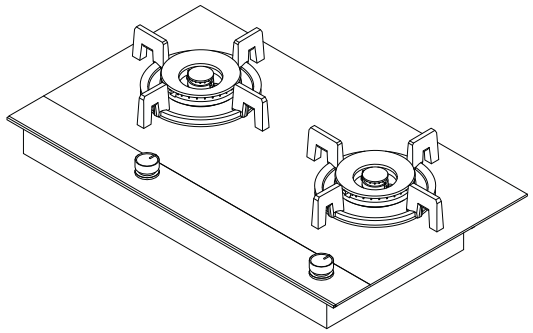
** Including flange

***From bottom of cooktop glass

Actual product dimensions may vary by ± 2mm




PLAN



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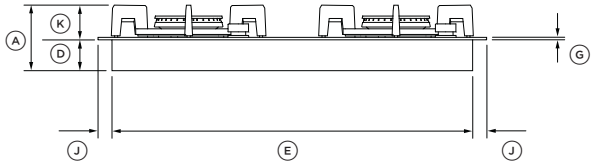


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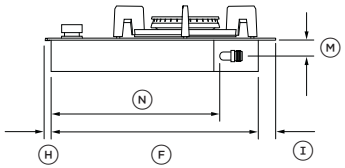



PROFILE

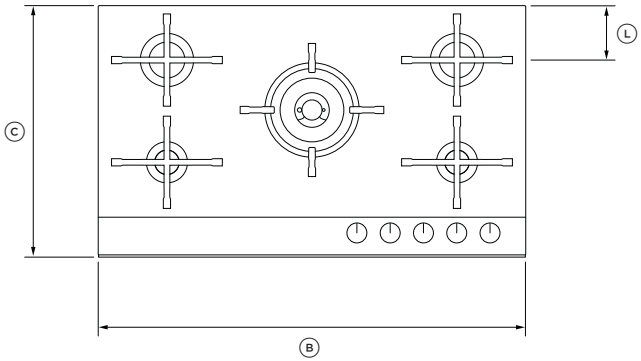
| PRODUCT DIMENSIONS | CG762D |
|---|---|
| | MM |
| Ⓐ Overall height of cooktop* | 124 |
| Ⓑ Overall width of cooktop | 760 |
| Ⓒ Overall depth of cooktop | 450 |
| Ⓓ Height of chassis | 58 |
| Ⓔ Width of chassis | 704 |
| Ⓕ Depth of chassis | 405 |
| Ⓖ Height of cooktop glass and flange | 5 |
| Ⓗ Depth 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*** | 66 |
| Ⓛ 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

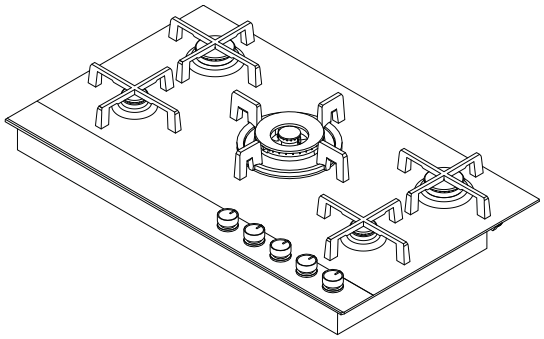
** Including flange

***From bottom of cooktop glass

Actual product dimensions may vary by ± 2mm




PLAN



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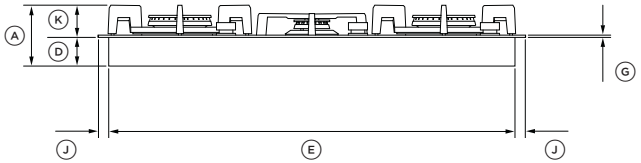


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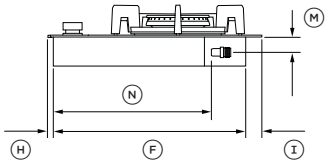



PROFILE

| PRODUCT DIMENSIONS | CG903D | CG905D |
|---|---|---|
| | MM | MM |
| Ⓐ 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 |
| Ⓘ Depth of rear overhang of cooktop glass** | 34 | 34 |
| Ⓙ Depth of side overhang of cooktop glass** | 22 | 22 |
| Ⓚ Height of tallest trivet*** | 66 | 66 |
| Ⓛ 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.

* Including tallest trivet

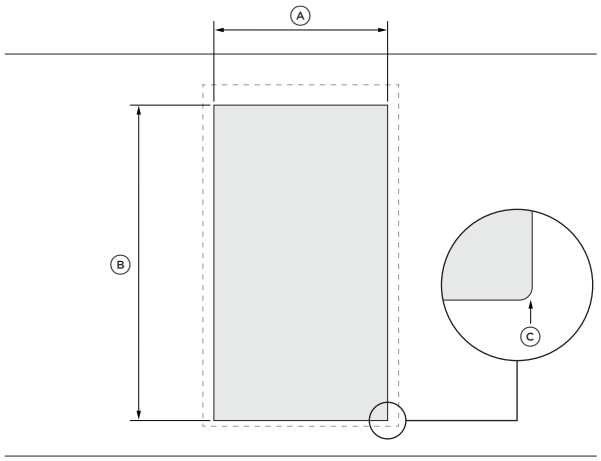
** Including flange

***From bottom of cooktop glass

Actual product dimensions may vary by ± 2mm

# CUTOUT DIMENSIONS — 300MM MODELS

## PROUD INSTALLATION

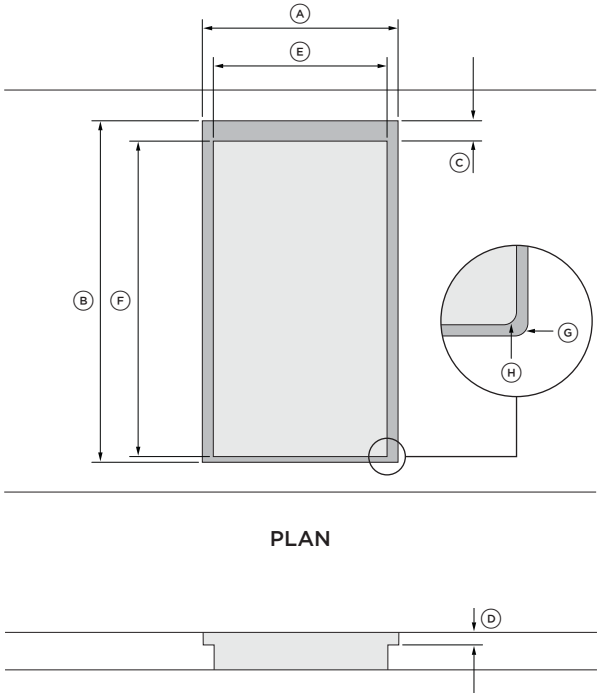



PLAN

FRONT

| CUTOUT DIMENSIONS | CG301D | CG302D |
|---|---|---|
| | MM | MM |
| Ⓐ Overall width of cutout | 260 | 260 |
| Ⓑ Overall depth of cutout | 490 | 490 |
| Ⓒ Corner radius of cutout | max 10 | max 10 |

## FLUSH INSTALLATION

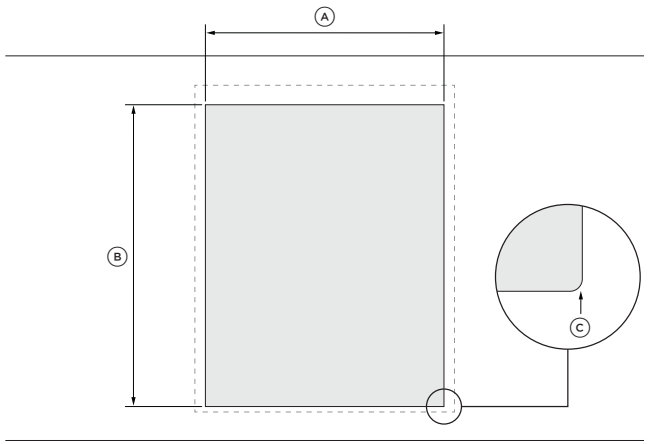



PLAN

FRONT

| CUTOUT DIMENSIONS | CG301D | CG302D |
|---|---|---|
| | MM | MM |
| Ⓐ Overall width of routered recess | 305 | 305 |
| Ⓑ Overall depth of routered recess | 535 | 535 |
| Ⓒ Offset overhang allowance | 34 | 34 |
| Ⓓ Height of routered recess | 5 | 5 |
| Ⓔ Width of cutout | 260 | 260 |
| Ⓕ Depth of cutout | 490 | 490 |
| Ⓖ Corner radius of routered recess | max 2 | max 2 |
| Ⓗ Corner radius of cutout | max 10 | max 10 |

