

# **FISHER & PAYKEL**

## **BLACK GAS COOKTOP**

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

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



## SAFETY AND WARNINGS

### ⚠ 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 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.
- 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](http://www.energysafety.govt.nz)
- and Australian Gas Association at [www.aga.asn.au](http://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<sup>3</sup>, permanent ventilation through a free area of at least 100cm<sup>2</sup> will be required.
- For rooms with a volume between 5m<sup>3</sup> and 10m<sup>3</sup>, permanent ventilation through a free area of at least 50cm<sup>2</sup> 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<sup>3</sup>, no permanent ventilation is required.

### 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.

## INITIAL CONSIDERATIONS

### PRIOR TO INSTALLATION

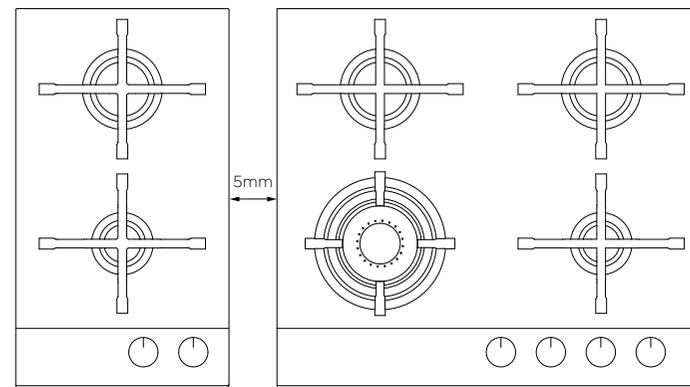
#### Prior to installing your cooktop, ensure:

- 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.

### 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](http://fisherpaykel.com) for more information.

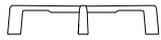
The minimum clearance measurements for different products may vary. Always use the greater distance when pairing different products (eg an induction model and wok burner model).

## COMPONENTS REQUIRED

### PARTS SUPPLIED



Dual wok pan support\*



Pan support\*



Mini wok pan support\*



Small pan support\*



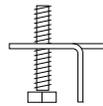
Wok stand\*



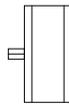
Fibre washer



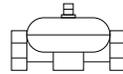
Elbow 1/2" BSP external thread



Clamping brackets



ULPG test point adapter\*



NG regulator\*

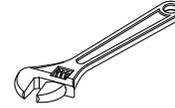


Foam tape

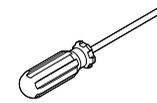


Gas elbow (1)

### TOOLS REQUIRED



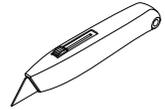
Wrench



Crosshead screwdriver



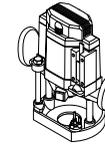
Silicone



Cutter

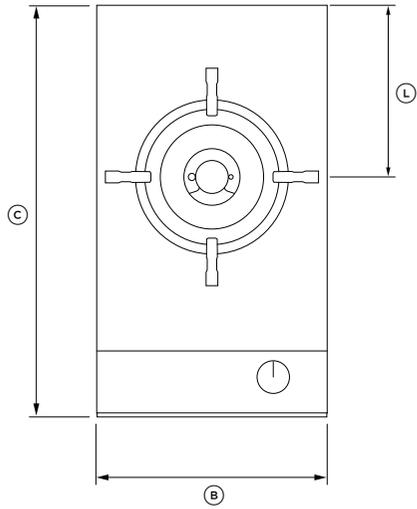


Hex key

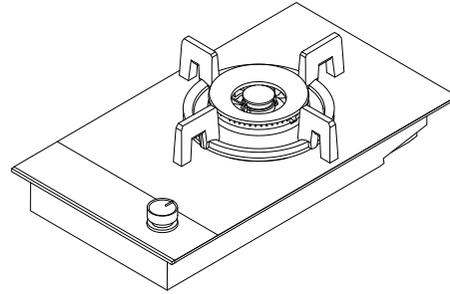


Router

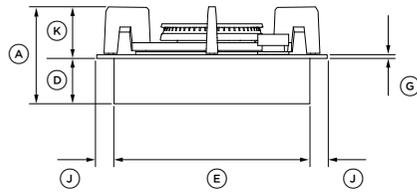
## PRODUCT DIMENSIONS – 300MM MODELS



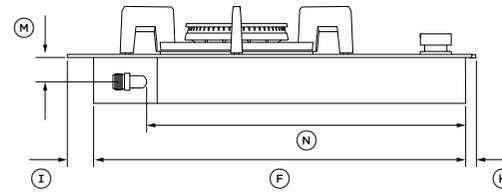
**PLAN**



**ISOMETRIC**



**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

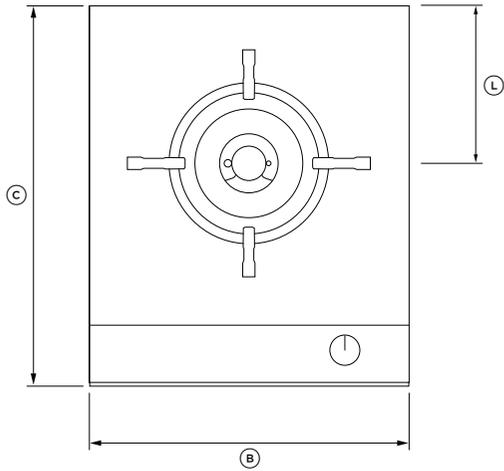
Note: CG301 illustrated. Profile view showing left side of cooktop.

\* Including tallest trivet

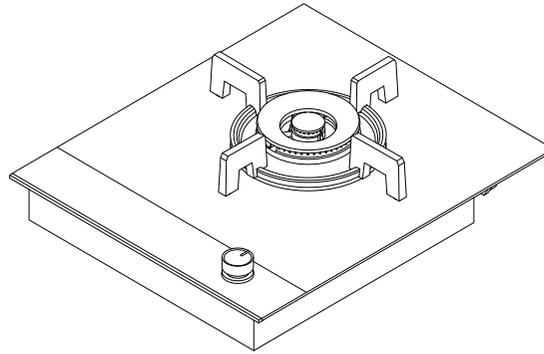
\*\* Including flange

\*\*\* From bottom of cooktop glass

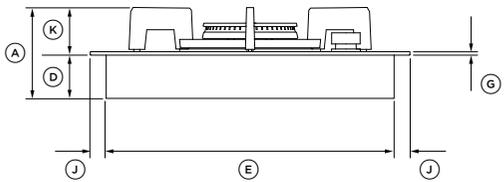
## PRODUCT DIMENSIONS – 450MM MODELS



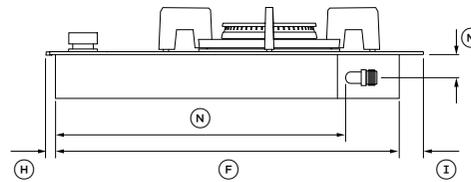
PLAN



ISOMETRIC



FRONT



PROFILE

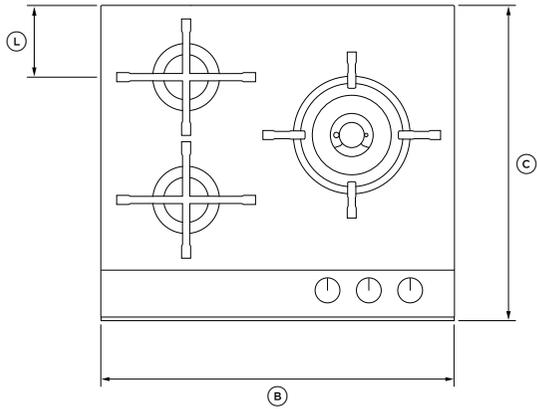
PRODUCT DIMENSIONS	CG451
	MM
Ⓐ Overall height of cooktop*	124
Ⓑ Overall width of cooktop	450
Ⓒ Overall depth of cooktop	530
Ⓓ Height of chassis	58
Ⓔ Width of chassis	404
Ⓕ Depth of chassis	485
Ⓖ Height of cooktop glass and flange	5
Ⓗ Depth of front overhang of cooktop glass	11
Ⓘ Depth of rear overhang 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

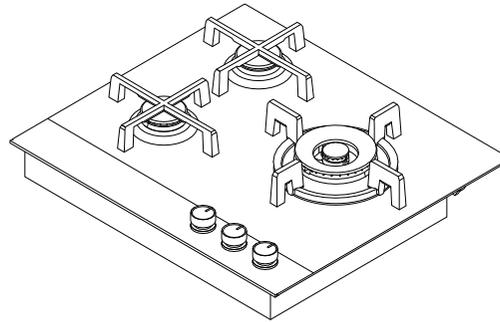
\*\* Including flange

\*\*\* From bottom of cooktop glass

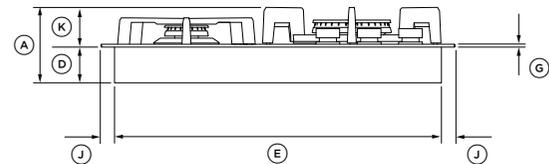
## PRODUCT DIMENSIONS – 600MM MODELS



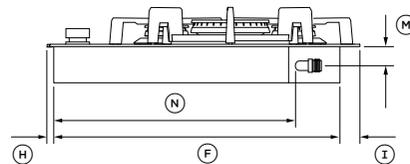
**PLAN**



**ISOMETRIC**



**FRONT**



**PROFILE**

<b>PRODUCT DIMENSIONS</b>	<b>CG603D</b>	<b>CG604D</b>
	<b>MM</b>	<b>MM</b>
Ⓐ 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

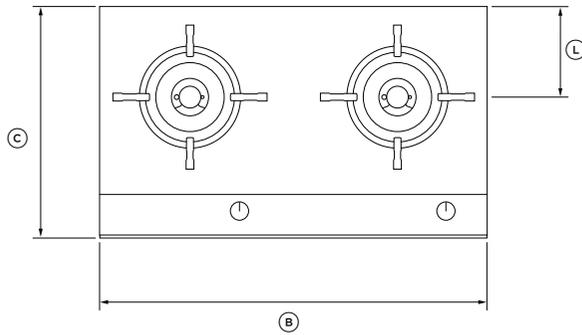
Note: CG603 illustrated.

