



***Fisher & Paykel***

**TITAN**

TITAN: CG913 Series



JET: CG602Q, CG602M, CG902Q, CG902M

**Gas cooktop**  
**User guide NZ & AU**



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**Important!**

**SAVE THESE INSTRUCTIONS**

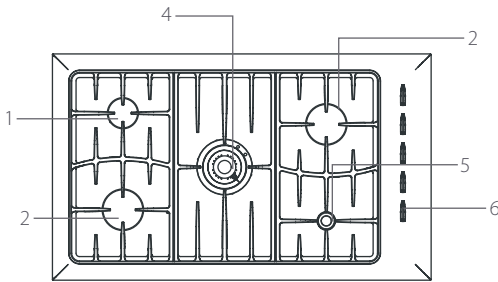
# Introducing your cooktop

Now that your new cooktop is installed and ready to use, you will want to know everything about it to ensure excellent results right from the start.

This booklet will introduce you to the features and special talents of your cooktop. We recommend you read the whole book before you start using your cooktop, for the sake of safety as well as success.

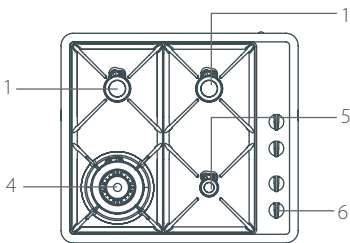
## First use

- Check that the cooktop is plugged in and the electricity switched on for the electronic ignition to work.

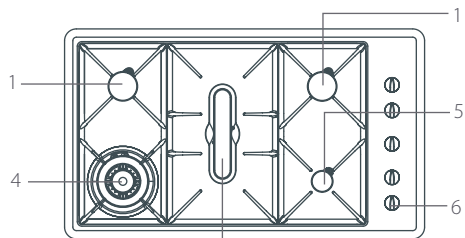


Titan  
(CG913 series)

1. Semi-rapid burner
2. Rapid burner
3. Fish burner
4. Wok burner
5. Auxiliary burner
6. Cooktop controls



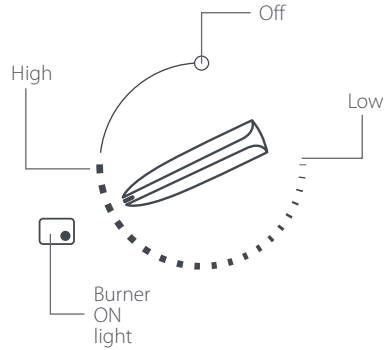
Jet 6  
(CG602 series)



Jet 9  
(CG902 series)

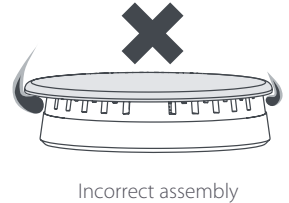
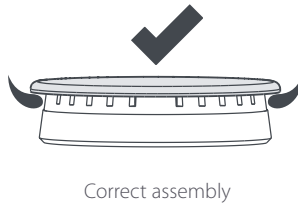
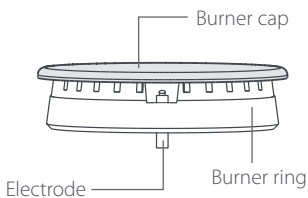
# Temperature control

- 1 Choose the control knob for the burner you want to use.
- 2 Press down gently and turn the knob anticlockwise to the high position. You do not need to hold the knob down.
- 3 All electrodes will spark until the selected burner ignites.  
Note: For the first burner selected there is a short delay before the safety valve allows gas to flow to the cooktop.
- 4 Adjust the flame anywhere between the High and the Low positions. Do not adjust the flame between High and Off.

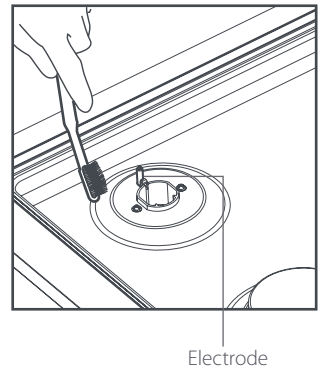


## If the cooktop does not light

- Check that the cooktop is plugged in and the power is switched on.
- Check that the gas is turned on.
- Check that the burner parts, including the burner cap, are positioned correctly.