## PROUD INSTALLATION

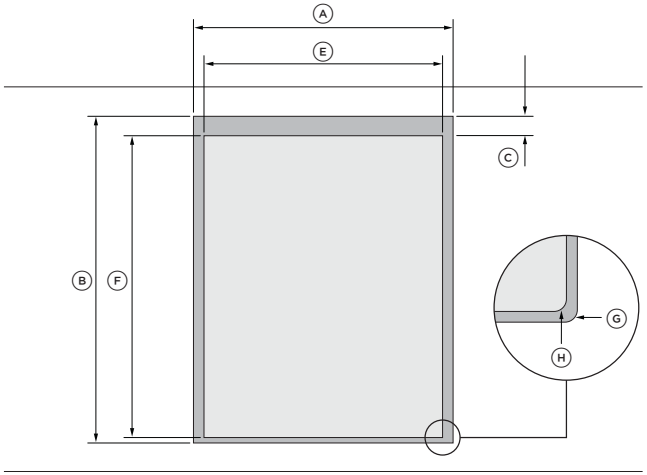



PLAN

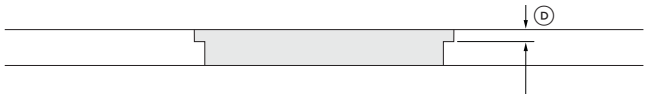
FRONT

| CUTOUT DIMENSIONS | CG451D |
|---|---|
| | MM |
| Ⓐ Overall width of cutout | 415 |
| Ⓑ Overall depth of cutout | 490 |
| Ⓒ Corner radius of cutout | max 10 |

## FLUSH INSTALLATION




PLAN

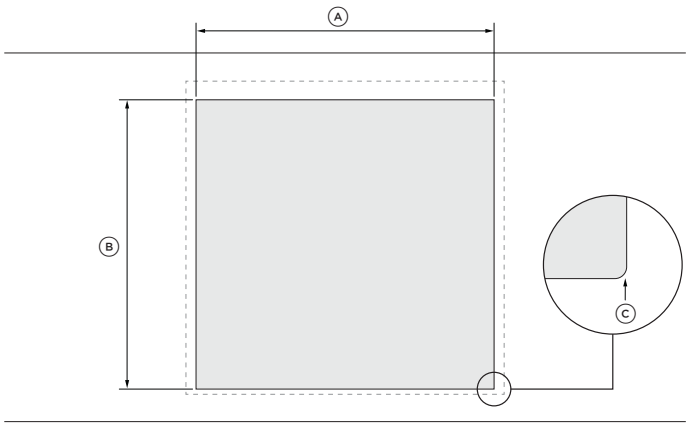



FRONT

| CUTOUT DIMENSIONS | CG451D |
|---|---|
| | MM |
| Ⓐ Overall width of routered recess | 455 |
| Ⓑ Overall depth of routered recess | 535 |
| Ⓒ Offset overhang allowance | 34 |
| Ⓓ Height of routered recess | 5 |
| Ⓔ Width of cutout | 415 |
| Ⓕ Depth of cutout | 490 |
| Ⓖ Corner radius of routered recess | max 2 |
| Ⓗ Corner radius of cutout | max 10 |

# CUTOUT DIMENSIONS — 600MM MODELS

## PROUD INSTALLATION

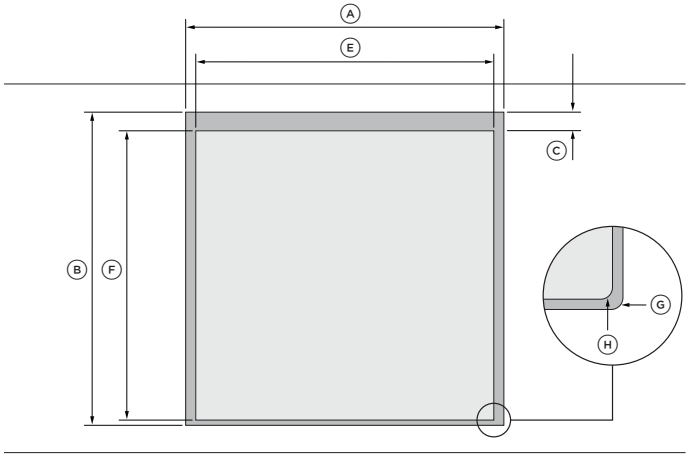



PLAN

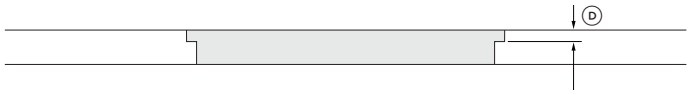
FRONT

| CUTOUT DIMENSIONS | CG603D | CG604D |
|---|---|---|
| | MM | MM |
| Ⓐ Overall width of cutout | 560 | 560 |
| Ⓑ Overall depth of cutout | 490 | 490 |
| Ⓒ Corner radius of cutout | max 10 | max 10 |

## FLUSH INSTALLATION




PLAN

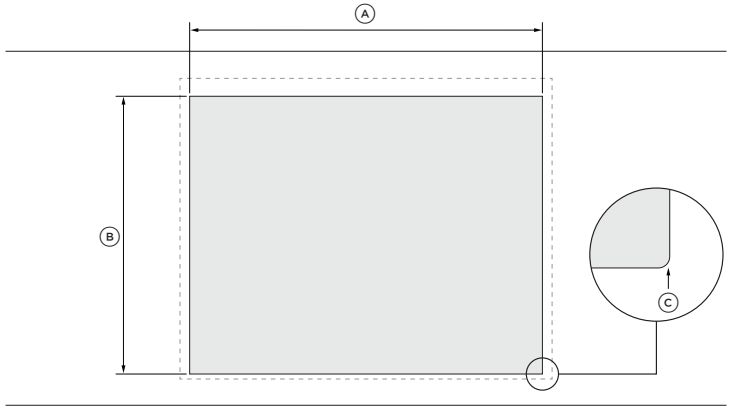



FRONT

| CUTOUT DIMENSIONS | CG603D | CG604D |
|---|---|---|
| | MM | MM |
| Ⓐ Overall width of routered recess | 605 | 605 |
| Ⓑ Overall depth of routered recess | 535 | 535 |
| Ⓒ Offset overhang allowance | 34 | 34 |
| Ⓓ Height of routered recess | 5 | 5 |
| Ⓔ Width of cutout | 560 | 560 |
| Ⓕ Depth of cutout | 490 | 490 |
| Ⓖ Corner radius of routered recess | max 2 | max 2 |
| Ⓗ Corner radius of cutout | max 10 | max 10 |

# CUTOUT DIMENSIONS — 760MM MODELS

## PROUD INSTALLATION

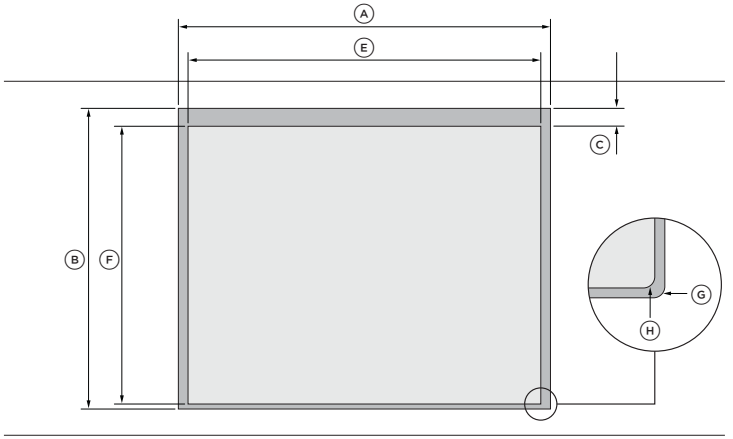



PLAN

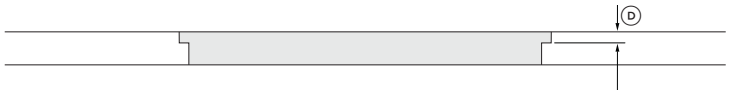
FRONT

| CUTOUT DIMENSIONS | CG762D |
|---|---|
| | MM |
| Ⓐ Overall width of cutout | 715 |
| Ⓑ Overall depth of cutout | 410 |
| Ⓒ Corner radius of cutout | max 10 |

## FLUSH INSTALLATION




PLAN




FRONT

| CUTOUT DIMENSIONS | CG762D |
|---|---|
| | MM |
| Ⓐ Overall width of routered recess | 765 |
| Ⓑ Overall depth of routered recess | 455 |
| Ⓒ Offset overhang allowance | 34 |
| Ⓓ Height of routered recess | 5 |
| Ⓔ Width of cutout | 715 |
| Ⓕ Depth of cutout | 410 |
| Ⓖ Corner radius of routered recess | max 2 |
| Ⓗ Corner radius of cutout | max 10 |

# CUTOUT DIMENSIONS — 900MM MODELS

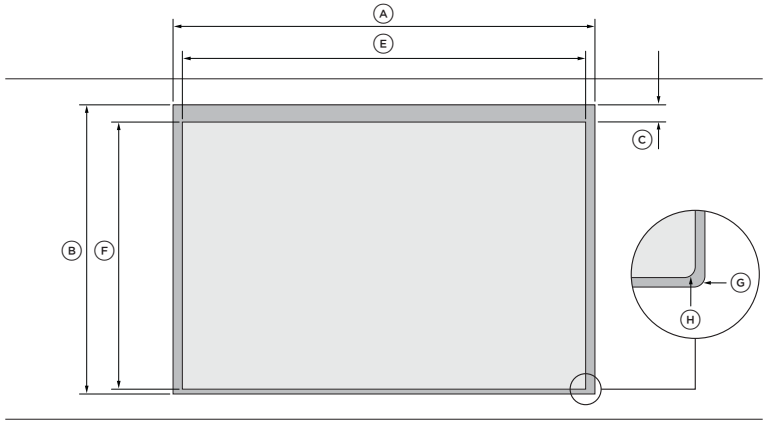
## PROUD INSTALLATION


PLAN

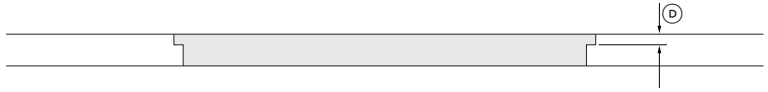
FRONT

| CUTOUT DIMENSIONS | CG903D | CG905D |
|---|---|---|
| | MM | MM |
| Ⓐ Overall width of cutout | 865 | 865 |
| Ⓑ Overall depth of cutout | 410 | 490 |
| Ⓒ Corner radius of cutout | max 10 | max 10 |