\* Including tallest trivet

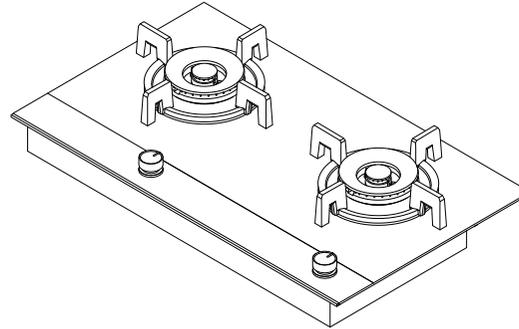
\*\* Including flange

\*\*\*From bottom of cooktop glass

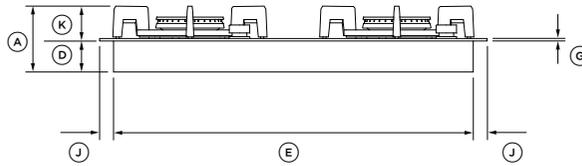
## PRODUCT DIMENSIONS – 760MM MODELS



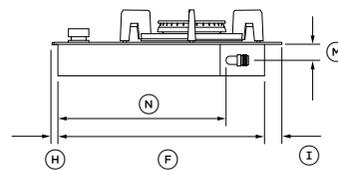
**PLAN**



**ISOMETRIC**



**FRONT**



**PROFILE**

### PRODUCT DIMENSIONS

**CG762D**

**MM**

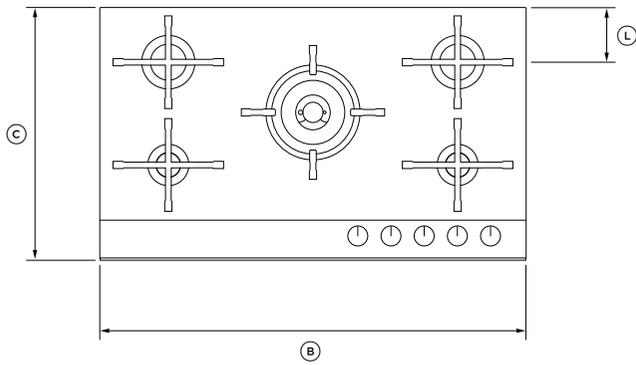
(A)	Overall height of cooktop*	124
(B)	Overall width of cooktop	760
(C)	Overall depth of cooktop	450
(D)	Height of chassis	58
(E)	Width of chassis	704
(F)	Depth of chassis	405
(G)	Height of cooktop glass and flange	5
(H)	Depth of front overhang of cooktop glass	11
(I)	Depth of rear overhang of cooktop glass**	34
(J)	Depth of side overhang of cooktop glass**	27
(K)	Height of tallest trivet***	66
(L)	Distance from centre of rear burner to rear of cooktop	176
(M)	Height from benchtop to centre of gas inlet	32
(N)	Depth from front of chassis to gas inlet*	329

\* Including tallest trivet

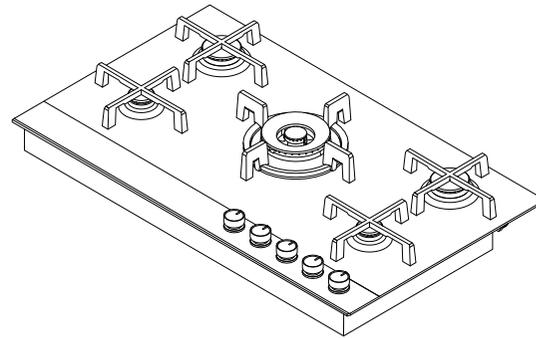
\*\* Including flange

\*\*\* From bottom of cooktop glass

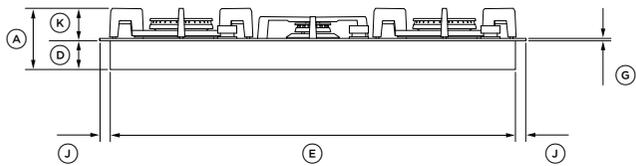
## PRODUCT DIMENSIONS – 900MM MODELS



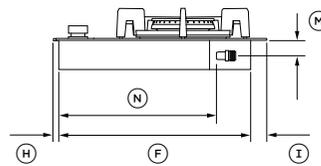
**PLAN**



**ISOMETRIC**



**FRONT**



**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.

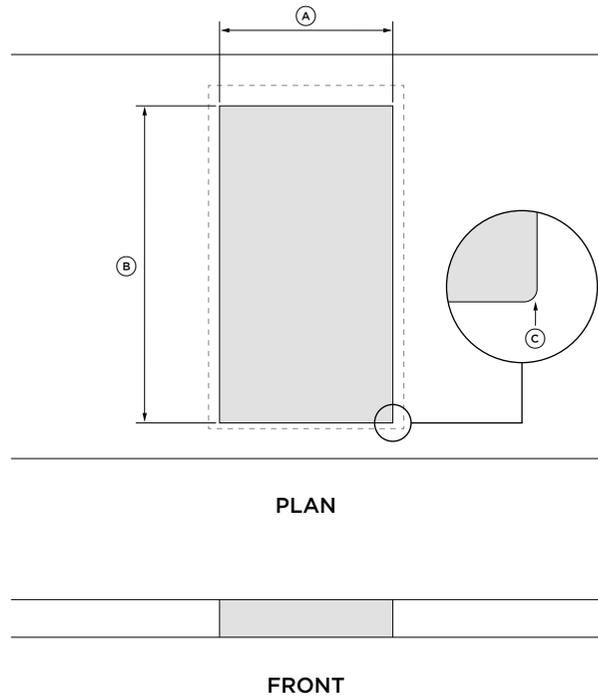
\* Including tallest trivet

\*\* Including flange

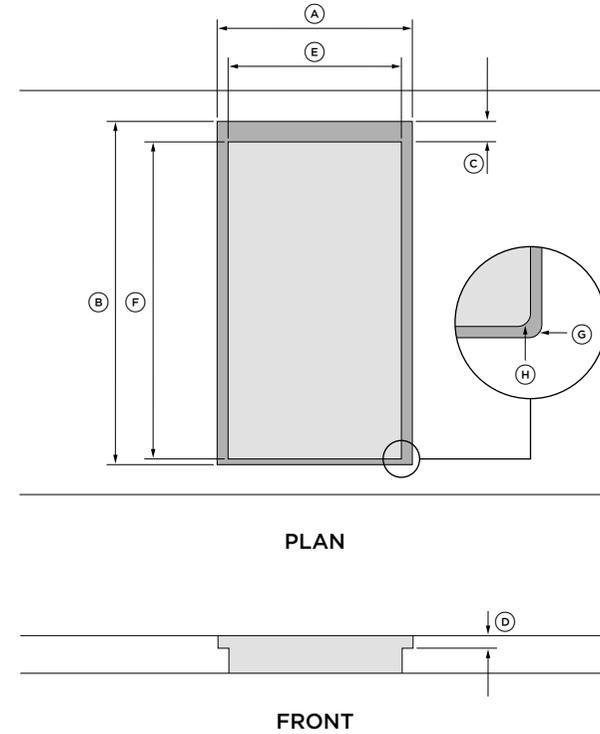
\*\*\*From bottom of cooktop glass

## CUTOUT DIMENSIONS – 300MM MODELS

### PROUD INSTALLATION



### FLUSH INSTALLATION

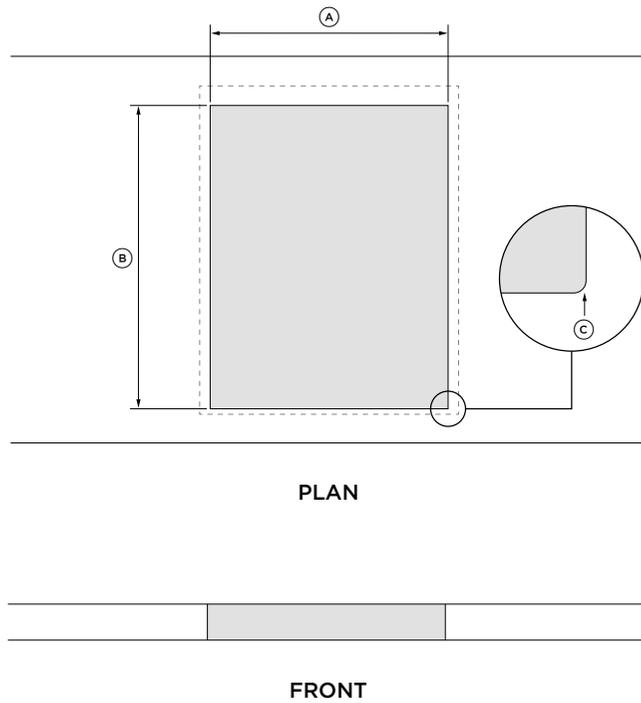


CUTOUT DIMENSIONS	CG301D	CG302D
	MM	MM
Ⓐ Overall width of cutout	260	260
Ⓑ Overall depth of cutout	490	490
Ⓒ Corner radius of cutout	max 10	max 10

