

INSTALLATION INFORMATION FOR GC600, GC9002, CG901 SERIES* GAS COOKTOPS

IMPORTANT INFORMATION

Read the instructions before installing or using this product.

Please make this information available to the person responsible for installing this cooktop as soon as possible, it could reduce your installation cost.

These products are registered:
in New Zealand at www.ess.govt.nz and
in Australia with AGA at www.gas.asn.au.

CAUTION

In order to avoid a hazard these products must be installed according to these instructions for installation.

Please follow installation information carefully. If in doubt consult your local building regulations, local gas authority codes and electrical regulations.

Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

The product is to be installed only by a person authorised to work on gas installations.

WARNINGS

This appliance shall be installed in accordance with the installation requirements of the local gas authority or the appropriate installation code issued by the A.L.P.G.A. and A.G.A. (Reference Code AGA 601), or the Building Authorities requirements.

Particular attention shall be given to the relevant requirements regarding ventilation.

Take care of sharp edges when handling stainless steel products.

When this product is installed it shall not be used as a space heater, especially if installed in boats or caravans.

No combustible material or products should be placed on this product at any time.

Do not spray aerosols in the vicinity of this product while it is in operation.

This product should not be sealed into the bench with silicon or glue. This will make future servicing difficult. *Fisher & Paykel* will not be liable for costs associated with releasing such a product, nor for repairing damage that may be incurred in doing this.

BEFORE YOU START

- DO** Prior to installation, ensure that the local distribution conditions (nature of gas and pressure) and the adjustment of the product are compatible.
- DO** Ensure a suitable disconnection switch is incorporated in the permanent wiring, positioned to comply with the Local Wiring Rules and Regulations.
- DO** Ensure the benchtop is square and level and ensure no structural members interfere with space requirements.
- DO** Ensure that there is a 3 pin socket-outlet within reach of the cooktop cable (900mm from rear right of product), this should be accessible after installation. The mains cable should not touch any hot metal parts.
- DO** Make the benchtop of a heat resistant material.

CURRENT INFORMATION

Current Installation Instructions, Product dimensions and specifications are available on the *Fisher & Paykel* web site.

www.fisherpaykel.com

*Includes Quantum Models

Part No. 530451 D

February 2003

Dimensions

PRODUCT DIMENSIONS

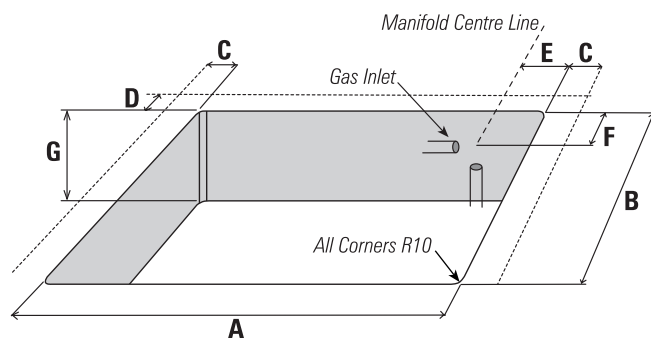
	GC600	GC9002	CG901M
Width	578mm	914mm	914mm
Depth	511mm	533mm	546mm
Height	40mm	40mm	76mm

Note Height measurement below bench surface.

CUTOUT DIMENSIONS

	GC600	GC9002	CG901M
A Width	560-564mm	846-882mm	860-895mm
B Depth	485-495mm	478-501mm	486-524mm
C Side Clearances*	140mm	140mm	118mm
D Rear Clearance*	100mm	100mm	120mm
E Entry from Side	50mm	50mm	25mm
F Entry from Back	30mm	30mm	25mm
G Clearance Below* Bench	60mm	60mm	81mm

*Minimum clearance for cutout to combustible surface.



When used with a flexible hose, the connector on the wall should be between 800mm to 850mm above the floor and in the region outside the width of the appliance to a distance of 250mm. This should be accessible with the appliance installed.

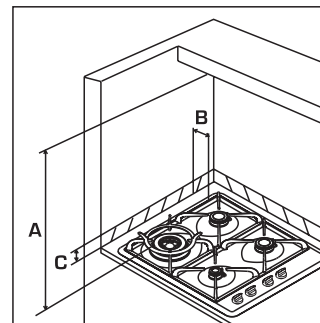
Clearances

RANGEHOOD CLEARANCE (Dimension A)

[See A.G.A. 601 5.12.1.6]

Dimension A (Measured from the plane of the pan supports to Rangehood) should not be less than 650mm.

Any other downward facing combustible surface less than 600mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area.



However, in no case should this clearance to any surface be less than 450mm.