## FLUSH INSTALLATION



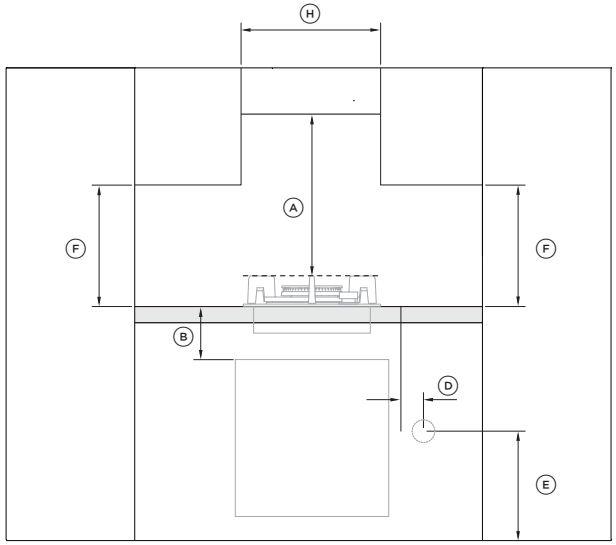

PLAN

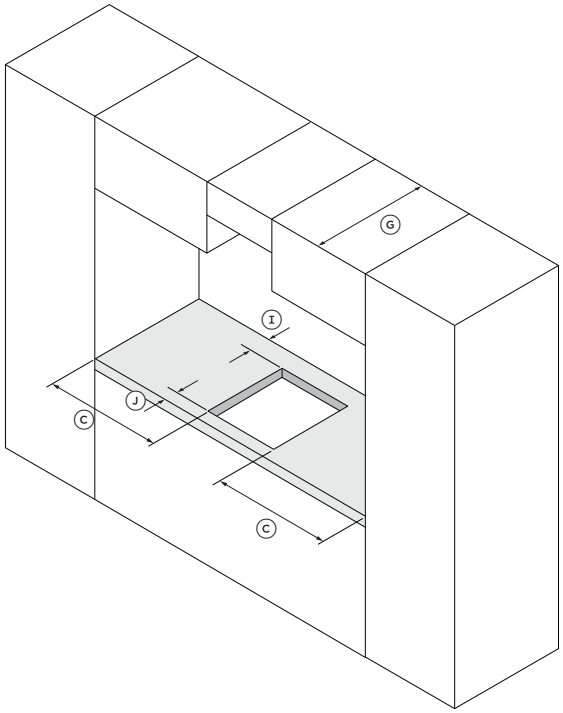



FRONT

| CUTOUT DIMENSIONS | CG903D | CG905D |
|---|---|---|
| | MM | MM |
| Ⓐ Overall width of routered recess | 905 | 905 |
| Ⓑ Overall depth of routered recess | 455 | 535 |
| Ⓒ Offset overhang allowance | 34 | 34 |
| Ⓓ Height of routered recess | 5 | 5 |
| Ⓔ Width of cutout | 865 | 865 |
| Ⓕ Depth of cutout | 410 | 490 |
| Ⓖ Corner radius of routered recess | max 2 | max 2 |
| Ⓗ Corner radius of cutout | max 10 | max 10 |

# CLEARANCES — 300MM MODELS



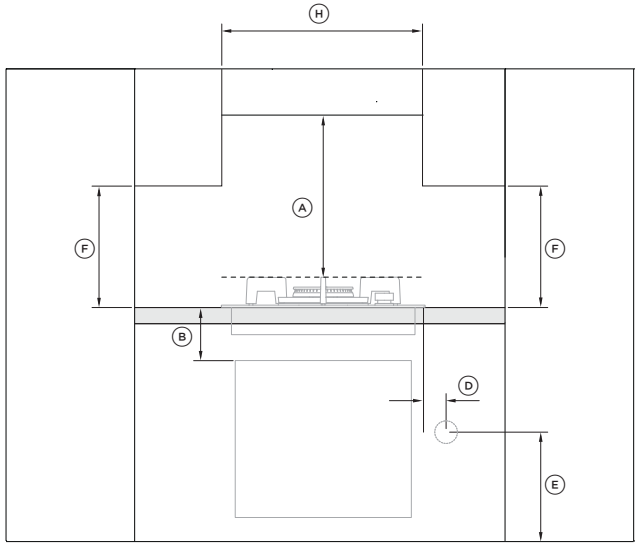

| CLEARANCE DIMENSIONS | CG301D | CG302D |
|---|---|---|
| | MM | MM |
| Ⓐ Minimum clearance from top of trivets to: | | |
| • Rangehood | 650 | 650 |
| • Overhead exhaust fan | 800 | 800 |
| • Downward facing combustible surface* | 650 | 650 |
| • Downwards-facing tiled or fire resistant surface | 500 | 500 |
| Ⓑ Minimum clearance below bench top to: | | |
| • Combustible surface | 70 | 70 |
| • Fisher & Paykel oven or nearest non-combustible surface | 65 | 65 |
| Ⓒ 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 |
| Ⓔ 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) | 300 | 300 |
| Ⓘ Minimum clearance from rear edge of cutout to nearest: | | |
| • Combustible surface | 85 | 160 |
| • Non-combustible surface | 45 | 45 |
| Ⓙ Minimum clearance from front edge of cutout to counter front | 35 | 35 |

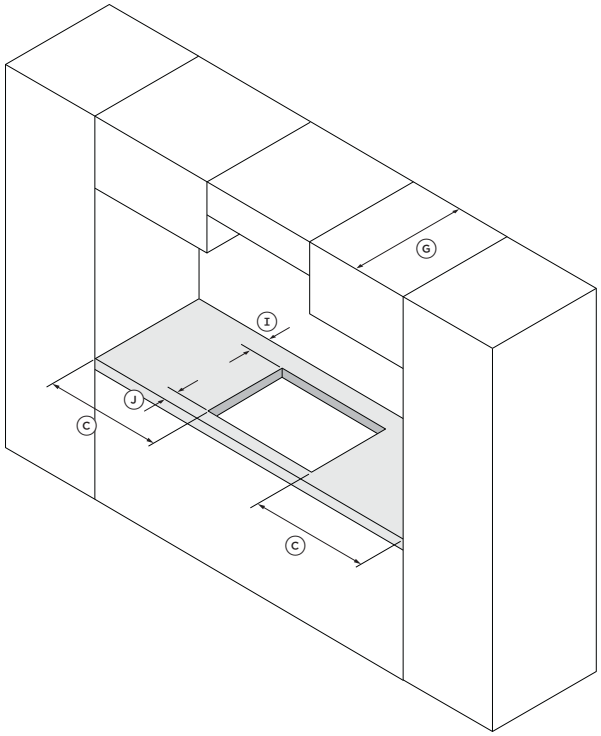
Ensure there is an earthed power outlet within 900mm of the centre rear of the product. The gas connector on the wall should be accessible with the product installed.

***Combustible surface definition**

Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibres, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

# CLEARANCES — 450MM MODELS



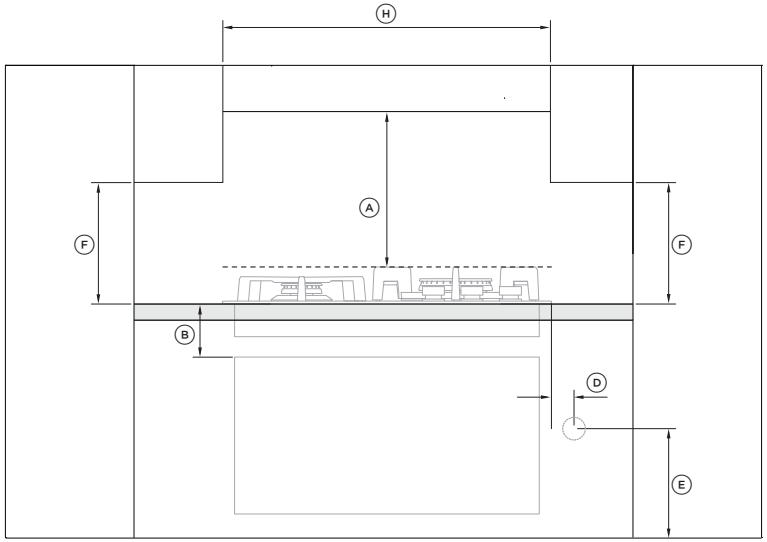

| CLEARANCE DIMENSIONS | CG451D<br>MM |
|---|---|
| Ⓐ Minimum clearance from top of trivets to: | |
| • Rangehood | 650 |
| • Overhead exhaust fan | 800 |
| • Downward facing combustible surface* | 650 |
| • Downwards-facing tiled or fire resistant surface | 500 |
| Ⓑ Minimum clearance below bench top to: | |
| • Combustible surface | 70 |
| • Fisher & Paykel oven or nearest non-combustible surface | 65 |
| Ⓒ Minimum clearance from cutout to nearest combustible surface | 60 |
| Ⓓ Minimum distance from right edge of cooktop to gas connection point on wall (if using a flexible hose) | 250 |
| Ⓔ Distance from floor to gas connection point on wall (if using a flexible hose) | 800-850 |
| Ⓕ 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 |
| Ⓘ Minimum clearance from rear edge of cutout to nearest: | |
| • Combustible surface | 85 |
| • Non-combustible surface | 45 |
| Ⓙ Minimum clearance from front edge of cutout to counter front | 35 |