- Allow two seconds for the safety valve to open when igniting the first burner.
- A dirty or wet electrode will prevent the burner lighting efficiently. Clean electrodes with a toothbrush and methylated spirits.



# Flame failure reignition system

In the event of the flame being accidentally blown out, the flame failure reignition system will detect this, and the electrode will spark and relight the flame. If no flame is detected after about five seconds, the gas supply to the appliance will be shut off and the burner 'ON' indicator light will flash slowly. The burner must be turned OFF and restarted to resume cooking.

## Power failure

In the event of a power failure, the gas supply will be cut off, even if a burner is in use. When the power is restored and if the burner control knob is still in the ON position, the burner 'ON' light will flash rapidly. The burner must be turned OFF and restarted to resume cooking.

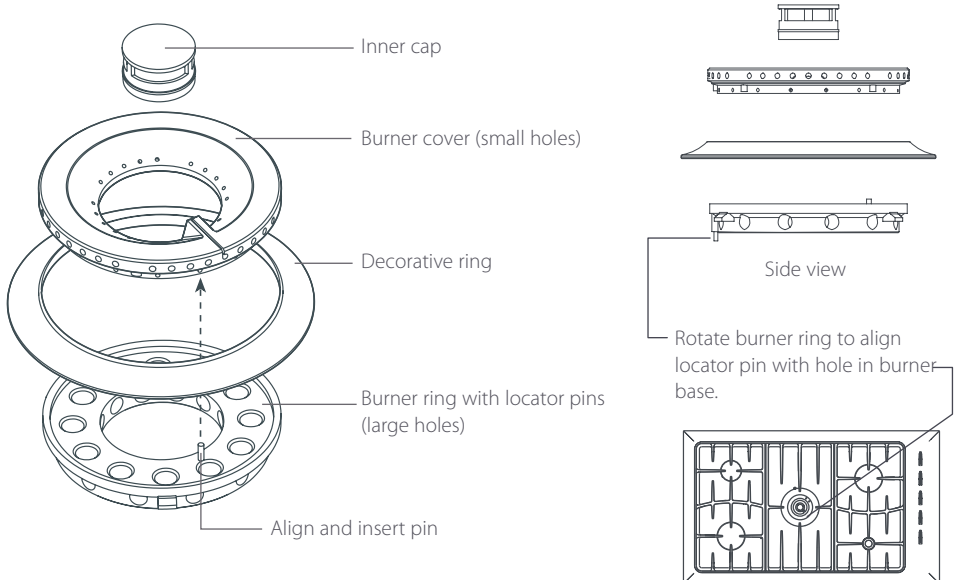
# Accessories

## Using a wok

The pan support over the central 'wok' burner is shaped to fit a wok. Care should be taken when using a large wok that other pots are not pushed sideways and become unstable or deflect heat onto nearby walls.

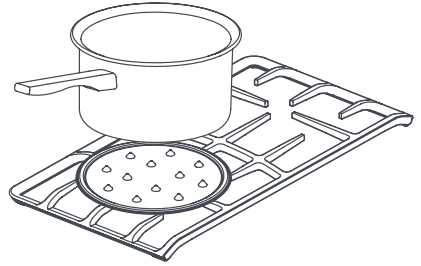
## Re-assembling the wok burner (CG913TM Iridium models only)

Parts of your wok burner have locating pins to help you to assemble it correctly after cleaning. Incorrect assembly can cause irregular flames and ignition problems. Refer to this diagram for the correct order of assembly. Note: The brass parts of your wok burner will change colour with use. This is normal and will not affect performance.




## Using the Simmermat

The Simmermat helps you control the temperature of your cooking surface to ensure the long slow simmering that is needed for successfully cooking delicate foods. Use at low heat only. Always remember it is for simmering and exposure to extreme heat may distort it.