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

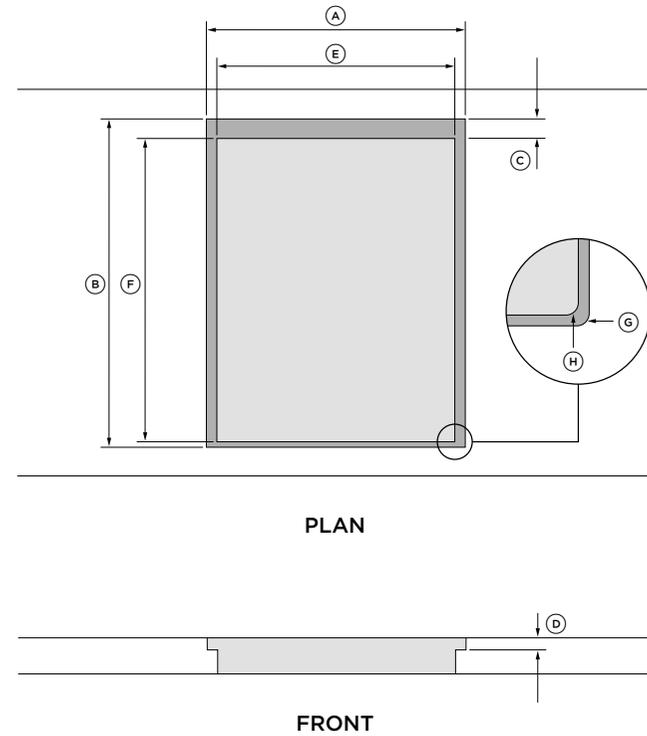
## CUTOUT DIMENSIONS – 450MM MODELS

### PROUD INSTALLATION



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

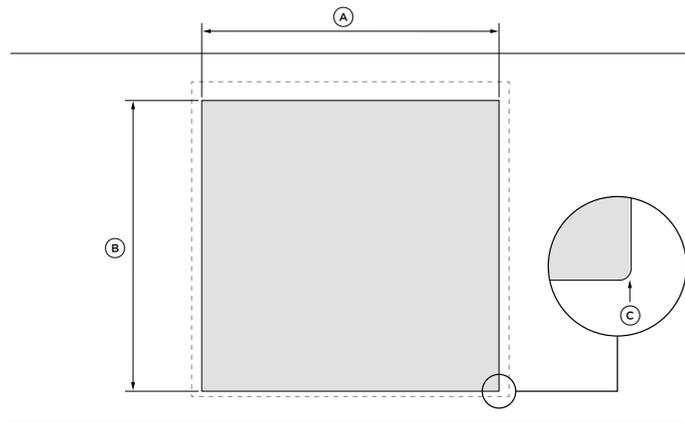
### FLUSH INSTALLATION



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

## CUTOUT DIMENSIONS – 600MM MODELS

### PROUD INSTALLATION

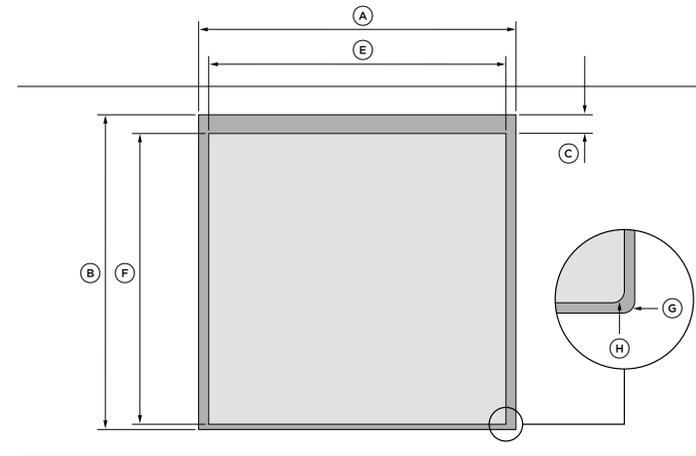


PLAN

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



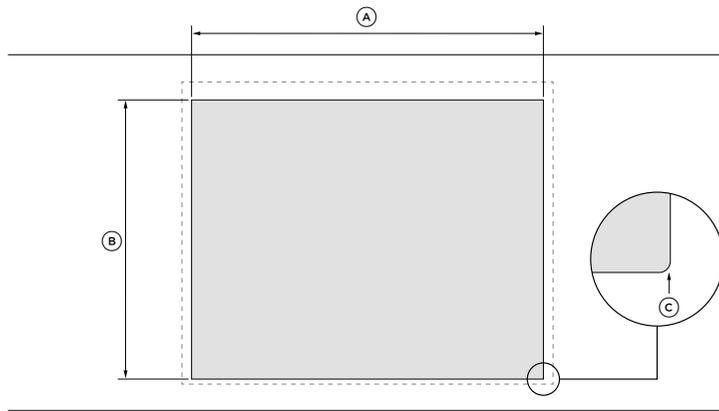
PLAN

FRONT

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

## CUTOUT DIMENSIONS – 760MM MODELS

### PROUD INSTALLATION



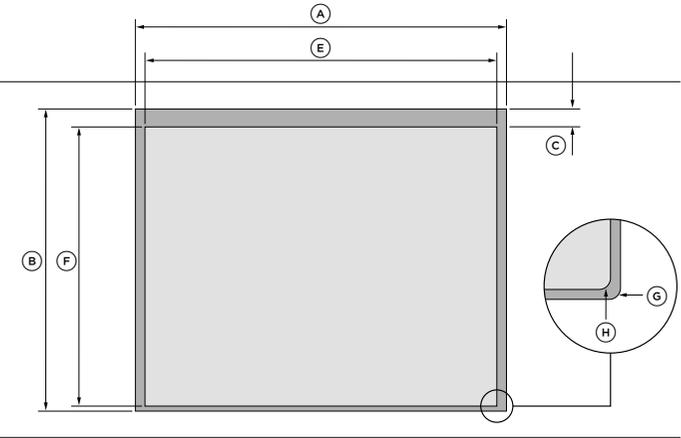
PLAN



FRONT

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

### FLUSH INSTALLATION



PLAN

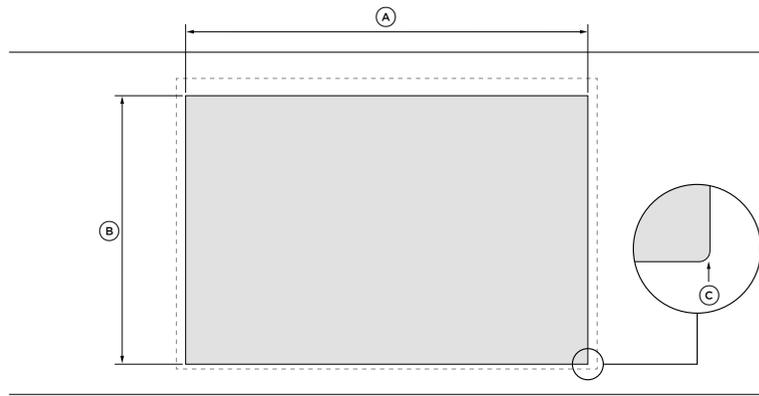


FRONT

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

## CUTOUT DIMENSIONS – 900MM MODELS

### PROUD INSTALLATION

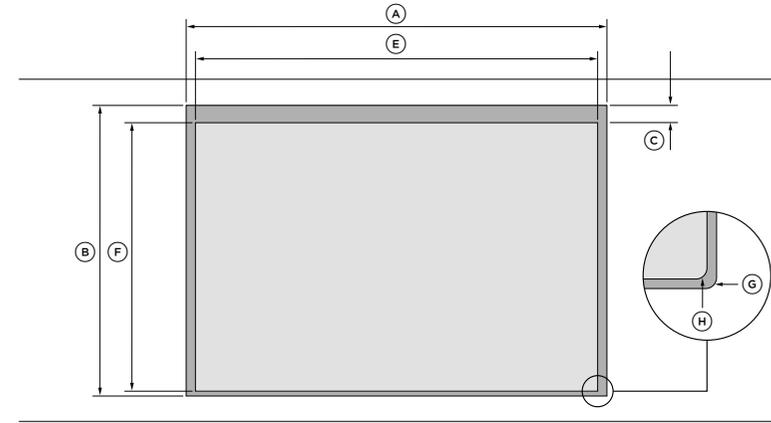


PLAN

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

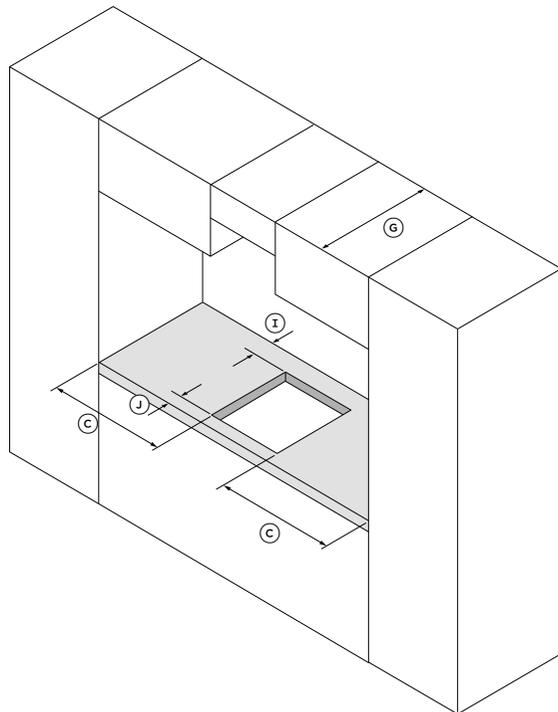
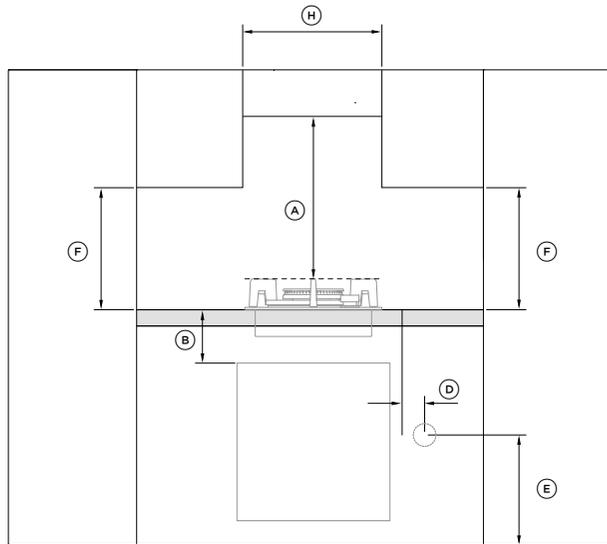


PLAN

FRONT

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

## CLEARANCES – 300MM MODELS



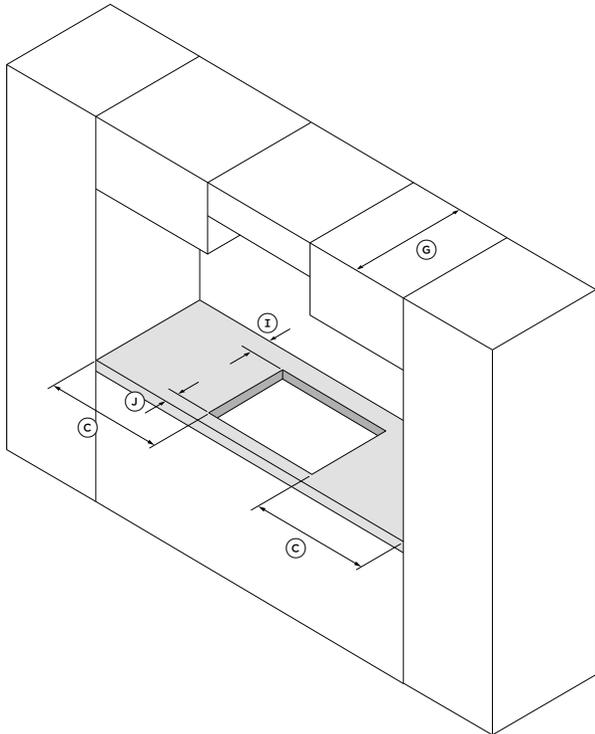
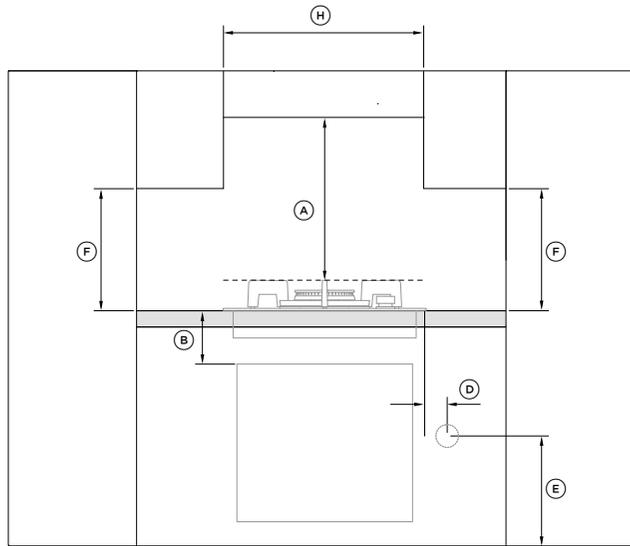
CLEARANCE DIMENSIONS	CG301D	CG302D
	MM	MM
(A) Minimum clearance from top of trivets to: <ul style="list-style-type: none"> <li>• Rangehood</li> <li>• Overhead exhaust fan</li> <li>• Downward facing combustibile surface*</li> <li>• Downwards-facing tiled or fire resistant surface</li> </ul>	650 800 650 500	650 800 650 500
(B) Minimum clearance below bench top to: <ul style="list-style-type: none"> <li>• Combustibile surface</li> <li>• Fisher &amp; Paykel oven or nearest non-combustibile surface</li> </ul>	70 65	70 65
(C) Minimum clearance from cutout to nearest combustibile surface	120	120
(D) Minimum distance from right edge of cooktop to gas connection point on wall (if using a flexible hose)	250	250
