

# COOKTOP - Fisher & Paykel GC600FSS

## Introduction



Congratulations on the purchase of your new Gas Cooktop.

We strongly recommend that you read this User Guide carefully to take full advantage of the features offered by this product. This book covers operational instructions for the CG602 and CG902 Series Gas Cooktops.

### First use

- Before using your cooktop, clean it with warm soapy water to remove dust.
- Check that the electricity is switched on in order for the electronic ignition to work.

## Safety instructions

 <b>WARNING!</b>	
	<p><b>Explosion Hazard</b></p> <p>Do not store flammable materials such as gasoline near the cooktop.</p> <p>Do not spray aerosols near the cooktop during use.</p> <p>Doing so could result in death, explosion, fire or burns.</p>

 <b>WARNING!</b>	
	<p><b>Hot Surface Hazard</b></p> <p>During and after use accessible parts of this appliance will become hot enough to cause burns.</p> <p>Avoid body or clothing contact with burners and trivets until they have had sufficient time to cool.</p>

### General safety precautions

- 1 Household appliances are not intended to be played with by children.
- 2 Children or persons with a disability that may limit their ability to use the appliance, should have a competent person instruct them in its use. This person should be satisfied that they can then use the appliance without danger to themselves or their surroundings.
- 3 Where this appliance is installed in Marine Craft or in caravans, it shall not be used as a space heater.
- 4 If the electrical supply cord is damaged it must only be replaced by an authorised person.

## Cookware

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

### **Important!**

Do not use plastic or aluminium foil dishes on the burners.

### **Important!**

Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop.

### **Efficient cooking**

Match the bottom of your saucepans with the cooking zone and see that it is stable. This will give you the most efficient cooking.

### **Saucepans**

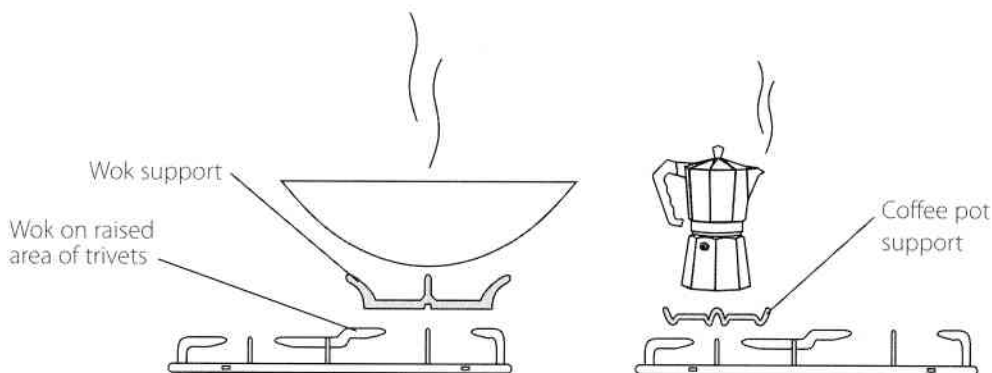
- Do not let large saucepans or frying pans overlap the countertop as this can deflect heat onto your countertop and damage the surface.
- Hold the handle of the saucepan to prevent movement of cookware when stirring.
- Saucepans should have thick flat bottoms. Food in a saucepan with an uneven base will take longer to cook.
- Heavy saucepans may bend the trivet or deflect the flame.

### **Wok**

When using a wok only use the circular wok stand supplied with your cooktop. See 'Cleaning' for placement of trivets.

### **Coffee pot support (only available with WFC models)**

The coffee pot support allows you to place small items over the burners.



# Cleaning

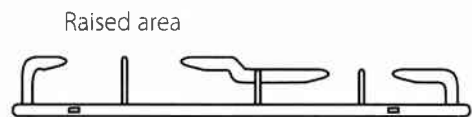
Use warm soapy water for cleaning when the cooktop has cooled. Apply soapy water with a soft sponge or cloth. Soaking stubborn stains under the soapy cloth for a few minutes will help make them easier to remove. Do not use steel soap pads as this may dull the appearance of the appliance over time.

Trivets are dishwasher safe. The burner parts can be cleaned in hot water; it is important that the holes/slots are kept clear. Do not use abrasive cleaners on any parts of the cooktop.

When replacing the burner skirts after cleaning, turn the skirts until the positioning teeth are placed correctly.

Clean electrodes with a toothbrush and methylated spirits.

When replacing the trivets, note that the wok burner is different to the other burners and the raised area of the trivets goes over the wok burner.



## For stainless steel

Abrasive cleaners may damage the stainless steel and the knobs.

After cleaning, wipe dry with a clean cloth or a paper towel to ensure the surface is thoroughly dry. For extra shine, use a stainless steel polish such as 3M Stainless Steel Cleaner and Polish or Steel Magic Cleaner.

## Frequently asked questions

**Q** How do I clean the trivets and burners?

**A** These are able to be washed in the dishwasher or in warm soapy water. See 'Cleaning' for further information.

**Q** Why doesn't my cooktop light?

**A** Check the gas igniters are not dirty, these can easily be cleaned with a toothbrush and methylated spirits. For further information see 'Controls' section or

- Check that you know how the flame failure device works.

- Check that the power is switched on allowing the electronic ignition to work.

- Check that the burner components are assembled correctly.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 minute.

**Q** All the burners spark at once when I go to light one, is this OK?

**A** Yes, they are designed to do this.

**Q** My burner flames are yellow/slow to start, is something wrong?

**A** Yes, there are a number of factors that could be causing this:

- If you are using bottled gas this may indicate that you are getting near the end of the bottle.

- The gas pressure may not be at the correct level, check with your service person/installer.

- Your cooktop may not be suited to the gas you are using, check with your service person/installer.

**Q** What size pots shall I use?

**A** Generally larger pots are more energy efficient, try to match the bottom of your saucepans with the cooking zone and see that it is 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 your benchtop and damage the surface.

**Q** Do I need special pans for a gas cooktop?

**A** Regular pans are fine. We recommend flat bottom pans for efficient even heating. Food in an uneven bottomed pan will take longer to cook. Heavy saucepans may bend the trivets or deflect flames.

**Q** One of my burners has an uneven flame, what can I do?

**A** Check the burner components are assembled correctly.

**Q** My burners go out when I turn them down low, is this ok?

**A** No, this should not happen, please consult your installer.

**Q** My burners don't turn down much (when running on bottled gas/LPG)?

**A** Your cooktop may not have been adjusted correctly. Please consult your installer.

## 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

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

**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...\***

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

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

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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.