

# **FISHER & PAYKEL**

## **GAS RANGETOPS**

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### **PROFESSIONAL**

CPV3-488, CPV3-366, CPV3-304,

CPV3-485GD, CPV3-486GD

models

**USER GUIDE**

**US CA**

## **⚠ WARNING!**

**If the information in this guide is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.**

**Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

**NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.**

### **WHAT TO DO IF YOU SMELL GAS**

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone.**
- **Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

**Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

## **⚠ WARNING!**

**Never operate the top surface cooking section of this appliance unattended.**

- Failure to follow this warning statement could result in fire, explosion or burn hazard that could cause property damage, personal injury or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil/grease fire with water

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\*Some models only

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### **Registration**

To register your product visit our website: [fisherpaykel.com/register](https://fisherpaykel.com/register)

**⚠ WARNING!**



**Fire Hazard**

**Failure to follow this advice may result in overheating, burning, and injury.**

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.

**⚠ WARNING!**



**Cut Hazard**

**Failure to use caution could result in injury.**

- Take care: some edges may be sharp.

**⚠ WARNING!**



**Explosion Hazard**

**Failure to follow this advice may result in injury or death.**

- Do not use or store flammable materials such as gasoline near this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.

**⚠ WARNING!**



**Poisoning Hazard**

**Failure to follow this advice may result in carbon monoxide poisoning or overheating.**

- Never use the appliance as a space heater to heat or warm the room.

**⚠ WARNING!**



**Hot Surface Hazard**

**Failure to follow this advice could result in burns and scalds.**

- To avoid burns and scalds, keep children away from the appliance.
- Surfaces of the appliance may become hot enough to cause burns.
- During and after use, do not touch or let clothing or other flammable materials contact cooktop components or burners until they have had sufficient time to cool.

# SAFETY AND WARNINGS

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## READ AND SAVE THIS GUIDE

### **WARNING!**

To reduce the risk of fire, electrical shock, injury to persons or damage when using the rangetop, follow the important safety instructions listed below. Read all the instructions before use.

#### **Installation**

- Ensure the appliance is properly installed and earthed by a qualified technician.
- Ensure this rangetop is connected to a circuit that incorporates an isolating switch providing full disconnection from the power supply.
- Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.

#### **Servicing**

- Do not repair or replace any part of the appliance unless specifically recommended in the user guide. All other servicing should be undertaken by a Fisher & Paykel trained and supported service technician or qualified person.

#### **Fire Hazard**

- Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas.
- Do not use a towel or a bulky cloth for a potholder. It could catch fire.

#### **General Use**

- Household appliances are not intended to be played with by children.
- Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Children of less than 8 years old must be kept away from the appliance unless continuously supervised.
- This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be carried out by children without supervision.
- Caution: Do not store items of interest to children in cabinets above the rangetop or on. Children climbing to reach items could be seriously injured.
- Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch a hot surface and you could be burned.
- Do not cook on a broken cooktop. Should the cooktop break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified electrician immediately.
- Do not place metallic objects such as knives, forks, spoons and lids on the cooktop surface as they can get hot.
- Utensil handles should be turned inward and not extend over adjacent surface.

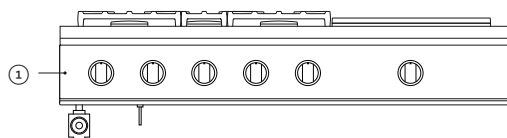
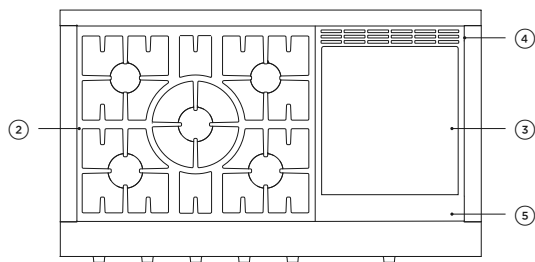
#### **Cleaning and maintenance**

- Clean only the parts listed in this guide.
- Do not use a steam cleaner to clean any part of the rangetop.
- Keep appliance area clear and free from combustible materials.

