

QUICK REFERENCE GUIDE

CG305DNGX1 (NATURAL GAS) &
CG305DLPX1 (LP)

30" GAS ON STEEL COOKTOP



This five burner Gas on Steel Cooktop makes cooking with gas easier, quicker and more convenient. A variety of smart features provide advanced cooking flexibility, catering for everything from a slow simmer for sauces, to an intense heat for steaks and stir-fries, including the convenience and power of a dual wok burner. For easy cleaning and spill containment, our cooktops are each designed as one singular piece of steel with quick component removal. Cast-iron box trivets provide a safe and stable cooking surface, as well as being durable, long lasting and easy to clean.



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FEATURES & BENEFITS

Perfect Results	Delivering total cooking precision whether gently simmering sauces or high heat wok cooking, this cooktop will help to achieve professional cooking results. Equipped with the latest burner technology, electronic ignition and highly responsive dials and valves for precise heat adjustment. The wok burner can be used for cooking at high temperatures with a uniform flame for even heat distribution; as can the auxiliary burner with the added capability of exceptionally low temperatures. Our Gas Cooktops deliver what's needed for the perfect result.
Designed to Match	This Gas on Steel Cooktop is part of Fisher & Paykel's modular family of appliances designed using premium-quality materials. The brushed stainless steel, polished metal trim used in our cooktops blends elegant, minimalist aesthetic with design for durability. The finishes and dials match the rest of our co-ordinated kitchen family – from our Built-in Ovens, Ranges, ActiveSmart™ Refrigerators and CoolDrawer™ Multi-temperature Drawer to DishDrawer™ Dishwashers.
Precise Control	For accurate temperature control, ergonomic dials on the front of the cooktop automatically ignite the flame quickly and safely.
Safe and Sound	The auto-reignition system means that if the flame is accidentally extinguished the cooktop will reignite itself. All Fisher & Paykel Gas Cooktops feature electronic ignition ensuring they are quick, reliable and safe.
Accessories	A small pot stand and wok support are provided with this cooktop.

SKU Code	84712 (natural gas), 84713 (LP)
UPC Code	822843847129 (natural gas), 822843847136 (LP)

SPECIFICATIONS

Finish	Stainless steel with polished strip
Dimensions	H2 5/16" x W29 17/32" x D20 7/8"
Burners	5 including 1 dual wok burner
Burner ratings (using natural gas)	
Auxiliary burner	700 - 3,500 BTU
Semi-rapid burner	1,000 - 8,500 BTU
Rapid burner	1,900 - 11,500 BTU
Dual Wok burner	600 - 19,000 BTU
Performance	
Innovalve™ technology	●
Automatic electronic ignition	●
Quick connect gas valve	●
LP/Natural gas models	●
Cast iron trivets	●
Cleaning	
Easy clean cooktop design	●
Quick component removal	●
Safety	
Auto re-ignition system	●
Spill containment	3/8 gallon
Controls	
Turned dials	●
Ergonomic control dials	●
Laser etched graphics	●
Power requirements	
Supply voltage	110 - 120V
Supply frequency	60Hz
AMP draw	1A
Warranty	2 years

For full specifications visit fisherpaykel.com

Fisher & Paykel

DATA SHEET

30" GAS ON STEEL COOKTOP

Model no:

CG305DNGX1

CG305DLPX1

Dimensions	in
Ⓐ Height of chassis (below top of countertop)	2 5/16"
Ⓑ Overall width of cooktop	29 17/32"
Ⓒ Overall depth of cooktop	20 7/8"
Ⓓ Height from counter datum to top of cooktop surface	1/4"
Ⓔ Depth of front control panel	3 11/32"
Ⓕ Depth of cooktop cooking area	17 13/32"
Ⓖ Width of chassis	21 27/32"
⓫ Depth of chassis	19 1/8"
⓪ Distance from top of counter to centre of gas inlet on product	1 3/16"