(E) 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
(G) Maximum depth of overhead cabinetry	600	600
(H) Minimum distance between overhead cabinets (centered above cooktop)	300	300
(I) Minimum clearance from rear edge of cutout to nearest: <ul style="list-style-type: none"> <li>• Combustibile surface</li> <li>• Non-combustibile surface</li> </ul>	85 45	160 45
(J) 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.

### \*Combustibile 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 combustibile even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

## CLEARANCES – 450MM MODELS



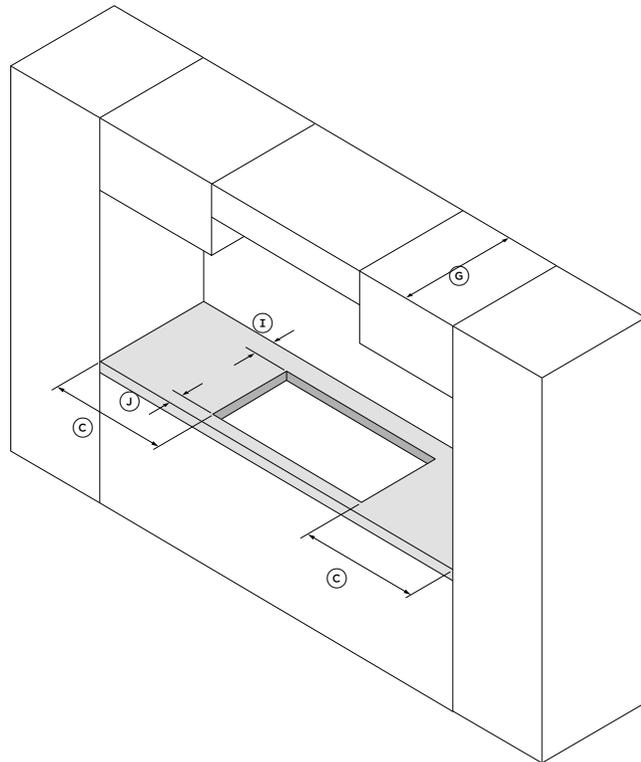
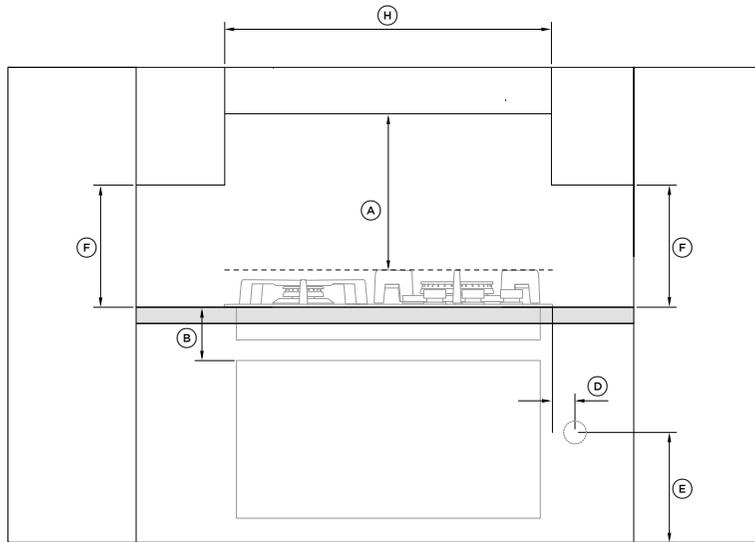
CLEARANCE DIMENSIONS	CG451D
	MM
(A) Minimum clearance from top of trivets to: <ul style="list-style-type: none"> <li>• Rangehood</li> <li>• Overhead exhaust fan</li> <li>• Downward facing combustable surface*</li> <li>• Downwards-facing tiled or fire resistant surface</li> </ul>	650 800 650 500
(B) Minimum clearance below bench top to: <ul style="list-style-type: none"> <li>• Combustable surface</li> <li>• Fisher &amp; Paykel oven or nearest non-combustible surface</li> </ul>	70 65
(C) Minimum clearance from cutout to nearest combustable surface	60
(D) Minimum distance from right edge of cooktop to gas connection point on wall (if using a flexible hose)	250
(E) Distance from floor to gas connection point on wall (if using a flexible hose)	800-850
(F) Minimum clearance from countertop to overhead cabinet (not directly above the cooktop)	450
(G) Maximum depth of overhead cabinetry	600
(H) Minimum distance between overhead cabinets (centered above cooktop)	450
(I) Minimum clearance from rear edge of cutout to nearest: <ul style="list-style-type: none"> <li>• Combustable surface</li> <li>• Non-combustible surface</li> </ul>	85 45
(J) 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 combustable even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