## BEFORE YOU BEGIN

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- Read this guide, taking special note of the 'Safety and warnings' section.
- Remove all packaging from the cooktop. Recycle responsibly.
- Remove any adhesive residue using dishwashing liquid on a soft cloth. Do not use any harsh or abrasive cleaners.



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### Rangetop features

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- ① Control panel
  - ② Burner grates
  - ③ Griddle plate\*
  - ④ Griddle vents\*
  - ⑤ Drip tray\*
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CPV3-485GD model illustrated

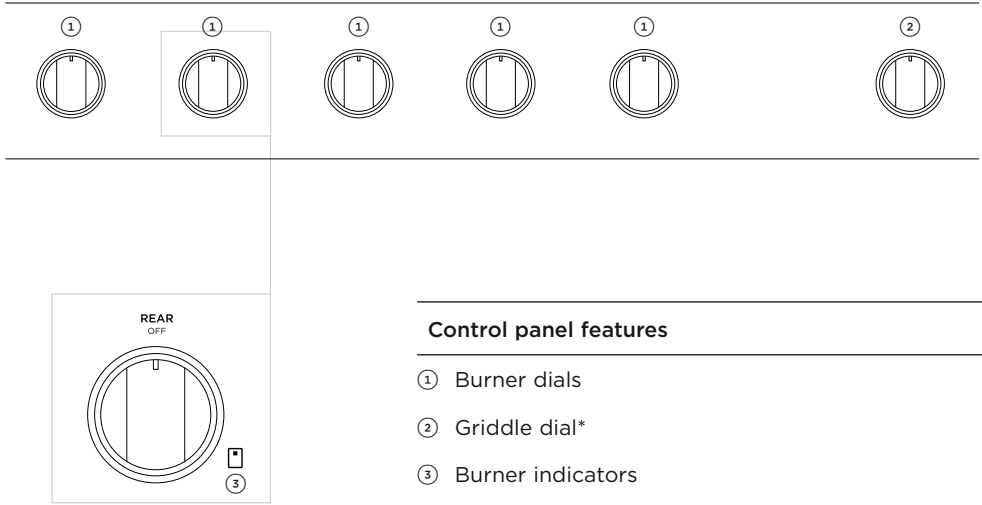
\*Some models only



# FIRST USE

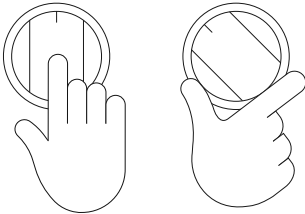
## Control panel

CPV3-485GD model illustrated



### Control panel features

- ① Burner dials
- ② Griddle dial\*
- ③ Burner indicators



### Using the burner and griddle\* dials

To use the burner and griddle dials, push in and turn counterclockwise to **LITE**. Hold the dial at **LITE** before turning to a flame setting.

### Dial halos

When a burner in use, a red halo will illuminate. If all dials are turned **OFF**, all halos will dim.

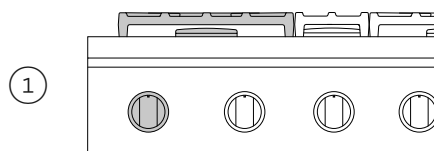
### Seasoning the griddle\*

- ① Clean the griddle thoroughly with hot, soapy water to remove any protective coating.
- ② Rinse with 1 cup of water and 1/4 cup white vinegar. Dry thoroughly.
- ③ Pour 1 teaspoon of vegetable oil into the center of the griddle and rub over the surface.
- ④ Turn the dial to a medium heat setting.
- ⑤ Turn the dial to **OFF** when the oil begins to smoke and allow the griddle to cool.
- ⑥ Repeat as needed.

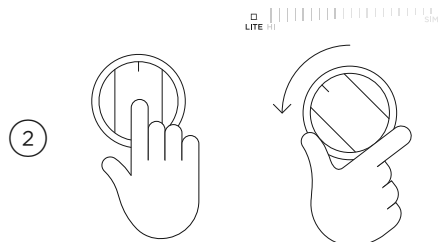
\*Some models only

## BURNER USE

### Selecting and using burners

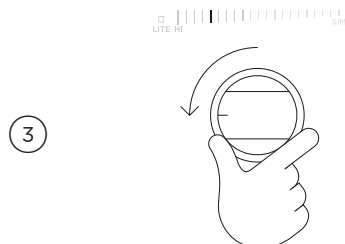


Identify the desired burner and the corresponding dial.