SIDE CLEARANCE (Dimensions B & C)

Where **Dimension B**, measured from the periphery of the nearest burner to any vertical combustible surface, is less than 200mm, the surface shall be protected in accordance with Clause 5.12.1.2 to a **Height C** of not less than 150mm above the hob for the full dimension (width or depth) of the cooking surface area.

Do use easy-to-clean finishes for the wall surfaces surrounding the cooktop to aid removal of any cooking stains resulting from use of the cooktop.

A.G.A. Clause 5.12.1.2.

A.G.A. Clause 5.12.1.2. Protection of a Combustible Surface Near a Cooking Appliance.

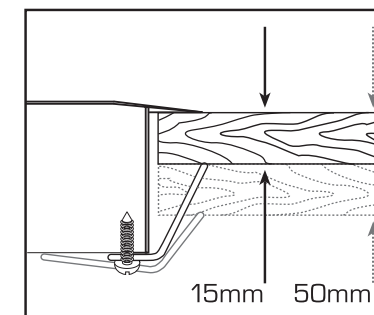
The protection required by clause 5.12.1.1. shall ensure the surface temperature of the combustible surface does not exceed 50°C above ambient.

Note The fixing of 5mm thick ceramic tiles to the surface or attaching fire resistant materials to the surface and covering with sheet metal with a minimum thickness of 1.4mm would satisfy this requirement.

CLAMPING DOWN THE COOKTOP/HOB

Place the cooktop into the cutout and tighten it with the supplied clamps. DO NOT OVER TIGHTEN.

The clamps will cope with bench thickness 15-50mm (see diagram) when used in the two orientations.



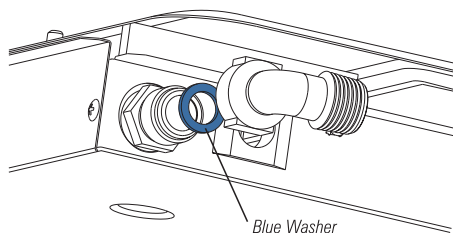
Gas Supply

GAS SUPPLY CONNECTION

The product is supplied set up for Natural Gas. This cooktop is suitable for installation with Natural Gas, or LP Gas. Refer to table for the relevant pressures and appropriate injector sizes.

- Gas connection to the product must use the elbow supplied. The regulator will not seal if installed without it.
- **Ensure the blue washer (supplied) is located between the elbow and the product inlet.** Failure to use this will cause the product to leak.

AFTER INSTALLATION, MAKE SURE ALL CONNECTIONS ARE GAS SOUND.



FLEXIBLE HOSES

- ▶ Flexible hose assemblies should be AS/NZS 1869 Class B or Class D certified.
- ▶ Flexible hoses should not be exposed to temperatures exceeding their certified value. They should not touch hot surfaces on the cooktop or neighbouring products.
- ▶ Flexible hoses should not be subject to abrasion, kinking or permanent deformation.

FOR LP GAS MODELS

For LPG Models the gas supply for the appliance must be regulated to a pressure of 2.72kPa (11" WG). See below for conversions.

FOR NATURAL GAS MODELS

For NG Models the gas supply is connected to the regulator which is supplied loose with a built in test point - 1kPa (4" WG) and the inlet connection of 1/2 " B.S.P. (male thread). Do not over tighten. The test point pressure should be preset to 1.0 kPa with the wok and semi - rapid burners operating at maximum.

GAS SUPPLY CONNECTION CHECK

To enable the gas supply to be readily shut off, the gas supply must be connected with an isolating valve close to the product.

After installation and making all connections check thoroughly for possible leaks.

1. Turn all control knobs on the unit to "off" position.
2. Open the valve on the gas supply.
3. Using a suitable leak testing solution (e.g. Rocol) check each gas connection one at a time by brushing the solution over the connection.
4. The presence of bubbles will indicate a leak. Tighten the fitting and recheck for leaks. Ensure the blue washer (supplied) is located between elbow and manifold.
5. Turn on each gas valve and light each burner.
6. Check for a clear blue flame without yellow tipping. If burners show any abnormalities, check that they are located properly and in line with injector nipple. Check correct orifices are installed.
7. The operation of the appliance, including the ignition system, must be tested before leaving.

If after following the instructions given, satisfactory performance cannot be obtained, contact the local gas authority or your local Approved Service Agent for advice and assistance.

GAS RATE SUMMARY

Your product is factory set for Natural Gas but may be converted to LPG use. See overleaf. Refer to the chart below for ratings.