## CLEARANCES – 600MM MODELS



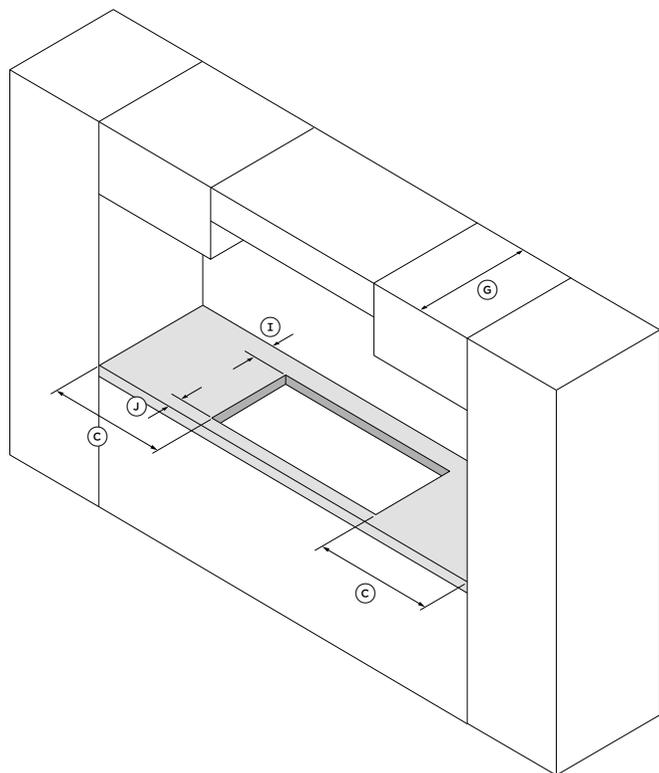
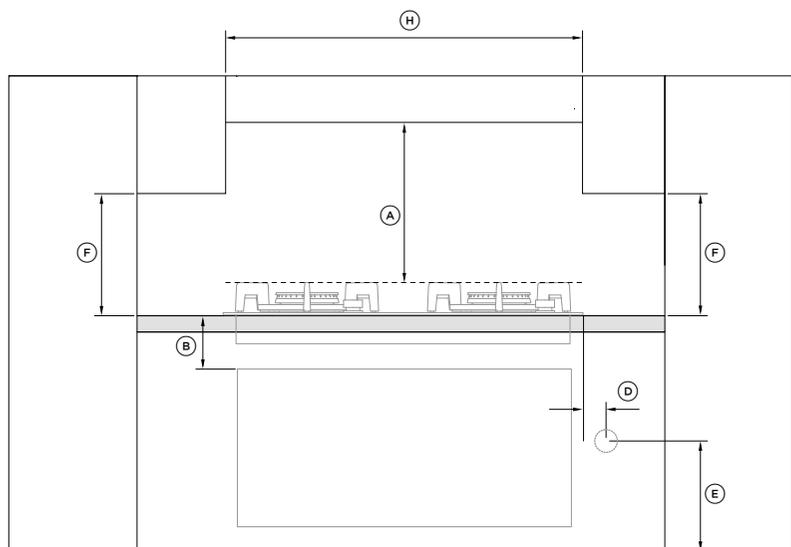
CLEARANCE DIMENSIONS	CG603D	CG604D
	MM	MM
<b>(A)</b> Minimum clearance from top of trivets to: <ul style="list-style-type: none"> <li>• Rangehood</li> <li>• Overhead exhaust fan</li> <li>• Downward facing combustible surface*</li> <li>• Downwards-facing tiled or fire resistant surface</li> </ul>	650	650
<b>(B)</b> Minimum clearance below bench top to: <ul style="list-style-type: none"> <li>• Combustible surface</li> <li>• Fisher &amp; Paykel oven or nearest non-combustible surface</li> </ul>	70	70
<b>(C)</b> Minimum clearance from cutout to nearest combustible surface	115	130
<b>(D)</b> Minimum distance from right edge of cooktop to gas connection point on wall (if using a flexible hose)	250	250
<b>(E)</b> Distance from floor to gas connection point on wall (if using a flexible hose)	800-850	800-850
<b>(F)</b> Minimum clearance from countertop to overhead cabinet (not directly above the cooktop)	450	450
<b>(G)</b> Maximum depth of overhead cabinetry	600	600
<b>(H)</b> Minimum distance between overhead cabinets (centered above cooktop)	600	600
<b>(I)</b> Minimum clearance from rear edge of cutout to nearest: <ul style="list-style-type: none"> <li>• Combustible surface</li> <li>• Non-combustible surface</li> </ul>	160	160
<b>(J)</b> 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



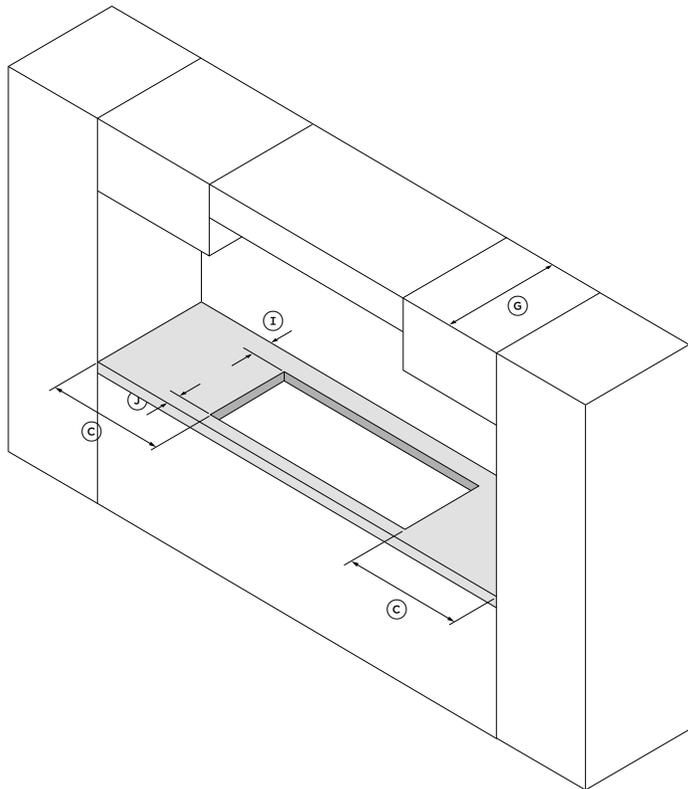
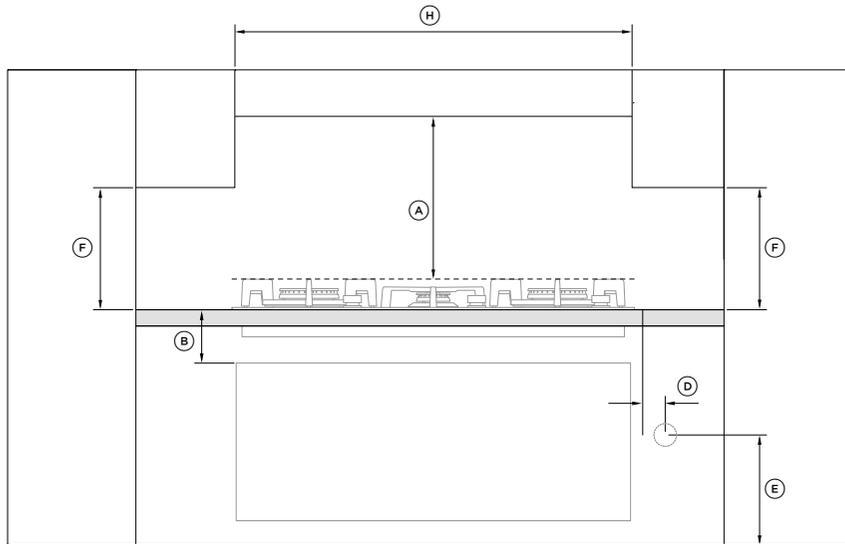
CLEARANCE DIMENSIONS		CG762D
		MM
Ⓐ	Minimum clearance from top of trivets to:	
	• Rangehood	650
	• Overhead exhaust fan	800
	• Downward facing combustable surface*	650
	• Downwards-facing tiled or fire resistant surface	500
Ⓑ	Minimum clearance below bench top to:	
	• Combustable surface	70
	• Fisher & Paykel oven or nearest non-combustable surface	65
Ⓒ	Minimum clearance from cutout to nearest combustable 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:	
	• Combustable surface	125
	• Non-combustable surface	45
⓵	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 combustable even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