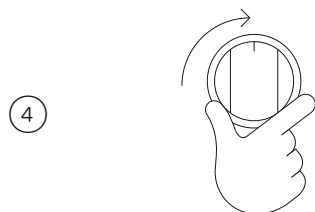


Push the dial in and turn counterclockwise to **LITE**. Hold the dial at **LITE** before turning to a flame setting.

You should hear a clicking sound when setting to **LITE**. If no clicking sound is present, turn the dial back clockwise to **OFF** and refer to 'Troubleshooting' for advice.



When the burner is lit, turn the dial to any setting between **HI** (high) and **SIM** (simmer).



When you have finished cooking, turn the dial clockwise back to **OFF**.

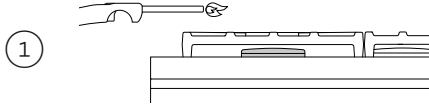
If you are using LP gas, there may be a slight extinction pop or flash at the flame spreader a few seconds after the burner has been turned off. This is normal.

If the flame is extinguished during a power failure, turn the dial back to **OFF** as the burner will not automatically relight and gas may accumulate.

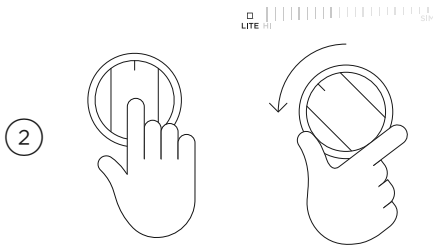
# BURNER USE

## Manual lighting

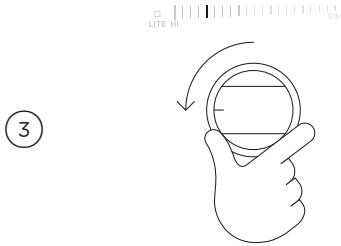
If the burner will not light after several attempts, or if there has been a power outage, the burners can be manually lit. If you have attempted to light the burner with the ignition, allow 1 minute for any accumulated gas to dissipate before manually lighting.



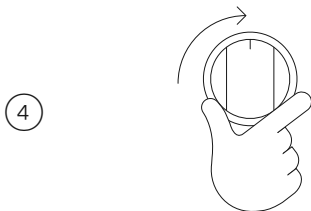
Carefully hold a battery operated lighter near the desired burner.



Push the dial in and turn counterclockwise to **LITE**. Hold the dial at **LITE** before turning to a flame setting.



When the burner is lit, turn the dial to any setting between **HI** (high) and **SIM** (simmer).



When you have finished cooking, turn the dial clockwise back to **OFF**.

If you are using LP gas, there may be a slight extinction pop or flash at the flame spreader a few seconds after the burner has been turned off. This is normal.

## BURNER USE

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### Burner output

All burners have the same low turn-down setting (**SIM**) for gentle simmering (1,300 BTU/hr). Use **SIM** for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot.

For cooking that requires intense heat use the burners listed below. These have a higher maximum output than other burners (23,500 BTU/hr for Natural gas, 19,000 BTU/hr for LP gas).