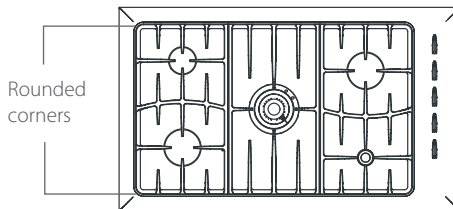
### To use the Simmermat

- 1 First cook the food, or bring to the boil, over high heat.
- 2 Then reduce the heat and carefully place the Simmermat over the flame with the points facing upwards. Put your saucepan on top of the points and simmer on the low flame setting.

<b>⚠ WARNING!</b>	
	<p><b>Hot Surface Hazard</b></p> <p>Always turn the burner off before moving the Simmermat and handle the hot Simmermat with tongs and/or pot holders</p> <p>Failure to do so could result in burns and scalds.</p>


## Repositioning the pan supports

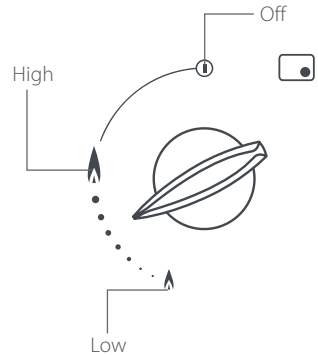
The wok support goes in the centre over the wok burner. The other two pan supports are interchangeable but need to be rotated to match the rounded corners of the hob top.



Correct pan support orientation

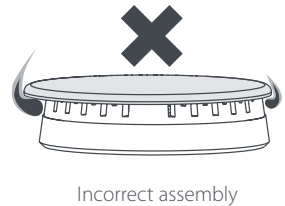
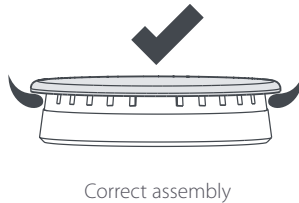
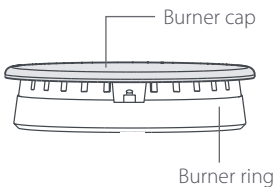
# Temperature control

- 1 Choose the control knob for the burner you want to use.
- 2 Press down gently and turn the knob anticlockwise to the high  position. All electrodes will spark until you release the knob. Hold down the knob for approximately five seconds as releasing it too soon may extinguish the flame.
- 3 Adjust the flame anywhere between the High and Low positions. Do not adjust the flame between High and Off.

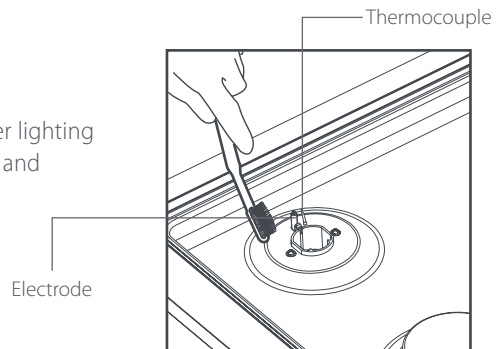


## If the cooktop does not light

- Check that the cooktop is plugged in and the power is switched on.
- Check that the gas is turned on.
- Check that the burner parts, including the burner cap, are positioned correctly.



- If the burner has not lit within 15 seconds, turn the control knob off and wait at least one minute before trying again.
- A dirty or wet electrode will prevent the burner lighting efficiently. Clean electrodes with a toothbrush and methylated spirits.





## Flame failure safety feature

- Some cooktops have a flame failure safety thermocouple fitted (see previous diagram).
- When lighting the burner on flame failure models, hold the knob down for five seconds after the burner has lit.
- Releasing the burner knob too soon will extinguish the flame.

In the event of the burner flame being accidentally blown out, the flame failure safety device will cut off the gas supply. Before relighting the burner, turn the knob off and wait one minute.