## CLEARANCES – 900MM MODELS



CLEARANCE DIMENSIONS	CG903D	CG905D
	MM	MM
Ⓐ Minimum clearance from top of trivets to:		
• Rangehood	650	650
• Overhead exhaust fan	800	800
• Downward facing combustibile surface*	650	650
• Downwards-facing tiled or fire resistant surface	500	500
Ⓑ Minimum clearance below bench top to:		
• Combustibile surface	70	70
• Fisher & Paykel oven or nearest non-combustibile surface	65	65
Ⓒ Minimum clearance from cutout to nearest combustibile 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:		
• Combustibile surface	125	160
• Non-combustibile surface	45	45
⓵ Minimum clearance from front edge of cutout to counter front	35	35

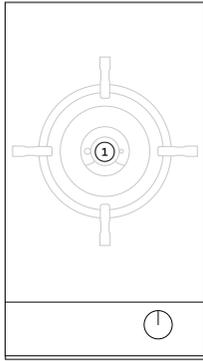
Ensure there is an earthed power outlet within 900mm of the centre rear of the product. The gas connector on the wall should be accessible with the product installed.

### \*Combustibile 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 combustibile even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

## GAS RATE SUMMARY (NZ AU ONLY)

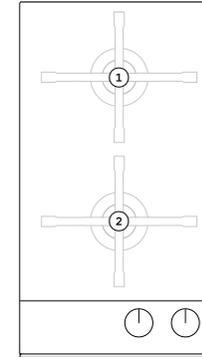
### CG301D MODELS



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

\*Nominal pressure with at least one large burner on high

### CG302D MODELS



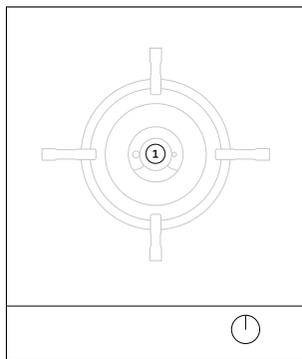
BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)
① Semi-rapid	NG (1.00kPa)*	1.35	8.80
	ULPG (2.75kPa)*	0.80	8.10
② Auxiliary	NG (1.00kPa)*	1.00	5.00
	ULPG (2.75kPa)*	0.64	5.00

\*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)

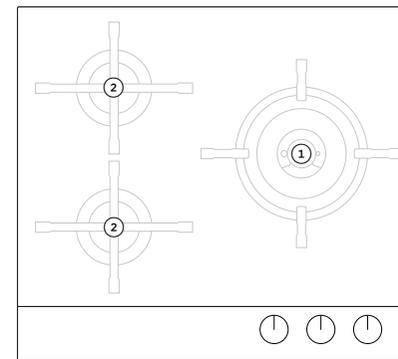
### CG451D MODELS



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

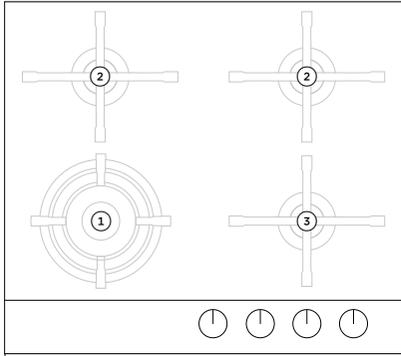


BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)
① Dual wok	NG (1.00kPa)*	1.26	16.60
		1.26	
		0.70	
	ULPG (2.75kPa)*	0.73	16.80
		0.73	
		0.50	
② Semi-rapid	NG (1.00kPa)*	1.30	8.40
	ULPG (2.75kPa)*	0.76	7.50

\*Nominal pressure with at least one large burner on high

## GAS RATE SUMMARY (NZ AU ONLY)

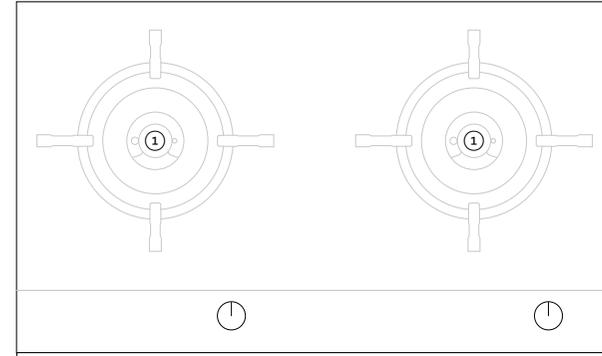
### CG604D MODELS



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

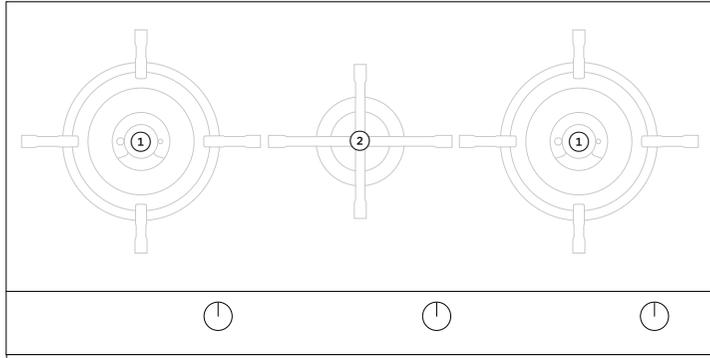


BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)
① Dual wok	NG (1.00kPa)*	1.30	18.00
		0.70	
	ULPG (2.75kPa)*	0.76	18.00
		0.50	

\*Nominal pressure with at least one large burner on high

## GAS RATE SUMMARY (NZ AU ONLY)

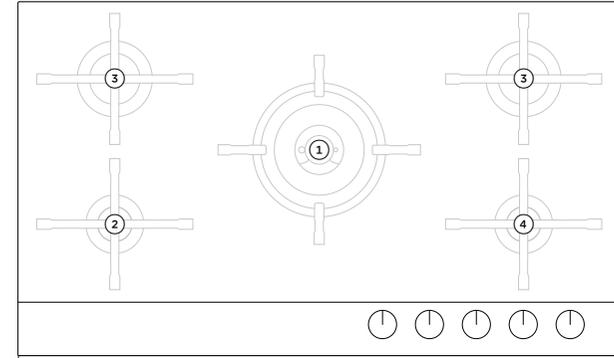
### CG903D MODELS



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

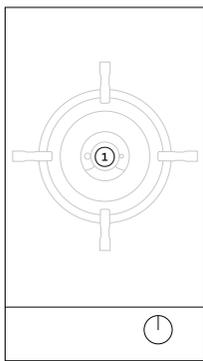


BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING (MJ/H)
① Dual wok	NG (1.00kPa)*	1.30	18.00
		0.70	
	ULPG (2.75kPa)*	0.76	18.00
		0.50	
② Rapid	NG (1.00kPa)*	1.55	11.50
	ULPG (2.75kPa)*	0.94	11.50
③ Semi-rapid	NG (1.00kPa)*	1.30	8.30
	ULPG (2.75kPa)*	0.76	7.50
④ Auxiliary	NG (1.00kPa)*	0.85	3.60
	ULPG (2.75kPa)*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

\*Nominal pressure with at least one large burner on high

## GAS RATE SUMMARY (UK IE ONLY)

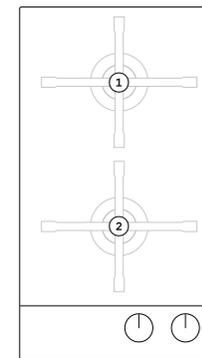
### CG301D MODELS



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

\*Nominal pressure with at least one large burner on high

### CG302D MODELS



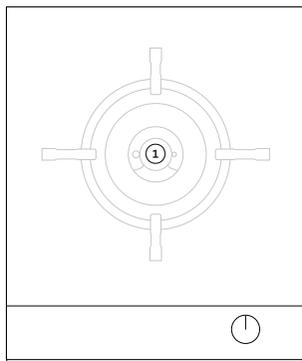
BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
① Semi-rapid	NG (20mbar)*	1.14	2.30 kW 1978 kCal/h
		0.76	2.30 kW (167 g/h) 1978 kCal/h
② Auxiliary	NG (20mbar)*	0.78	1.10 kW 946 kCal/h
		0.56	1.20 kW 1032 kCal/h (87 g/h)

\*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)