**CPV3-485GD models:** Center burner

**CPV3-488, CPV3-486 and CPV3-366 models:** Front left or front right burner

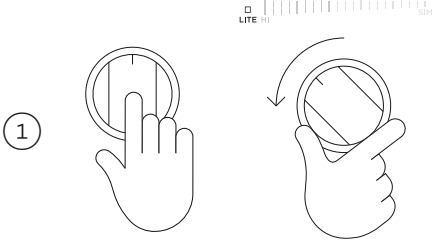
**All other models:** Front left burner

### Use and care

- Never leave the cooktop unattended when in use. Boil-over causes smoking and greasy spills that may ignite.
- Never allow flames to extend beyond cookware or curl up its sides. This could discolor and damage the utensil and you may get burned touching a hot handle.
- Keep handles out of the way. Turn handles so that they don't extend over the edge of the cooktop or another burner that is on.
- Take care when deep-frying. Oil or fat can overheat very quickly, particularly on a high setting.
- Make sure that all burner parts are correctly fitted. Incorrectly or incompletely assembled burners may produce dangerous flames. See 'Replacing burner parts'.
- Keep the burners clean. Especially after a spill or boilover, ensure the affected burners are cleaned before using them again. Food residue may clog the ignitor and the notches of the flame spreader, stopping the burner from functioning correctly. See 'Care and cleaning' for instructions.
- Check that the burner flames are regular. They should be blue with no yellow tipping, and burn without fluttering around the burner cap. If not, see 'Troubleshooting' for advice.
- Use woks only with a wok ring. Wok rings can be purchased separately through your Fisher & Paykel dealer or Customer Care. To use, place the wok ring over the grates, making sure the small protrusions on its bottom straddle the grate fingers. The wok ring should be stable and unable to rotate.

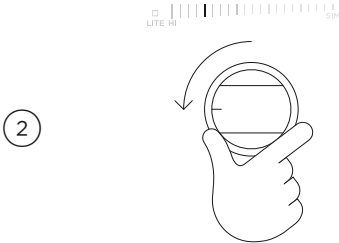
## GRIDDLE USE\*

Before use, ensure the griddle is preheated for 15 minutes and the drip tray is in place.

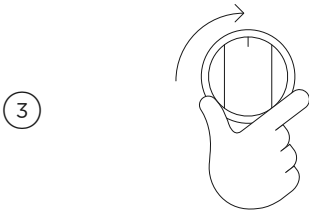


Push the dial in and turn counterclockwise to the desired temperature.

You should hear a clicking sound when setting to **LITE**. If no clicking sound is present, turn the dial back clockwise to **OFF** and refer to 'Troubleshooting' for advice.



When the burner is lit, turn the dial to any setting between **HI** (high) and **SIM** (simmer).



When you have finished cooking, turn the dial clockwise back to **OFF**.

If you are using LP gas, there may be a slight extinction pop or flash at the flame spreader a few seconds after the burner has been turned off. This is normal.

## CARE AND CLEANING

### ALWAYS

- Read these instructions and the 'Safety and warnings' section before you start cleaning your rangetop.
- Before cleaning or removing any part, make sure that everything on the range has been turned off.
- Unless suggested otherwise in the chart following, allow any part to cool to a safe temperature before cleaning. If you do need to handle a warm or hot part take extreme care. Wear long protective mitts to avoid burns from steam or hot surfaces.
- Try using any cleaner on a small area first, to ensure it doesn't stain.

### NEVER

- Use aerosol cleaners until the rangetop has completely cooled. The propellant substance in these cleaners could catch fire in the presence of heat.
- Let soiling or grease accumulate anywhere on the rangetop. This will make future cleaning more difficult and may present a fire hazard.
- Use any abrasive or harsh cleaners, cloths, scouring pads or steel wool. These will scratch your range and damage its appearance.
- Use a steam cleaner to clean any part of the range.
- Lift the black grill and griddle frames off the cooktop.

### WHAT?

### HOW?

### IMPORTANT!

#### Burners

Do not clean these parts. They self-clean during normal use.

#### Area around burners

- Soften any stubborn stains using a hot soapy cloth before cleaning with a solution of mild detergent and hot water. Wipe dry with a microfiber cloth.
- For extra shine, use a suitable stainless steel cleaner. Always rub the stainless steel in the direction of the polish lines.

- Always read the label to ensure your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooktop.

#### Burner caps and flame spreaders

Ensure the burner is turned **OFF** and cool. Lift off the burner cap and brass flame spreader and wash in hot soapy water. Rinse and dry. Use a stiff nylon brush or straight-ended paper clip to clear the notches of the flame spreader. Replace the flame spreader and burner cap correctly. See 'Replacing burner parts'.