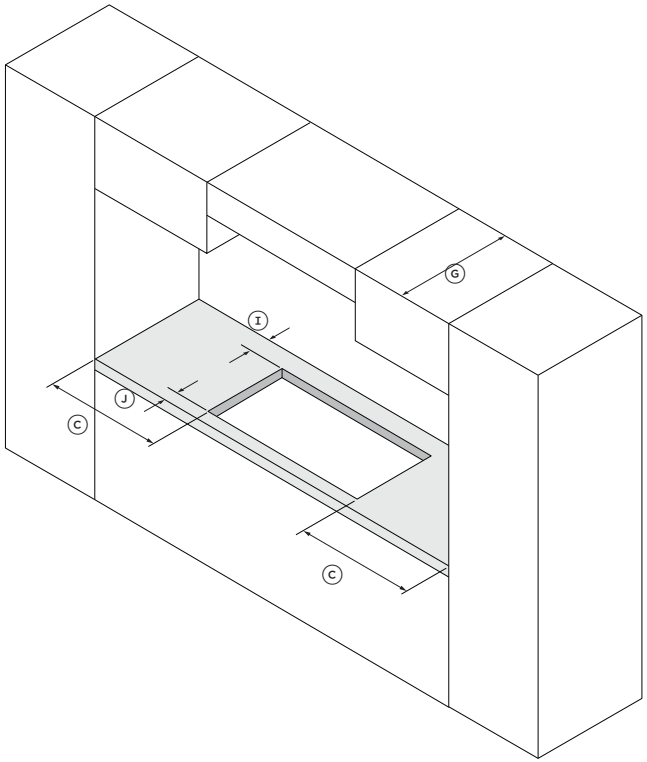
Ensure there is an earthed power outlet within 900mm of the centre rear of the product. The gas connector on the wall should be accessible with the product installed.

***Combustible surface definition**

Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibres, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

# CLEARANCES — 600MM MODELS



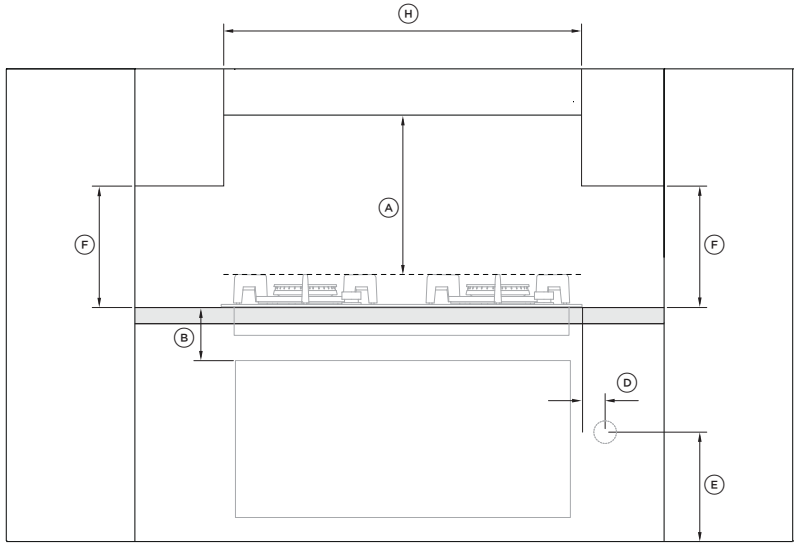

| CLEARANCE DIMENSIONS | CG603D | CG604D |
|---|---|---|
| | MM | MM |
| Ⓐ Minimum clearance from top of trivets to: | | |
| • Rangehood | 650 | 650 |
| • Overhead exhaust fan | 800 | 800 |
| • Downward facing combustible surface* | 650 | 650 |
| • Downwards-facing tiled or fire resistant surface | 500 | 500 |
| Ⓑ Minimum clearance below bench top to: | | |
| • Combustible surface | 70 | 70 |
| • Fisher & Paykel oven or nearest non-combustible surface | 65 | 65 |
| Ⓒ 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 |
| Ⓔ 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) | 600 | 600 |
| Ⓘ Minimum clearance from rear edge of cutout to nearest: | | |
| • Combustible surface | 160 | 160 |
| • Non-combustible surface | 45 | 45 |
| Ⓙ Minimum clearance from front edge of cutout to counter front | 35 | 35 |

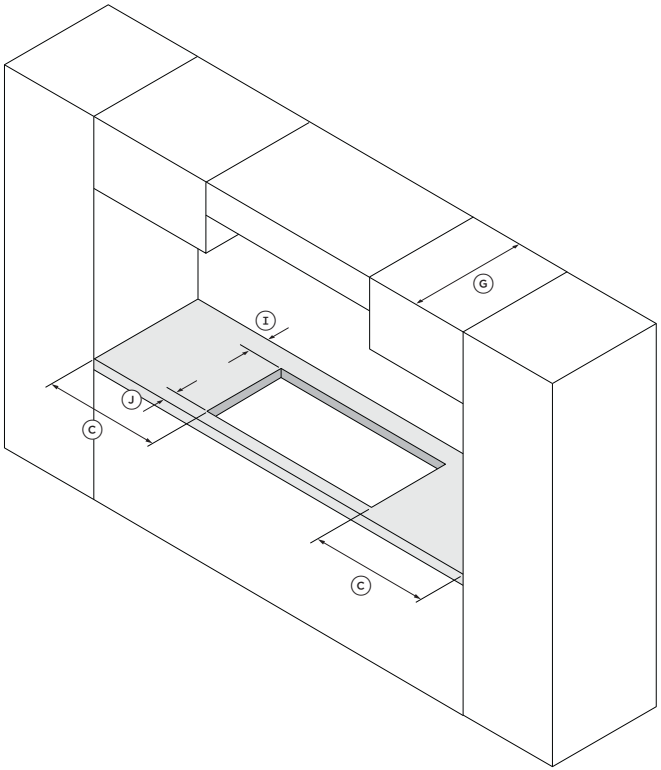
Ensure there is an earthed power outlet within 900mm of the centre rear of the product. The gas connector on the wall should be accessible with the product installed.

***Combustible surface definition**

Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibres, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

# CLEARANCES — 760MM MODELS



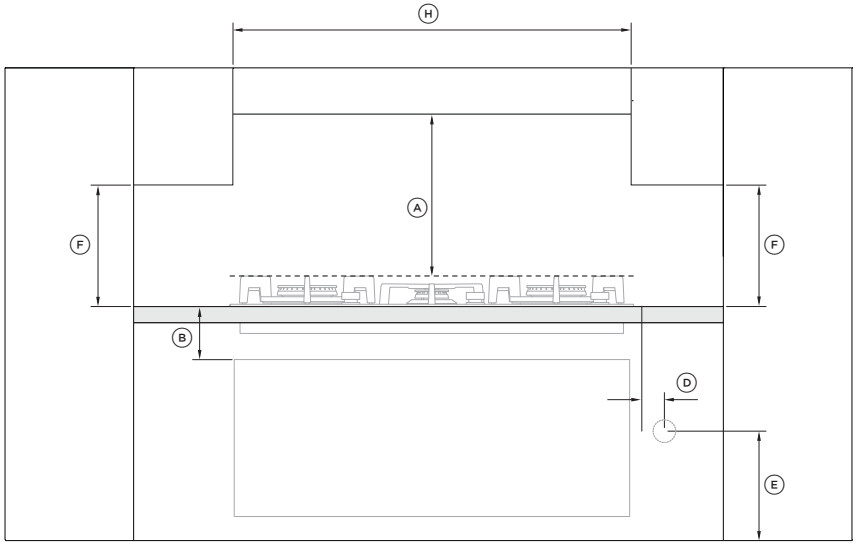

| CLEARANCE DIMENSIONS | CG762D<br>MM |
|---|---|
| Ⓐ Minimum clearance from top of trivets to: | |
| • Rangehood | 650 |
| • Overhead exhaust fan | 800 |
| • Downward facing combustible surface* | 650 |
| • Downwards-facing tiled or fire resistant surface | 500 |
| Ⓑ Minimum clearance below bench top 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 |
| Ⓔ Distance from floor to gas connection point on wall (if using a flexible hose) | 800-850 |
| Ⓕ 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 |
| Ⓘ Minimum clearance from rear edge of cutout to nearest: | |
| • Combustible surface | 125 |
| • Non-combustible surface | 45 |
| Ⓙ Minimum clearance from front edge of cutout to counter front | 35 |