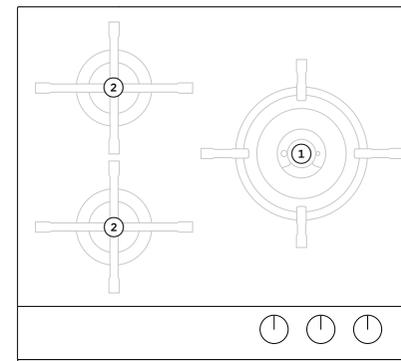
### CG451D MODELS



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

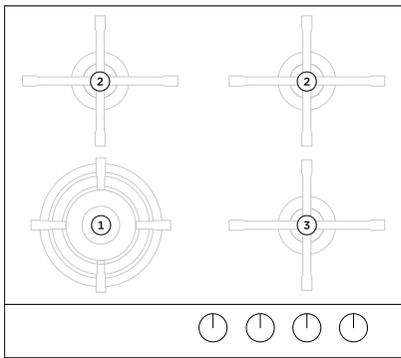


BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
① Dual wok	NG (20mbar)*	1.12	5.00 kW 4299 kCal/h
		1.12	
		0.72	
	ULPG (28-30/37 mbar)*	0.69	4.50 kW (327 g/h) 3869 kCal/h
		0.69	
	0.50		
② Semi-rapid	NG (20mbar)*	1.14	2.30 kW 1978 kCal/h
	ULPG (28-30/37 mbar)*	0.76	2.30 kW (167 g/h) 1978 kCal/h

\*Nominal pressure with at least one large burner on high

## GAS RATE SUMMARY (UK IE ONLY)

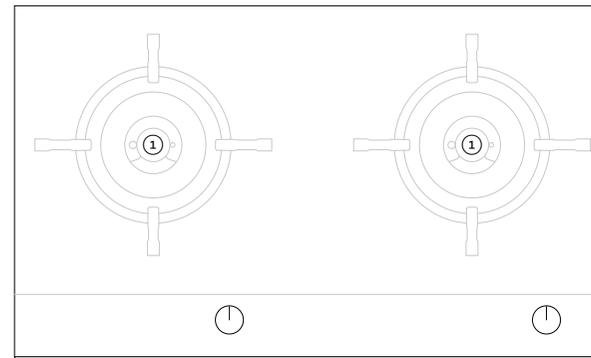
### CG604D MODELS



BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
① Mini wok	NG (20mbar)*	1.41	3.60 kW 3096 kCal/h
	ULPG (28 - 30/37 mbar)*	0.91	3.20 kW (233 g/h) 2752 kCal/h
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
③ 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

### CG762D MODELS

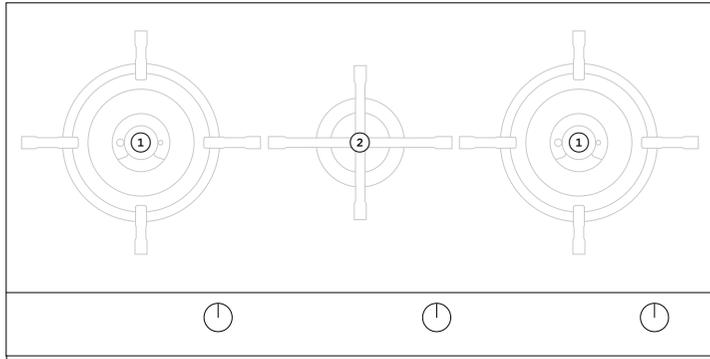


BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
① Dual wok	NG (20mbar)*	1.12	5.00 kW 4299 kCal/h
		1.12	
		0.72	
① Dual wok	ULPG (28 - 30/37 mbar)*	0.69	4.50 kW (327 g/h) 3869 kCal./h
		0.69	
		0.50	

\*Nominal pressure with at least one large burner on high

## GAS RATE SUMMARY (UK IE ONLY)

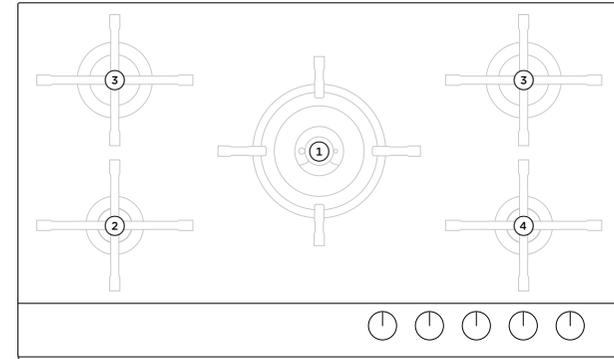
### CG903D MODELS



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

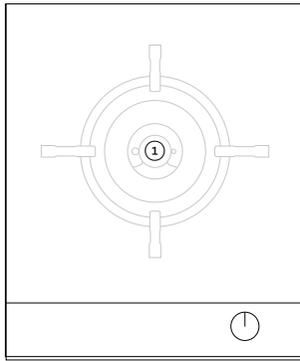


BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
① Dual wok	NG (20mbar)*	1.12	5.00 kW
		1.12	4299 kCal/h
	ULPG (28-30/37 mbar)*	0.72	4.50 kW (327 g/h)
		0.69	3869 kCal/h
② Rapid	NG (20mbar)*	1.37	3.50 kW 3010 kCal/h
	ULPG (28-30/37 mbar)*	0.96	3.50 kW (254g/h) 3010 kCal/h
③ Semi-rapid	NG (20mbar)*	1.14	2.30 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)

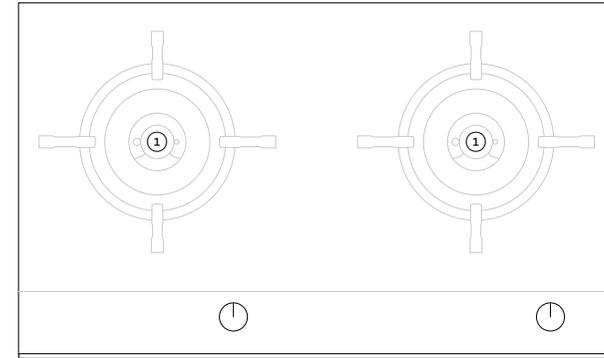
### CG451D MODELS



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	
	ULPG (G30) (2.9 kPa/29 mbar)*	1.30	5.00 kW
		0.73	
		0.50	

\*Nominal pressure with one dual wok burner on High.

### CG762D MODELS



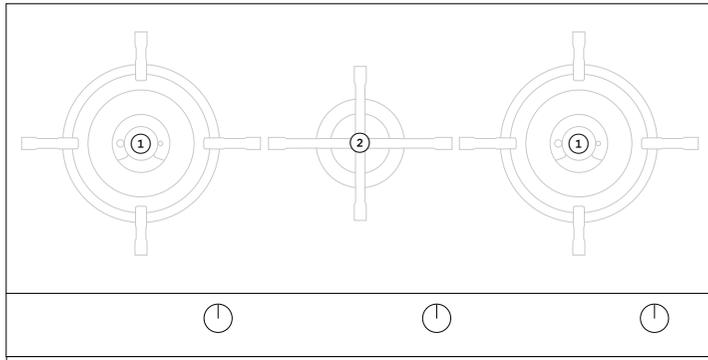
BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
① Dual wok	TG (G110) (0.8 kPa/8 mbar)*	2.50	4.60 kW
		2.50	
	ULPG (G30) (2.9 kPa/29 mbar)*	1.30	5.00 kW
		0.73	
		0.50	

\*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)

### CG903D MODELS

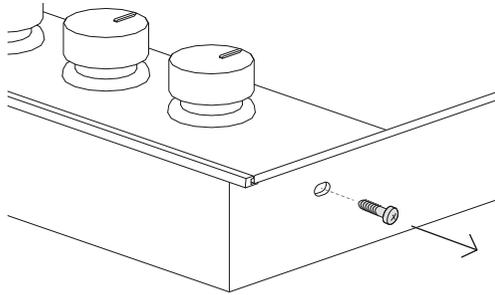


BURNER	GAS TYPE	JET SIZE (MM)	NOMINAL RATING
① Dual wok	TG (G110) (0.8 kPa/8 mbar)*	2.50	4.30
		2.50	
	ULPG (G30) (2.9 kPa/29 mbar)*	1.30	5.00
		0.73	
② Semi-rapid	TG (G110) (0.8 kPa/8 mbar)*	2.07	2.05
	ULPG (G30) (2.9 kPa/29 mbar)*	0.76	2.28

\*Nominal pressure with one dual wok burner on High.

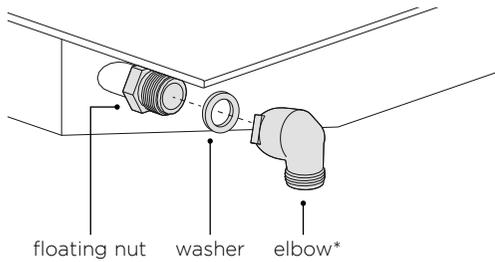
## PROUD INSTALLATION

1



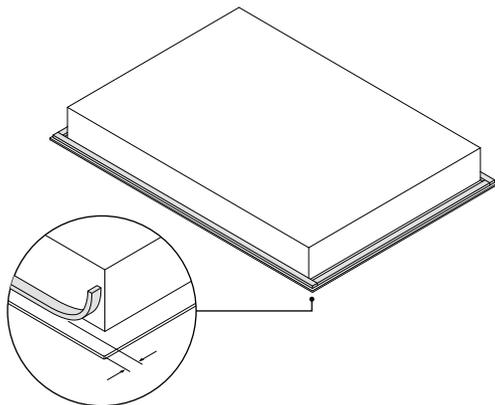
Remove the transit screws from both sides of the cooktop.