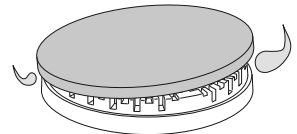
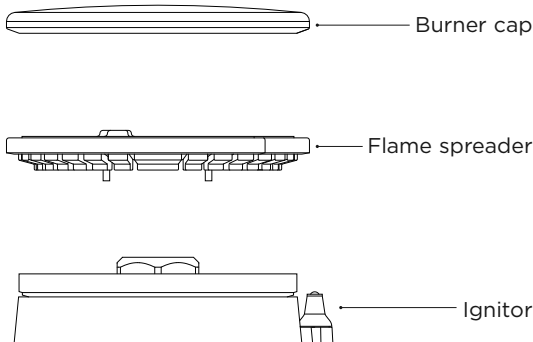
Keep the notches of the flame spreaders clear. Soiling may clog these and cause ignition problems. Before replacing the burner parts, ensure they are dry. Wet burner parts may result in an irregular flame. Before lighting a burner, ensure all parts are positioned correctly. Incorrect assembly can cause dangerous irregular flames and ignition problems.

## CARE AND CLEANING

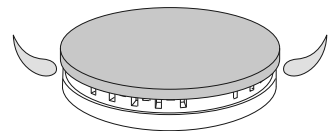
WHAT?	HOW?	IMPORTANT!
Ignitors	Ensure the burner is turned <b>OFF</b> . Clean the ignitor with a small brush or cotton swab that has been dipped into rubbing alcohol.	The ignitors must be kept clean and dry to work correctly. Dirty or wet ignitors could cause constant clicking and sparking, even if a flame is present.
Burner grates	Ensure grates have cooled completely before carefully lifting them off the cooktop. Place on a protected surface. To remove stubborn stains, soak the grates in a mixture of clothes detergent and water. Wash in a mixture of hot water and dishwashing liquid, then rinse and allow to dry. The grates are also dishwasher safe.	Take care, the grates are heavy. Ensure you place a dish towel or other soft cover on the surface before putting a grate on it.

### Replacing burner parts

Ensure that all burner parts are correctly fitted. Incorrectly assembled burners may produce dangerous flames. Flames should be blue with no yellow tipping, and burn without fluttering around the burner cap.



Incorrect alignment



Correct alignment

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The ignitor keeps clicking (continuous spark) even when a burner has lit.	Dirty or wet ignitor(s)	Clean the ignitor(s). See 'Care and cleaning' for guidance.
None of the burners will light.	No power supply	The cooktop burners can still be used. To light them manually refer to 'Manual lighting' for guidance.
	No gas supply	Check that the gas supply to the house is working. You should hear the gas when you turn a burner on. If you are using bottled gas, check that it is not empty.
Some burners will not light - Flames do not burn all around the burner cap.	Burner parts or ignitors may be wet, dirty, or misaligned.	Check that the burner parts are clean, dry, and correctly assembled. Ensure the ignitors are clean and dry. See 'Care and cleaning' for guidance.
There is no clicking when I try to light a burner.	The ignitor is dirty or there is a power outage.	Clean the ignitor(s). See 'Care and cleaning' for guidance.
There is a slight 'extinction pop' or flash after I've turned a burner off.	This is normal for LP gas and requires no action.	
The flames have suddenly gone out.	A draft or a spill has extinguished the flame.	No action required. The burner will detect this and automatically relight. However, if there has been a large spill, we recommend turning the burners off and cleaning the burners and sump area. See 'Care and cleaning' for guidance.
The burner flames are uneven, very large, yellow or yellow-tipped or sooty.	Technical fault: the gas is the wrong type or hasn't been adjusted properly.	Do not use your cooktop burners. Contact a Fisher & Paykel trained and supported service technician or Customer Care.



## WARRANTY AND SERVICE

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### Before you call for service or assistance

Refer to the installation guide and user guide and check that your product is correctly installed and you are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Service Center, Customer Care, or contact us through our website [www.fisherpaykel.com](http://www.fisherpaykel.com)

Complete and keep for safe reference:

Model \_\_\_\_\_

Serial No. \_\_\_\_\_

Purchase Date \_\_\_\_\_

Purchaser \_\_\_\_\_

Dealer \_\_\_\_\_

Suburb \_\_\_\_\_

Town \_\_\_\_\_

Country \_\_\_\_\_

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The models shown in this guide may not be available in all markets  
and are subject to change at any time.

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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