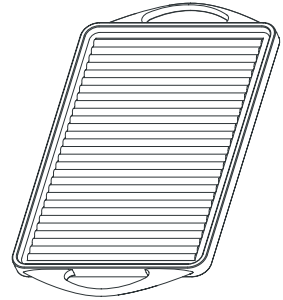
### Power failure

In the event of a power failure, the burners can be lit by holding a match close to the side of the burner and turning the control knob to the high flame  position. Wait until the flame is burning all the way around the burner cap before adjusting.

# Accessories

## Using the skillet (CG902 series only)

- Season your skillet before using for the first time. See below.
- Your skillet will offer you a quick, hot method of cooking which is ideal for tender cuts of meat, panini, chargrilled vegetables, pikelets and pancakes.
- Best results are obtained by placing the skillet over the fish burner (CG902 series only).
- Always use medium to high temperatures and heat the skillet well before cooking on it. Oil the food prior to cooking, not the skillet, to avoid splattering and smoking.
- Steaks - best turned only once about halfway through the cooking time. The skillet needs to have reached a high temperature to sear the outside of the steak and prevent the meat stewing in its own juices. Test if steaks are cooked by pressing with tongs, the less movement there is, the more cooked the steak is. Don't cut the steak to see if it is cooked, as this releases the juices and dries the steak out.
- Capsicums, eggplant, tomato halves & zucchini are some of the vegetables ideal for char grilling on the ridged side of the skillet. Flat breads and polenta are wonderful when cooked on the flat side.



## Seasoning the skillet

- Your new skillet comes with a finish which is intended to burn off with seasoning. The seasoning process will naturally blacken the skillet.
- To season - first wash your skillet thoroughly in warm water with detergent. Use a scouring pad to remove any residue that might be on the skillet. Rinse thoroughly and dry. Drying may be helped by warming the skillet on a burner.
- Coat the skillet, including handles, liberally with vegetable oil and place in an oven at 150 °C for one hour. Remove from the oven and allow to cool. Wipe excess oil from the skillet with a paper towel.

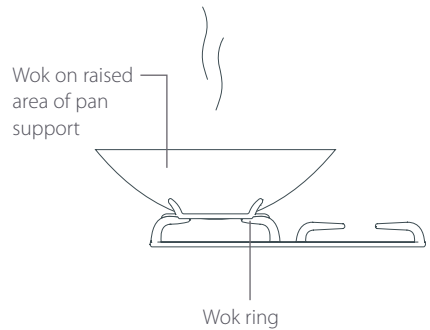
## Cleaning the skillet

Place in hot water with a small amount of detergent while still warm. If there is food residue left on the skillet, scrub with a wire barbeque brush to remove it. Make sure that the skillet is completely dry before storing.

## Using a wok

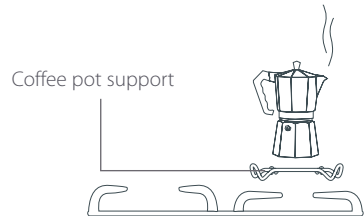
When using any wok, make sure it does not push any other pots and pans aside. This could make them unstable, or deflect heat onto nearby walls or the benchtop.

Only use the circular wok ring supplied with your Jet cooktop for wok cooking.



## Coffee pot support

For the simmer and semi-rapid burners, pots should be larger than 12 cm in diameter (smaller pots can be used with the coffee pot support). The coffee pot support allows small items to be placed on burners. Do not leave the coffee pot on the pan support when not in use as this may cause damage to the pan support.

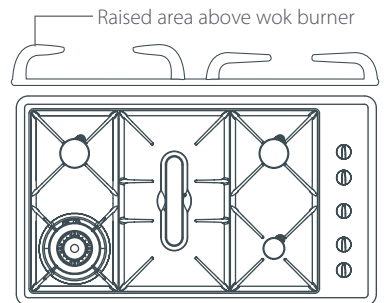


## Fish kettle (not supplied)

A fish kettle on the fish burner is useful for poaching fish and steaming long vegetables like cobs of corn, Chinese broccoli, long beans and asparagus.

## Repositioning the pan supports

The pan support above the wok burner is higher than those above the other burners. Replace the pan supports correctly after cleaning.