2



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

3



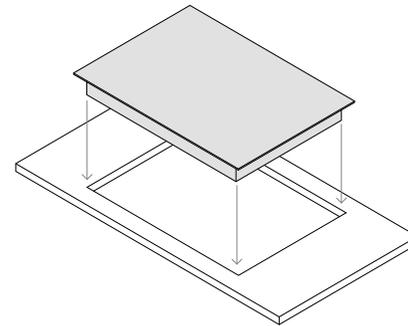
Apply adhesive foam seal around the glass overhang, 5mm in from the edge of the glass.

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.

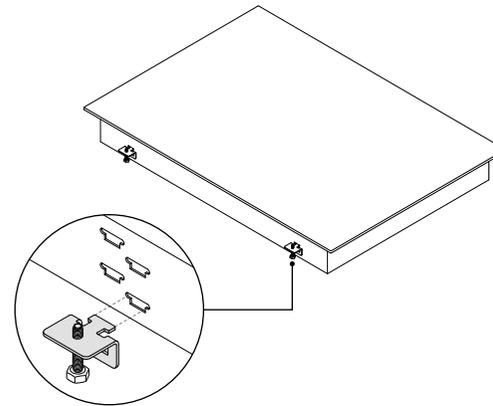
\*(1/2" BSP external thread)

4



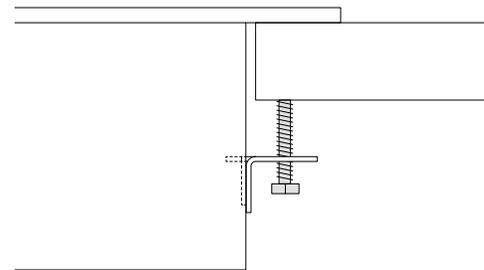
Gently lower the cooktop into the cutout ensuring you have access below the countertop to fit and secure the brackets.

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

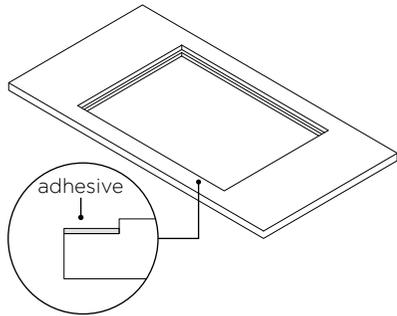


Tighten all screws to secure the cooktop to the countertop. Ensure cooktop is level.

\*The number of brackets varies based on your cooktop model

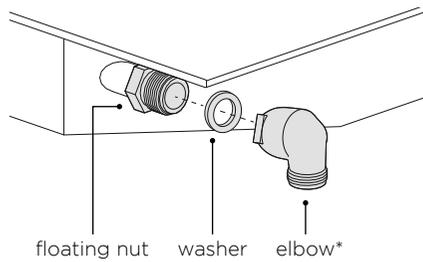
## FLUSH INSTALLATION

1



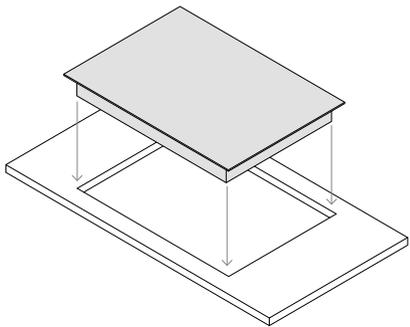
Prepare the countertop for flush installation. Use a router to cutout the edges of the countertop to specified depth (5mm). Attach an adhesive tape along the edges of the routed recess.

2



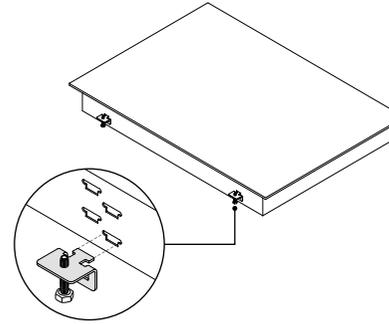
Fit the elbow and washer to the floating nut. Turn the cooktop over carefully and place onto a protected surface.

3



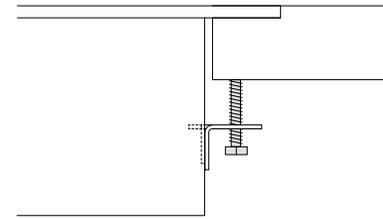
Gently lower the cooktop into the cutout ensuring you have access below the countertop to fit and secure the brackets.

4



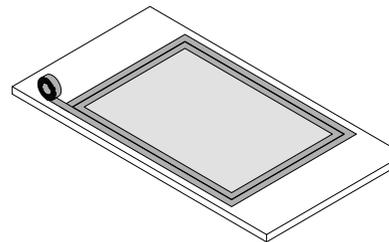
Locate the side brackets\* to the appropriate slots on the cooktop chassis. The correct slot height is determined by the thickness of your countertop.

5



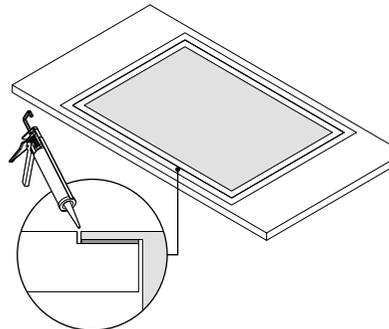
Tighten all screws to secure the cooktop to the countertop. Ensure cooktop is level.

6



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

7

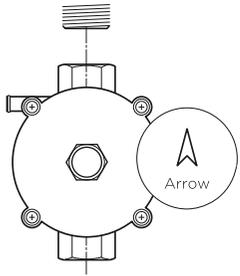


Apply silicone in the gap between countertop and cooktop. Wipe off any excess silicone.

\*The number of brackets varies based on your cooktop model

## GAS CONNECTION

### 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

- 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.

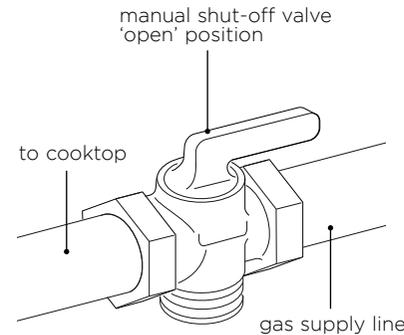
#### UK IE only

- 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.

### 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 'Clearance 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).

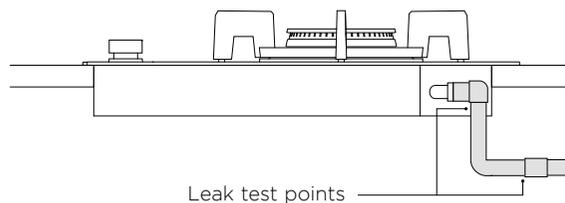
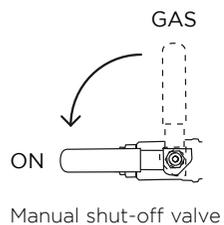
#### NZ AU only

- 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

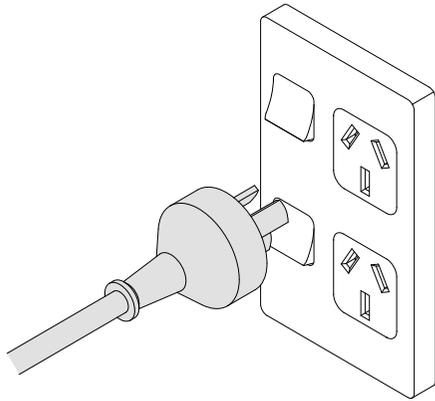
- The ambient temperature of the hose must not exceed 70°C. These hoses must be manufactured in accordance with BSE669 part 1 or EN 14800 and be of the correct construction for the type of gas being used.
- Never use a hose designed for natural gas for supplying LPG gas. (LPG hoses either have a red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

### LEAK TESTING



- 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.

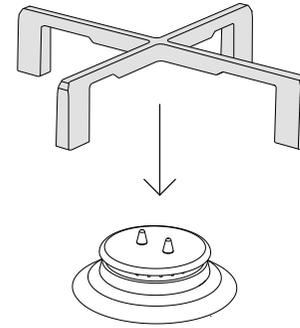
## ELECTRICAL CONNECTION



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

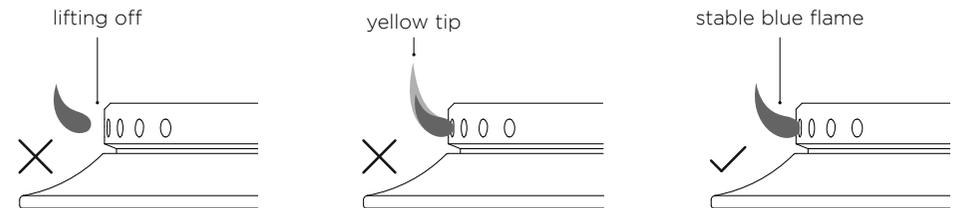
## COOKTOP BURNERS

### ATTACH PAN SUPPORTS



Securely locate all pan supports ensuring they are 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 until proper operation has been achieved.

## INSTALLER CHECKLIST

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### 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.

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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  
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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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