Minimum Clearances	in
Minimum clearance from left edge of product to nearest vertical surface	5 1/8"
Minimum clearance from right edge of product to nearest vertical surface	4 17/32"
Minimum clearance from rear edge of product to nearest combustible surface	6 5/16"
Minimum clearance from rear edge of product to nearest non-combustible surface	1 25/32"
Minimum clearance from front edge of counter to front edge of product	1 1/4"
Minimum clearance from cooking surface to combustible surface centered above the cooking surface	36"
Maximum overall depth of overhead cabinetry	13"
Minimum clearance below top of countertop to nearest combustible surface	2 3/4"
Minimum clearance below top of countertop to Fisher & Paykel oven or nearest non-combustible surface	2 9/16"

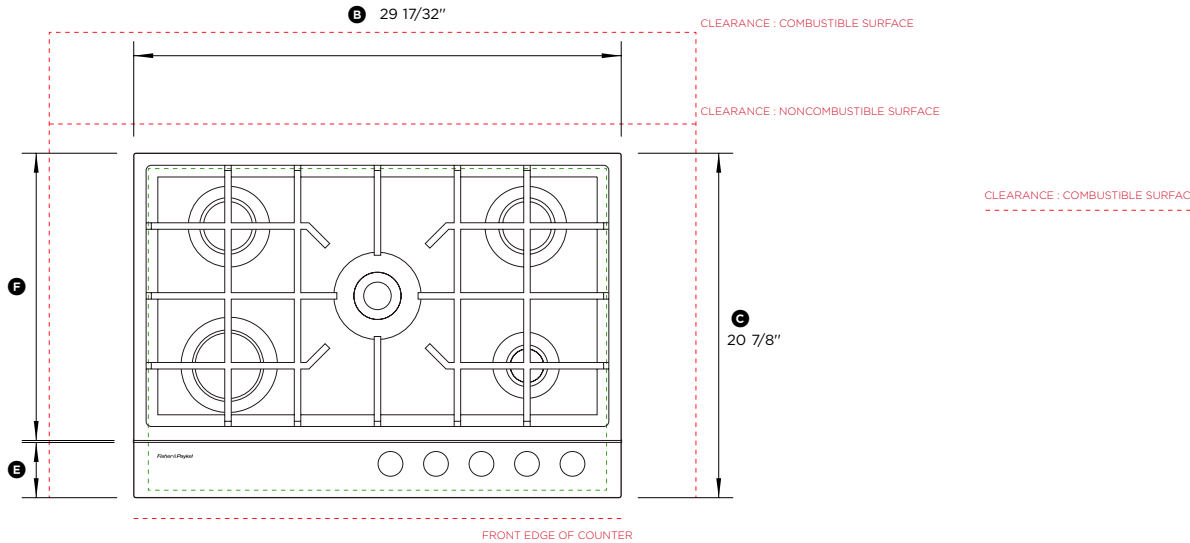
Cutout Dimensions	in
Overall width of cutout*	27 3/4"
Overall depth of cutout*	19 1/2"

* Note cutout position is centred to the cooktop width but offset to the cooktop depth. Cutout front depth is 7/16" from the front edge of the product.

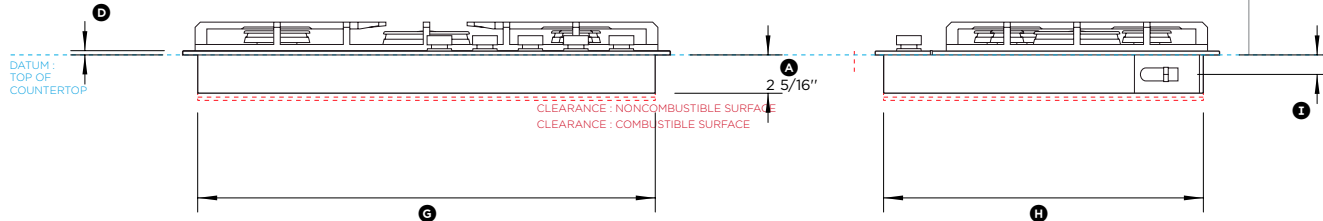
INDICATES PRODUCT DATUM
 INDICATES CLEARANCES
 INDICATES CUTOUT

DATE: 17.08.2015

IMPORTANT NOTE: Throughout this guide, dimensions may vary by ±2mm (3/32"). Please read the installation manual for detailed information on installing the product. www.fisherpaykel.com



PLAN VIEW



FRONT VIEW

PROFILE VIEW