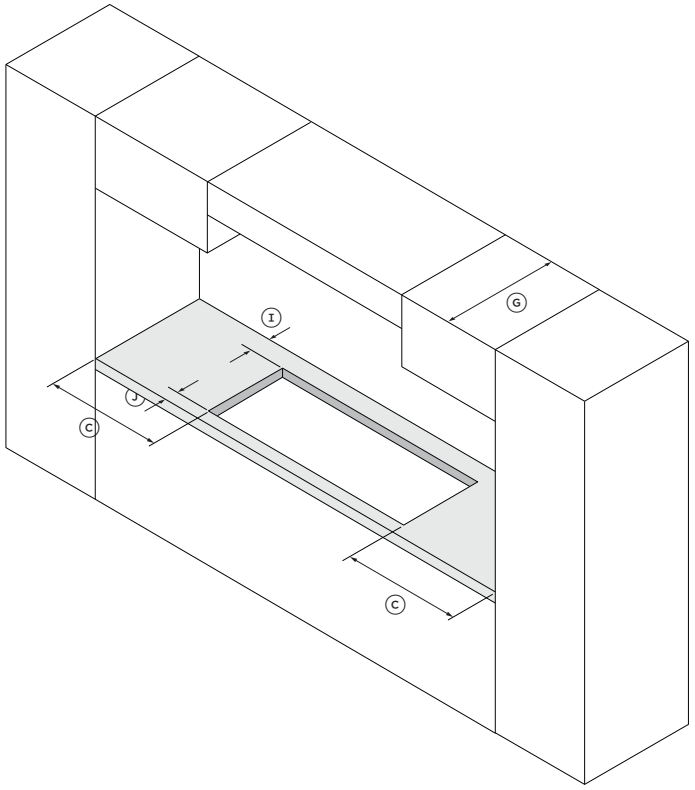
Ensure there is an earthed power outlet within 900mm of the centre rear of the product. The gas connector on the wall should be accessible with the product installed.

***Combustible surface definition**

Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibres, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

# CLEARANCES — 300MM MODELS




| CLEARANCE DIMENSIONS | CG903D | CG905D |
|---|---|---|
| | MM | MM |
| Ⓐ 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 |
| Ⓒ 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 |
| Ⓔ 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 |
| Ⓘ Minimum clearance from rear edge of cutout to nearest: | | |
| • Combustible surface | 125 | 160 |
| • Non-combustible surface | 45 | 45 |
| Ⓙ Minimum clearance from front edge of cutout to counter front | 35 | 35 |

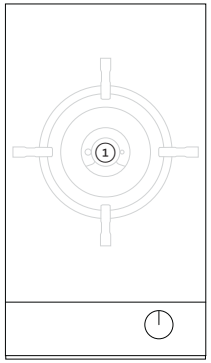
Ensure there is an earthed power outlet within 900mm of the centre rear of the product. The gas connector on the wall should be accessible with the product installed.

***Combustible surface definition**

Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibres, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

# GAS RATE SUMMARY (NZ AU ONLY)

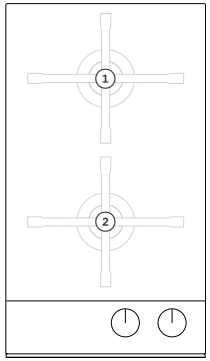
## CG301D MODELS




| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING (MJ/H) |
|---|---|---|---|
| ① Dual wok | NG (1.00kPa)* | 1.45 | 21.50 |
| | | 1.45 | |
| | | 0.70 | |
| | ULPG (2.75kPa)* | 0.80 | 20.50 |
| | | 0.80 | |
| | | 0.50 | |

*Nominal pressure with at least one large burner on high

## CG302D MODELS



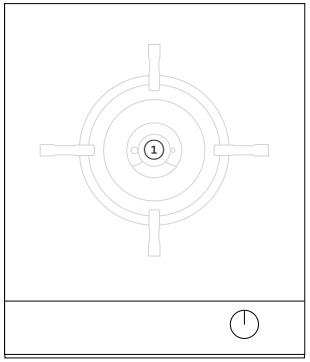

| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING (MJ/H) |
|---|---|---|---|
| ① Semi-rapid | NG (1.00kPa)* | 1.35 | 8.80 |
| | ULPG (2.75kPa)* | 0.80 | 8.10 |
| ② Auxiliary | NG (1.00kPa)* | 1.00 | 5.00 |
| | ULPG (2.75kPa)* | 0.64 | 5.00 |

*Nominal pressure with at least one large burner on high

All appliances are factory set for either Natural Gas or ULPG and are not convertible.
Check the 'Gas type' sticker on the base of the appliance.

# GAS RATE SUMMARY (NZ AU ONLY)

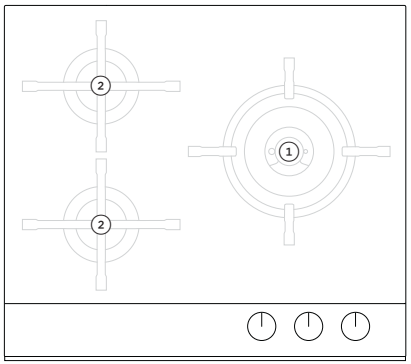
## CG451D MODELS




| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING (MJ/H) |
|---|---|---|---|
| ① Dual wok | NG (1.00kPa)* | 1.43 | 21.0 |
| | | 1.43 | |
| | | 0.70 | |
| | ULPG (2.75kPa)* | 0.80 | 20.50 |
| | | 0.80 | |
| | | 0.50 | |

*Nominal pressure with at least one large burner on high

## CG603D MODELS

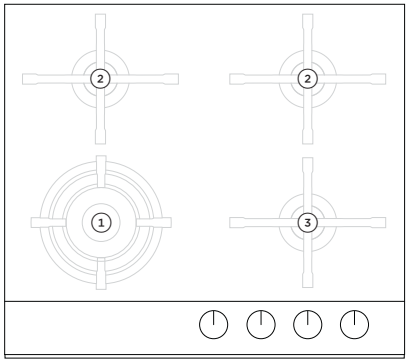



| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING (MJ/H) |
|---|---|---|---|
| ① Dual wok | NG (1.00kPa)* | 1.26 | 16.60 |
| | | 1.26 | |
| | | 0.70 | |
| | ULPG (2.75kPa)* | 0.73 | 16.80 |
| | | 0.73 | |
| | | 0.50 | |
| ② Semi-rapid | NG (1.00kPa)* | 1.30 | 8.40 |
| | ULPG (2.75kPa)* | 0.76 | 7.50 |

*Nominal pressure with at least one large burner on high

# GAS RATE SUMMARY (NZ AU ONLY)

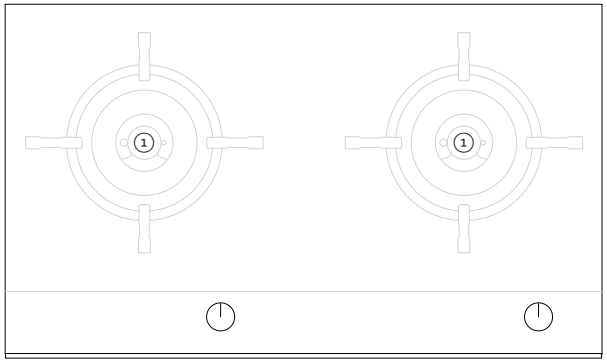
## CG604D MODELS




| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING (MJ/H) |
|---|---|---|---|
| ① Mini wok | NG (1.00kPa)* | 1.55 | 11.70 |
| | ULPG (2.75kPa)* | 0.94 | 11.70 |
| ② Semi-rapid | NG (1.00kPa)* | 1.30 | 8.30 |
| | ULPG (2.75kPa)* | 0.76 | 7.50 |
| ③ Auxiliary | NG (1.00kPa)* | 0.85 | 3.60 |
| | ULPG (2.75kPa)* | 0.55 | 3.60 |

*Nominal pressure with at least one large burner on high

## CG762D MODELS

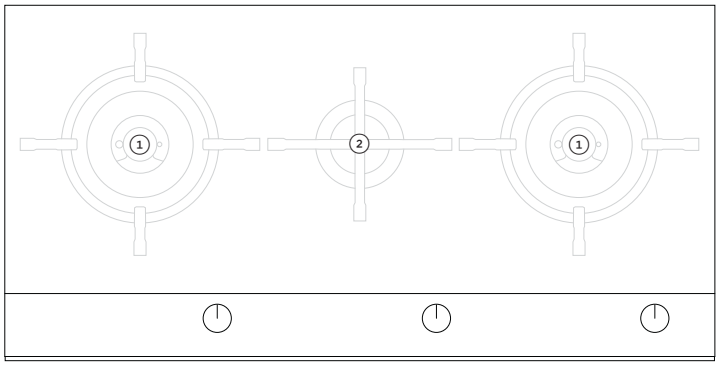



| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING (MJ/H) |
|---|---|---|---|
| ① Dual wok | NG (1.00kPa)* | 1.30 | 18.00 |
| | | 1.30 | |
| | | 0.70 | |
| | ULPG (2.75kPa)* | 0.76 | 18.00 |
| | | 0.76 | |
| | | 0.50 | |