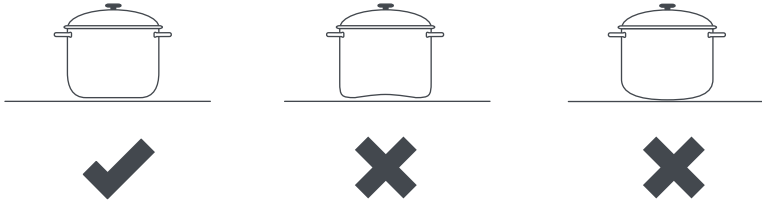


Correct pan support position

# Hints and tips

To get the best out of your cooktop follow these simple suggestions.

- Do not use an asbestos mat between the flame and the saucepan as this may cause serious damage to your cooktop.
- Never use plastic or aluminium foil dishes on the burners.
- Saucepans should have thick flat bottoms. Food in a saucepan with an uneven bottom will take longer to cook. Very heavy saucepans may bend the pan support or deflect the flame.





- Match the bottom of your saucepans with the cooking zone of the burner and always make sure they are stable. This will give you the most efficient cooking. Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto the benchtop and damage the surface.
- When you need to boil, simmer or fry food, first set the temperature to the high position. Once the food is boiling, reduce the temperature to maintain a steady heat to cook your food thoroughly. Doing this will reduce cooking time.

# Troubleshooting

Problem	Possible solutions
<b>My cooktop does not light</b>	<p data-bbox="400 180 994 236">Check the cooktop is plugged in and the power is switched on.</p> <hr/> <p data-bbox="400 252 1010 308">The gas electrodes may be dirty. These can be easily cleaned with a toothbrush and methylated spirits.</p> <hr/> <p data-bbox="400 323 972 379">The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.</p> <hr/> <p data-bbox="400 395 1001 483">Check the gas supply valve is turned on and the supply to the house is working. Gas should be heard when you turn a burner on.</p>
<b>My burner flames are yellow/slow to start</b>	<p data-bbox="400 499 972 555">The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.</p> <hr/> <p data-bbox="400 571 1001 627">If you use bottled gas this may indicate you are getting near the end of the bottle.</p> <hr/> <p data-bbox="400 643 909 667">Check the burner parts are not blocked with water.</p> <hr/> <p data-bbox="400 683 1001 738">The gas pressure may not be at the correct level. Check with your service person/installer.</p>
<b>One of my burners has an uneven flame</b>	<p data-bbox="400 754 1016 810">Check the burner parts are clean and dry. Check the assembly and make sure the burner cap is sitting flat.</p>
<b>My cooktop goes out when I let go of the knob (Jet models CG602 &amp; CG902 only)</b>	<p data-bbox="400 831 1001 919">Your cooktop has a safety feature called 'flame failure'. When lighting a burner, you need to hold down the knob for five seconds.</p>
<b>The flame goes out at low settings</b>	<p data-bbox="400 967 1010 1023">The gas supply pressure may be low. Check with your service person/installer.</p> <hr/> <p data-bbox="400 1038 990 1094">The low setting may have been adjusted incorrectly. Check with your service person/installer.</p>

# Care and cleaning

- Clean regularly – do not let stains become burnt on.
- Use soapy water and a **soft** sponge or cloth (use the mildest cleaner that will do the job).
- Rinse with clean water to ensure no cleaner residue is left (when heated this can stain the cooktop).
- Dry thoroughly to avoid leaving water marks.
- Clean brushed stainless steel in the direction of the grain.
- Soak stubborn stains under a soapy cloth.
- Pan supports etc. are dishwasher safe. For stubborn stains, see the following chart.
- Do not clean cooktop parts in a self-cleaning oven.
- Do not use a steam cleaner.
- After cleaning, replace the parts correctly in the cooktop.

 <b>WARNING!</b>	
	<b>Hot Surface Hazard</b>  Before cleaning, be certain the burners are turned off and the whole cooktop is cool.  Failure to do so could result in burns and

## Important!

The cleaners in the following table indicate cleaner types only and are not endorsements. Use all products according to directions on the package.