BURNERS	Natural Gas		LP Gas	
	Injector Orifice	MJ/h @1 kPa	Injector Orifice	MJ/h @2.75kPa
GC 9002 series				
Semi-Rapid Burner (LH & RH Rear)	1.3mm	7.9MJ/h	0.80mm	7.9MJ/h
Aux Burner (RH Front)	0.85mm	3.7MJ/h	0.55mm	4.1MJ/h
Fish Burner (Centre)	1.45mm	10MJ/h	0.85mm	10MJ/h
Wok Burner (LH Front)	1.8mm	15MJ/h	1.05mm	15MJ/h
GC 600 Series				
Semi-Rapid Burner (LH & RH Rear)	1.1mm	6.1MJ/h	0.70mm	6.4MJ/h
Aux Burner (RH Front)	0.85mm	3.7MJ/h	0.55mm	4.1MJ/h
Wok Burner (LH Front)	1.75mm	15MJ/h	1.05mm	15MJ/h
CG 901 M				
Semi-Rapid Burner (LH Rear)	1.1mm	6.1MJ/h	0.7mm	6.4MJ/h
Simmer Burner (RH Front)	0.85mm	3.2MJ/h	0.55mm	3.2MJ/h
Rapid Burner (LH Front, RH Rear)	1.3mm	7.9MJ/h	0.8mm	8.4MJ/h
Wok Burner (Centre)	1.8mm	15MJ/h	1.08mm	15MJ/h

The data plate information can be found in the duplicate data plate which should be placed on an accessible surface adjacent to the cooktop.

CONVERSION TO DIFFERENT GAS TYPE

Burners can be used with NG or LPG, provided that the injector orifices appropriate for the gas delivered are installed.

To change the injector orifices, you will need a 7mm box spanner and a 10mm ring spanner (CG901M only).

1. Turn off the main electrical supply. **WARNING: Shock Hazard Inside.**
2. Ensure all gas valves are turned off.
3. Remove all trivets and burner heads.

4. Pull off knobs.

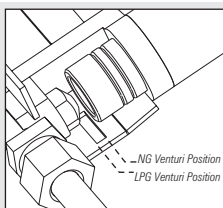
5. Unscrew the nut securing the flame failure probe of the mini-auxiliary burner.

6. Remove the 2 screws holding each burner (3 on the wok burner).

7. Partially lift the hob and unplug the electrode on the mini-auxiliary burner to allow hob removal. *Caution* The edge can be sharp.

8. Unscrew the orifices and replace them with the correct ones. (size numbers are stamped on the side, eg. 70 = 0.70mm)

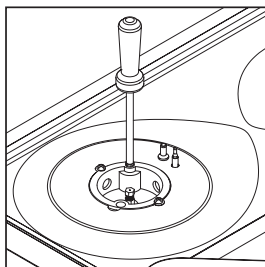
9. Reset the venturi position aligning the end of the venturi tube with the edge of the slot in the bracket below it. Outermost position for LPG, innermost for NG (see figure right). Some fine adjustment may be required for local conditions.



10. To replace the CG901M hob, repeat steps 1-7 in reverse.

11. Reset the minimum setting (see next column).

The label supplied with the orifices should be placed over the existing gas type label to indicate the change.

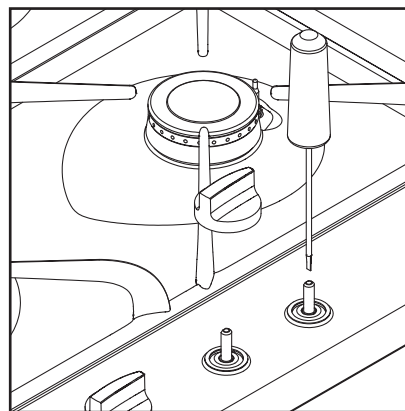


MINIMUM SETTING OR TURN DOWN

This has been set at the factory for NG but can be checked after the correct pressure has been reached.

To adjust the minimum setting you will need a \varnothing 2.5 x 45 screwdriver.

1. Remove the knob.
2. Ignite the burner and set the knob to its minimum position.
3. Rotate the turn down screw (down the hole in the valve spindle). Rotate slowly until a minimum regular flame is achieved. (The flame will diminish when the screw is turned clockwise and increase when turned anti-clockwise).
4. When the setting is right check regulation by quickly rotating the knob from the maximum to the minimum delivery position. The flame must not go out.
5. Replace the knob.



Before you call for service or assistance...

Check the things you can do yourself. Refer to your User Guide and check...

1. Your product is correctly installed.
2. You are familiar with its normal operation.

If after checking these points you still need assistance, please call your *Fisher & Paykel* retailer who is trained to provide information on your product, or if we can be of any further help, please contact our Customer Care Centre.

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