*Nominal pressure with at least one large burner on high

# GAS RATE SUMMARY (NZ AU ONLY)

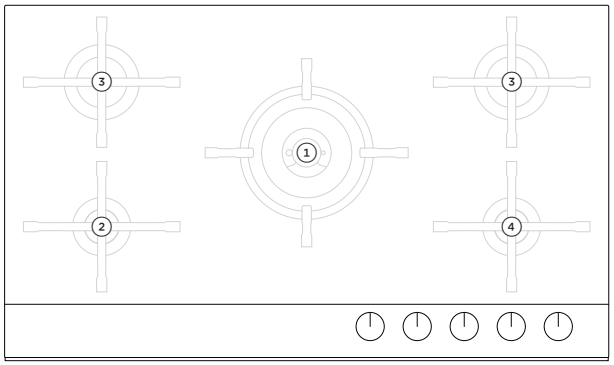
## CG903D MODELS




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

*Nominal pressure with at least one large burner on high

## CG905D MODELS

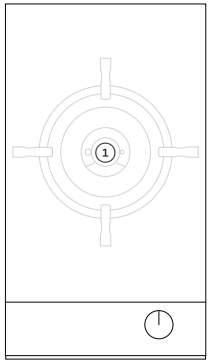



| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING (MJ/H) |
|---|---|---|---|
| ① Dual wok | NG (1.00kPa)* | 1.30 | 18.00 |
| | | 1.30 | |
| | | 0.70 | |
| | ULPG (2.75kPa)* | 0.76 | 18.00 |
| | | 0.76 | |
| | | 0.50 | |
| ② Rapid | NG (1.00kPa)* | 1.55 | 11.50 |
| | ULPG (2.75kPa)* | 0.94 | 11.50 |
| ③ Semi-rapid | NG (1.00kPa)* | 1.30 | 8.30 |
| | ULPG (2.75kPa)* | 0.76 | 7.50 |
| ④ Auxiliary | NG (1.00kPa)* | 0.85 | 3.60 |
| | ULPG (2.75kPa)* | 0.55 | 3.60 |

*Nominal pressure with at least one large burner on high

# GAS RATE SUMMARY (UK IE ONLY)

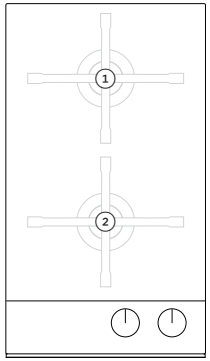
## CG301D MODELS




| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING |
|---|---|---|---|
| ① Dual wok | NG (20mbar)* | 1.25 | 6.00 kW 5162 kCal/h |
| | | 1.25 | |
| | | 0.71 | |
| | ULPG (28 – 30/37 mbar)* | 0.80 | 5.50 kW 4732 kCal/h (395 g/h) |
| | | 0.80 | |
| | | 0.50 | |

*Nominal pressure with at least one large burner on high

## CG302D MODELS



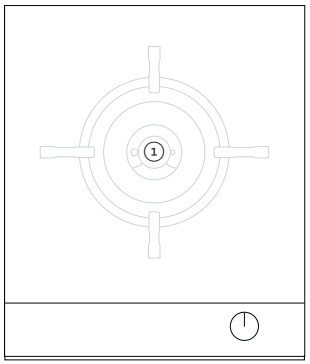

| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING |
|---|---|---|---|
| ① Semi-rapid | NG (20mbar)* | 1.14 | 2.30 kW 1978 kCal/h |
| | ULPG (28 – 30/37 mbar)* | 0.76 | 2.30 kW (167 g/h) 1978 kCal/h |
| ② Auxiliary | NG (20mbar)* | 0.78 | 1.10 kW 946 kCal/h |
| | ULPG (28 – 30/37 mbar)* | 0.56 | 1.20 kW 1032 kCal/h (87 g/h) |

*Nominal pressure with at least one large burner on high

All appliances are factory set for either Natural Gas or ULPG and are not convertible.
Check the ‘Gas type’ sticker on the base of the appliance.

# GAS RATE SUMMARY (UK IE ONLY)

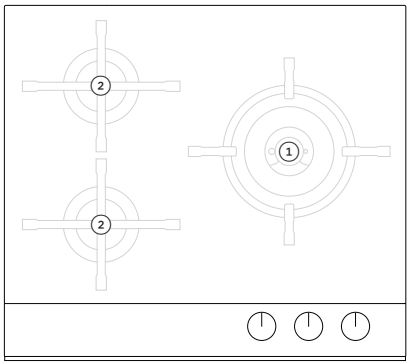
## CG451D MODELS




| 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 (28 – 30/37 mbar)* | 0.69 | 4.50 kW (327 g/h) 3869 kCal/h |
| | | 0.69 | |
| | | 0.50 | |

*Nominal pressure with at least one large burner on high

## CG603D MODELS

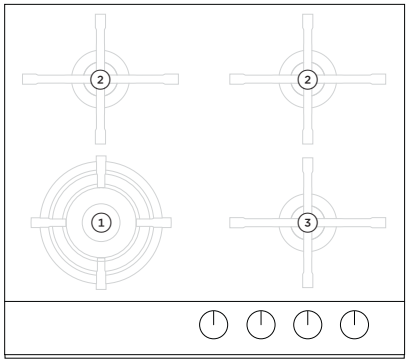



| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING |
|---|---|---|---|
| ① Dual wok | NG (20mbar)* | 1.12 | 5.00 kW 4299 kCal/h |
| | | 1.12 | |
| | | 0.72 | |
| | ULPG (28 – 30/37 mbar)* | 0.69 | 4.50 kW (327 g/h) 3869 kCal/h |
| | | 0.69 | |
| | | 0.50 | |
| ② Semi-rapid | NG (20mbar)* | 1.14 | 2.30 kW 1978 kCal/h |
| | ULPG (28 – 30/37 mbar)* | 0.76 | 2.30 kW (167 g/h) 1978 kCal/h |

*Nominal pressure with at least one large burner on high

# GAS RATE SUMMARY (UK IE ONLY)

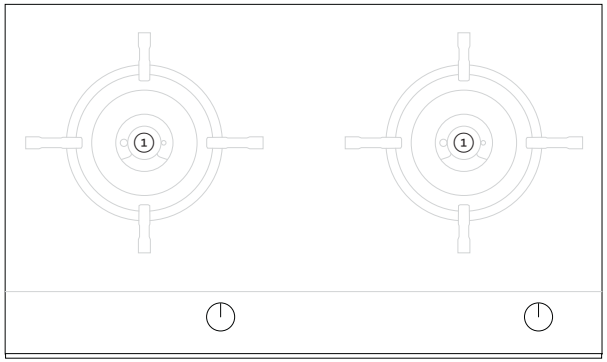
## CG604D MODELS




| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING |
|---|---|---|---|
| ① Mini wok | NG (20mbar)* | 1.41 | 3.60 kW<br>3096 kCal/h |
| | ULPG<br>(28 – 30/37 mbar)* | 0.91 | 3.20 kW (233 g/h)<br>2752 kCal/h |
| ② Semi-rapid | NG (20mbar)* | 1.14 | 2.30 kW<br>1978 kCal/h |
| | ULPG<br>(28 – 30/37 mbar)* | 0.76 | 2.30 kW (167 g/h)<br>1978 kCal/h |
| ③ Auxiliary | NG (20mbar)* | 0.78 | 1.10 kW<br>946 kCal/h |
| | ULPG<br>(28 – 30/37 mbar)* | 0.56 | 1.20 kW<br>1032 kCal/h (87 g/h) |

*Nominal pressure with at least one large burner on high

## CG762D MODELS

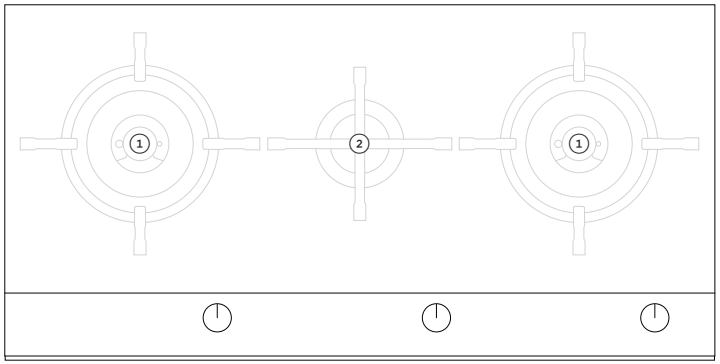



| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING |
|---|---|---|---|
| ① Dual wok | NG (20mbar)* | 1.12 | 5.00 kW<br>4299 kCal/h |
| | | 1.12 | |
| | | 0.72 | |
| | ULPG<br>(28 – 30/37 mbar)* | 0.69 | 4.50 kW (327 g/h)<br>3869 kCal/h |
| | | 0.69 | |
| | | 0.50 | |

*Nominal pressure with at least one large burner on high

# GAS RATE SUMMARY (UK IE ONLY)

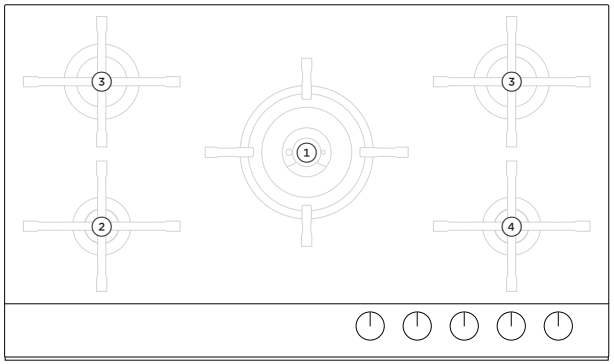
## CG903D MODELS




| 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 (28 – 30/37 mbar)* | 0.69 | 4.50 kW (327 g/h) 3869 kCal/h |
| | | 0.69 | |
| | | 0.50 | |
| ② Semi-rapid | NG (20mbar)* | 1.14 | 2.30 kW 1978 kCal/h |
| | ULPG (28 – 30/37 mbar)* | 0.76 | 2.30 kW (167 g/h) 1978 kCal/h |