# Care and cleaning

Cooktop part	Cleaning	Important
<b>Pan supports, burner caps &amp; Simmermat</b> Enamel finish	<ul style="list-style-type: none"> <li>■ Hot soapy water and nylon scourer.</li> <li>■ Soaking in a solution of biological clothes washing detergent eg Drive®</li> <li>■ Mild abrasive cleansers eg Jif®</li> <li>■ Fume free oven cleaner eg Mr Muscle®</li> <li>■ Heavy duty oven cleaner eg Mr Muscle®</li> </ul>	Always allow cooktop parts to cool completely before cleaning them. Remove spills as soon as the burner caps are cool to avoid the soil becoming burnt on.
<b>Burner parts</b>	<ul style="list-style-type: none"> <li>■ Hot soapy water.</li> <li>■ To clear the holes use a stiff nylon brush or wire eg straight ended paper clip.</li> <li>■ Mild abrasive cleansers eg Jif®</li> </ul>	Reassemble the burner parts correctly.
<b>Brass wok burner</b> (Titan CG913 series only)	<ul style="list-style-type: none"> <li>■ Brass cleaner eg Brasso®, Brass Brite®</li> </ul>	Brass naturally darkens with heating. The wok burner parts can be polished back to their original bright colour but results will be temporary.
<b>Control knobs</b>	<ul style="list-style-type: none"> <li>■ Hot soapy water and a soft cloth</li> <li>■ Mild abrasive cleansers eg Jif®</li> </ul>	Always apply minimal pressure with abrasive cleaners.
<b>Stainless steel exterior</b> Brushed and iridium	<ul style="list-style-type: none"> <li>■ Soak stains under a hot soapy cloth, rinse and dry thoroughly</li> <li>■ Hard water spots can be removed with household white vinegar.</li> <li>■ Non abrasive stainless steel cleaner eg Hillmark steelklean stainless steel cleaner &amp; polish. Regular use of a stainless steel polish will reduce fingerprints and other marks.</li> <li>■ Heavy soiling can be removed with oven cleaner eg Mr Muscle® fume free or Mr Muscle® heavy duty.</li> </ul>	<p><b>Never use harsh/abrasive cleaning agents as they will damage the stainless steel finish.</b></p> <p>Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel and may damage the appearance of your cooktop. Check the label on the cleaner before using.</p> <p>The graphics are etched onto the steel by laser and will not rub off.</p>
<b>Electrodes</b>	<ul style="list-style-type: none"> <li>■ Toothbrush and methylated spirits.</li> </ul>	A dirty or wet electrode will prevent the burner lighting efficiently.

# Safety and warnings

## ⚠ WARNING!



### Hot Surface Hazard

This appliance becomes hot during use.

Care should be taken to avoid touching cooktop components, burners, pan supports and stainless steel base.

## ⚠ WARNING!

Household appliances are not intended to be played with by children. Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.

## ⚠ WARNING!

This appliance should be connected to a circuit that incorporates an isolating switch providing full disconnection from the power supply.

## ⚠ WARNING!

- Do not stand or place heavy objects on this appliance.
- Do not use an asbestos mat between the flame and the saucepan as this may cause serious damage to your cooktop.
- Do not place aluminium foil or plastic dishes on the cooktop burners.
- Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.
- Do not spray aerosols in the vicinity of this cooktop while it is in operation.
- Do not place aerosol containers near or on the cooktop.
- Do not use a steam cleaner for cleaning this cooktop.

## ⚠ WARNING!

Handles of saucepans may be hot to touch. Ensure saucepans handles do not overhang other gas burners that are on. Keep handles out of reach of children.



## **Electrical supply cord**

If the electrical supply cord is damaged, it must only be replaced by an authorised person. Ensure that the electrical connection plug is accessible after installation.

## **Marine craft & caravan installation**

Where this appliance is installed in marine craft or in a caravan, it shall not be used as a space heater.

## **Ventilation**

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (rangehood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

## **Abnormal operation**

Abnormal operation which requires the appliance to be serviced include such things as:

- Very yellow flame tips
- Objectionable odours
- The burner flames appearing to lift off the burners

# Warranty

When you purchase any new Fisher & Paykel whiteware product you automatically receive a two year Manufacturer's Warranty covering parts and labour for servicing.

## Fisher & Paykel undertakes to

Repair or, at its option, replace without cost to the owner either for material or labour any part of the product, the serial number of which appears on the product, which is found to be defective within TWO YEARS of the date of purchase.

## This warranty does not cover

- A. Service calls that are not related to any defect in the product. The cost of a service call will be charged if the problem is not found to be a product fault. For example:
  - 1. Correct the installation of the product.
  - 2. Instruct you how to use the product.
  - 3. Replace house fuses or correct house wiring or plumbing.
  - 4. Correcting fault(s) caused by the user.
- B. Defects caused by factors other than:
  - 1. Normal domestic use or
  - 2. Use in accordance with the product's user guide.
- C. Defects to the product caused by accident, neglect, misuse or act of god.
- D. The cost of repairs carried out by non-authorised repairers or the cost of correcting such unauthorised repairs.
- E. Normal recommended maintenance as set out in the product's user guide.
- F. Repairs when the appliance has been dismantled, repaired or serviced by other than a fisher & paykel authorised customer service centre or the selling dealer.
- G. Pick up and delivery.
- H. Transportation or travelling costs involved in the repair when the product is installed outside the fisher & paykel authorised customer service centre's normal service area.

Service under this manufacturer's warranty must be provided by an authorised service centre. Please refer to the customer care section for contact details. Such service shall be provided during normal business hours. This warranty certificate should be shown when making any claim.

Note: this warranty is an extra benefit and does not affect your legal rights.

Please save these instructions.  
Do not return to Fisher & Paykel.

# Customer Care



Check the things you can do yourself. Refer to your user guide and check:

- 1 Your appliance is correctly installed
- 2 You are familiar with its normal operation

[www.fisherpaykel.com](http://www.fisherpaykel.com)

If after checking these points you still need assistance please refer to the following:

## In New Zealand

### If you need assistance...\*

Call your Fisher & Paykel retailer who is trained to provide information on your appliance, or if we can be of any further help, please contact our Customer Care Centre,

**Toll Free** - 0800 FP CARE or 0800 37 2273 **Fax:** (09) 273 0656.

**Email:** [customer.care@fp.co.nz](mailto:customer.care@fp.co.nz)

**Postal address:** P.O.Box 58732, Greenmount, Auckland.

### If you need service...\*

Fisher & Paykel has a network of independent Fisher & Paykel Authorised Service Centres whose fully trained technicians can carry out any service necessary on your appliance. Your dealer or our Customer Care Centre can recommend an Authorised Service Centre in your area.

## In Australia

### If you need assistance...\*

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.

**Toll Free** - 1300 650 590

**Fax:** (07) 3826 9298

**Email:** [customer.care@fp.com.au](mailto:customer.care@fp.com.au)

**Postal Address:** PO Box 798, Cleveland QLD 4163

### If you need service...\*

Fisher & Paykel Australia Pty Ltd has a network of independent Fisher & Paykel Authorised Service Centres whose fully trained technicians can carry out any service necessary on your appliance. Our Customer Care Centre can recommend an Authorised Service Centre in your area.

\*If you call or write, please provide: name, address, model number, serial number, date of purchase and a description of the problem. This information is needed in order to better respond to your request for assistance.

## Product details

Fisher & Paykel Ltd

**Model** \_\_\_\_\_ **Serial no.** \_\_\_\_\_

**Date of Purchase** \_\_\_\_\_ **Purchaser** \_\_\_\_\_

**Dealer** \_\_\_\_\_ **Suburb** \_\_\_\_\_

**Town** \_\_\_\_\_ **Country** \_\_\_\_\_

# Notes



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The product specifications in this booklet 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. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

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NZ AU  
Gas cooktop user guide  
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