*Nominal pressure with at least one large burner on high

## CG905D MODELS

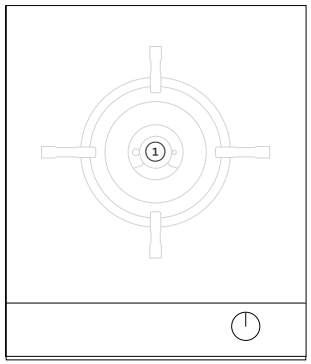



| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING |
|---|---|---|---|
| ① Dual wok | NG (20mbar)* | 1.12 | 5.00 kW 4299 kCal/h |
| | | 1.12 | |
| | | 0.72 | |
| | ULPG (28 – 30/37 mbar)* | 0.69 | 4.50 kW (327 g/h) 3869 kCal/h |
| | | 0.69 | |
| | | 0.50 | |
| ② Rapid | NG (20mbar)* | 1.37 | 3.90 kW 3353 kCal/h |
| | ULPG (28 – 30/37 mbar)* | 0.96 | 3.90 kW (254g/h) 3010 kCal/h |
| ③ Semi-rapid | NG (20mbar)* | 1.14 | 2.30 kW 1978 kCal/h |
| | ULPG (28 – 30/37 mbar)* | 0.76 | 2.30 kW (167 g/h) 1978 kCal/h |
| ④ Auxiliary | NG (20mbar)* | 0.78 | 1.10 kW 946 kCal/h |
| | ULPG (28 – 30/37 mbar)* | 0.56 | 1.20 kW 1032 kCal/h (87 g/h) |

*Nominal pressure with at least one large burner on high

# GAS RATE SUMMARY (SG ONLY)

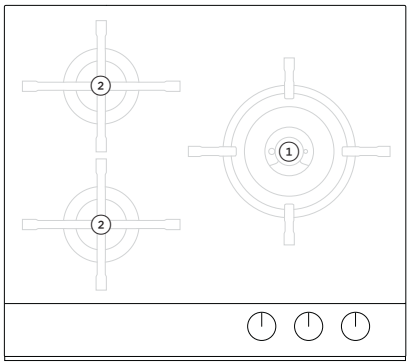
## CG451D MODELS




| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING |
|---|---|---|---|
| ① Dual wok | TG (G110) (0.8 kPa/8 mbar)* | 2.50 | 4.60 kW |
| | | 2.50 | |
| | | 1.30 | |
| | ULPG (G30) (2.9 kPa/29 mbar)* | 0.73 | 5.00 kW |
| | | 0.73 | |
| | | 0.50 | |

*Nominal pressure with one dual wok burner on High.

## CG603D MODELS



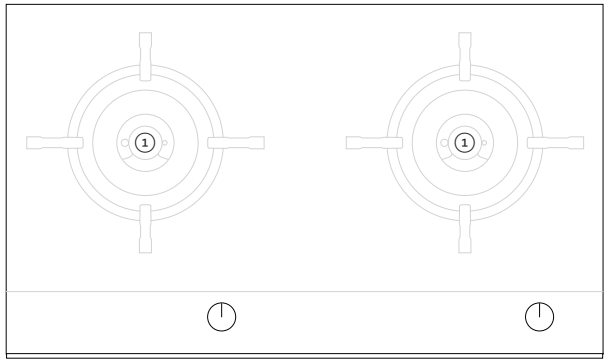

| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING |
|---|---|---|---|
| ① Dual wok | TG (G110) (0.8kPa / 8mbar)* | 2.50 | 4.50kW |
| | | 2.50 | |
| | | 1.30 | |
| | ULPG (G30) (2.9kPa / 29mbar)* | 0.69 | 4.50kW |
| | | 0.69 | |
| | | 0.50 | |
| ② Semi-rapid | TG (G110) (0.8kPa / 8mbar)* | 2.07 | 2.00kW |
| | ULPG (G30) (2.9kPa / 29mbar)* | 0.76 | 2.30kW |

*Nominal pressure with at least one large burner on high

All appliances are factory set for either Natural Gas or ULPG and are not convertible.
Check the 'Gas type' sticker on the base of the appliance.

# GAS RATE SUMMARY (SG ONLY)

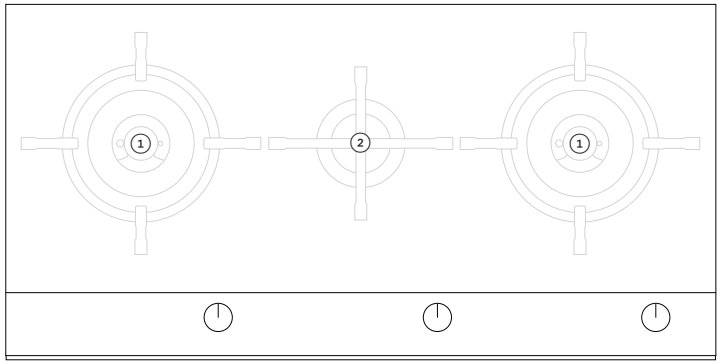
## CG762D MODELS




| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING |
|---|---|---|---|
| ① Dual wok | TG (G110) (0.8 kPa/8 mbar)* | 2.50 | 4.60 kW |
| | | 2.50 | |
| | | 1.30 | |
| | ULPG (G30) (2.9 kPa/29 mbar)* | 0.73 | 5.00 kW |
| | | 0.73 | |
| | | 0.50 | |

*Nominal pressure with at least one large burner on high

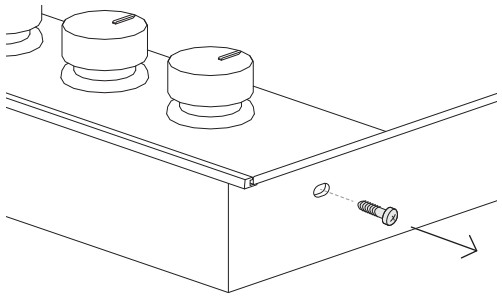
## CG903D MODELS




| BURNER | GAS TYPE | JET SIZE (MM) | NOMINAL RATING |
|---|---|---|---|
| ① Dual wok | TG (G110) (0.8 kPa/8 mbar)* | 2.50 | 4.30 kW |
| | | 2.50 | |
| | | 1.30 | |
| | ULPG (G30) (2.9 kPa/29 mbar)* | 0.73 | 5.00 kW |
| | | 0.73 | |
| | | 0.50 | |
| ② Semi-rapid | TG (G110) (0.8 kPa/8 mbar)* | 2.07 | 2.05 kW |
| | ULPG (G30) (2.9 kPa/29 mbar)* | 0.76 | 2.28 kW |

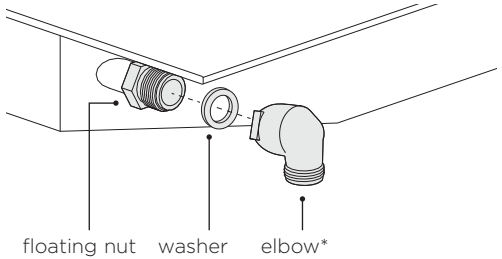
*Nominal pressure with one dual wok burner on High.

1



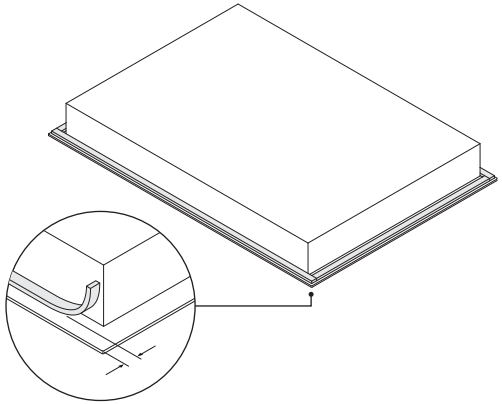
Remove the transit screws from both sides of the cooktop.

2




Fit the elbow and washer to the floating nut. Turn the cooktop over carefully and place onto a protected surface.

3



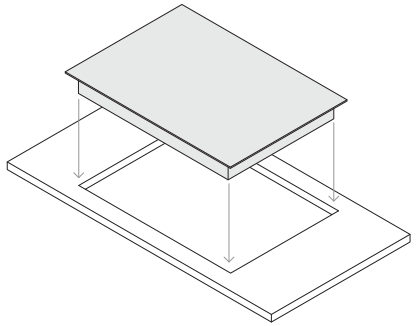
Apply adhesive foam seal around the glass overhang, 5mm in from the edge of the glass.

Ensure the adhesive side is facing down to form a continuous seal around the cooktop.

Trim any excess seal using a sharp knife taking care not to damage the cooktop or surface.

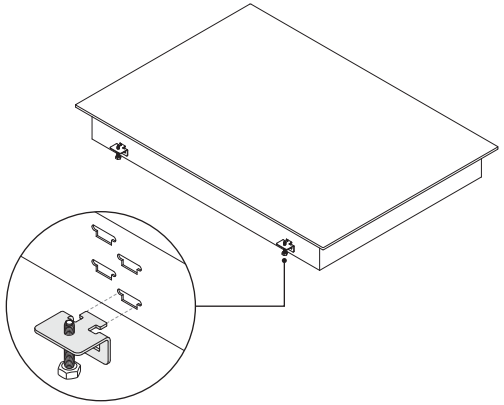
*(1/2" BSP external thread)

4



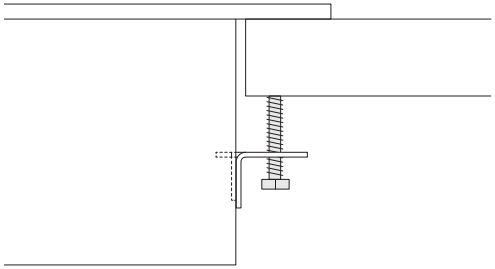
Gently lower the cooktop into the cutout ensuring you have access below the countertop to fit and secure the brackets.

5



Locate the side brackets* to the appropriate slots on the cooktop chassis. The correct slot height is determined by the thickness of your countertop.

6



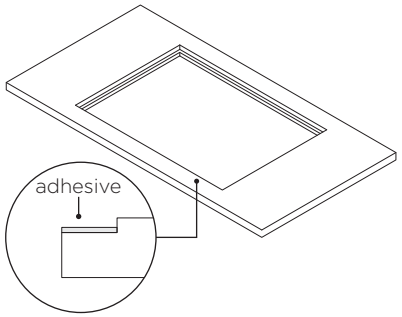
Tighten all screws to secure the cooktop to the countertop.

Ensure cooktop is level.

*The number of brackets varies based on your cooktop model

# FLUSH INSTALLATION

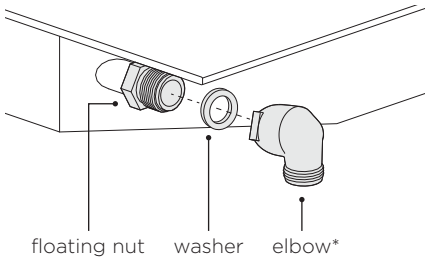
1




Prepare the countertop for flush installation. Use a router to cutout the edges of the countertop to specified depth (5mm).

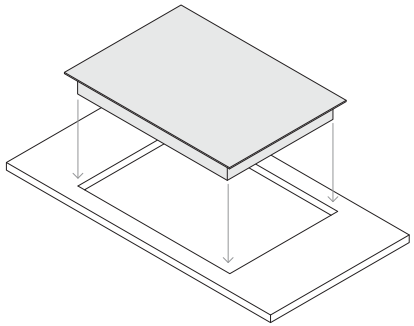
Attach an adhesive tape along the edges of the routered recess.

2




Fit the elbow and washer to the floating nut. Turn the cooktop over carefully and place onto a protected surface.

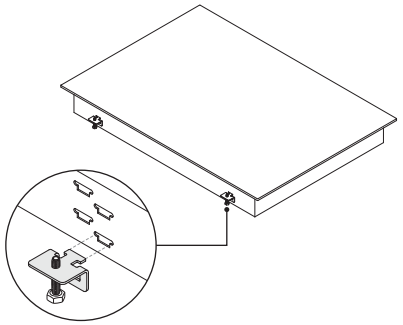
3



Gently lower the cooktop into the cutout ensuring you have access below the countertop to fit and secure the brackets.

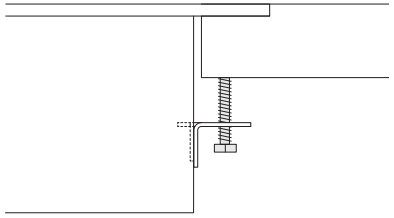
*The number of brackets varies based on your cooktop model

4



Locate the side brackets* to the appropriate slots on the cooktop chassis. The correct slot height is determined by the thickness of your countertop.

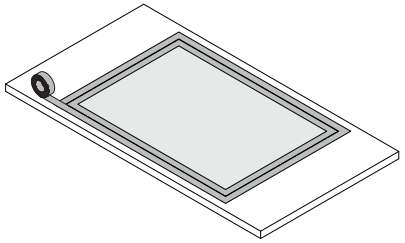
5



Tighten all screws to secure the cooktop to the countertop.

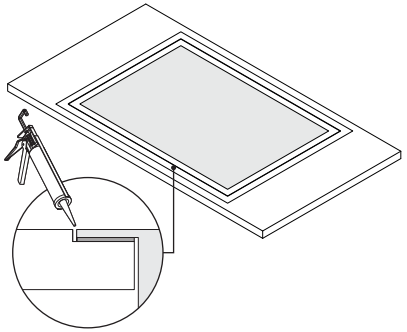
Ensure cooktop is level.

6



Mask off the area to be siliconed ensuring both the cooktop and countertop are protected.

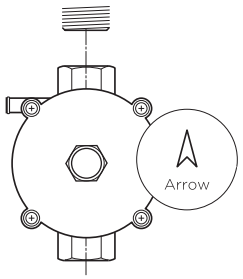
7



Apply silicone in the gap between countertop and cooktop.

Wipe off any excess silicone.

## NATURAL GAS MODELS

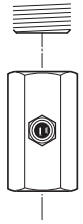



- Ensure the supplied regulator is fitted.
- Adjust to obtain a test point pressure of 1kPa with all burners operating at the highest setting.

**TG - SG only**

- Elitre Type B regulator
- Adjust to obtain a supply pressure of 1.5 kPa (Hong Kong) or 0.8 kPa (Singapore) with all the burners operating at the highest setting.

## LPG MODELS



**NZ AU only**

- Ensure the supplied test point adapter is fitted.
- Adjust to obtain a test point pressure of 2.75kPa with all burners operating at the highest setting.

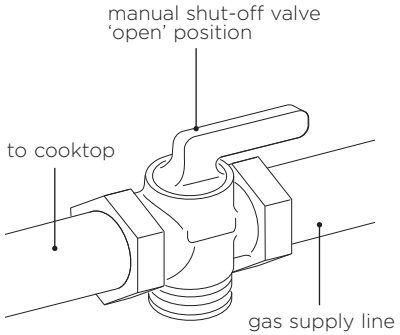
**UK IE only**

- When operating on **Butane** gas a supply pressure of 28 – 30 mbar is required.
- When operating on **Propane** gas a supply pressure of 37 mbar is required.
- Adjust the pressure with all burners operating at the highest setting.
- The installation must conform to the relevant UK/EU standards.

**SG only**

- Make sure the supply pressure is regulated to 2.90 kPa, with all the burners operating at highest setting.
- Where a flexible hose is used, the hose must comply with Standard SS 233:2013.

## ALL MODELS




- 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'.
- 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).

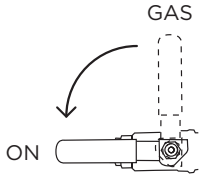
**NZ AU only**

- 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.

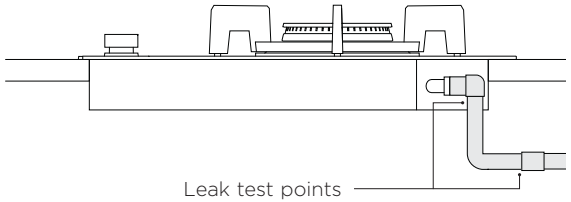
**UK IE only**

- The ambient temperature of the hose must not exceed 70°C. These hoses must be manufactured in accordance with BSE669 part 1 or EN 14800 and be of the correct construction for the type of gas being used.
- Never use a hose designed for natural gas for supplying LPG gas. (LPG hoses either have a red band or stripe on the rubber outer coating of the hose.)

## LEAK TESTING



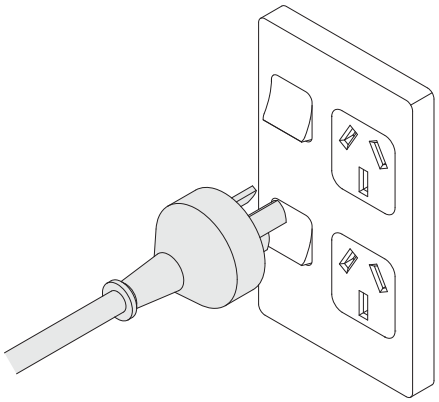

Manual shut-off valve



Leak test points

- 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.

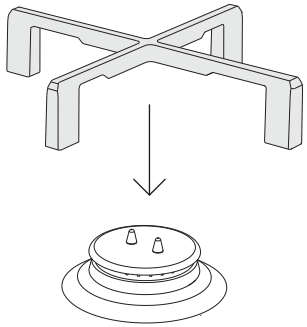
## ELECTRICAL CONNECTION



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

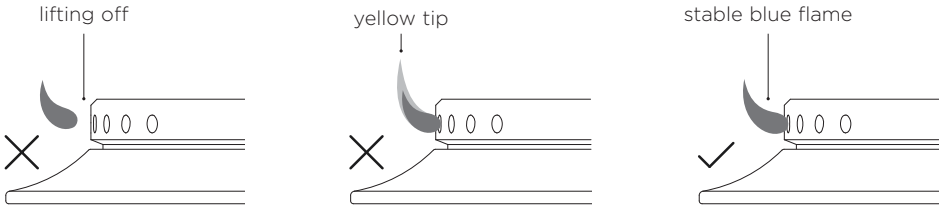
## COOKTOP BURNERS

### ATTACH PAN SUPPORTS



Securely locate all pan supports ensuring they are the installed in the correct orientation and do not rock.

### TEST BURNERS




- 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.

# INSTALLER CHECKLIST

**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.

**GAS**

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

**ELECTRICAL**

- ☐ 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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