

24" GAS ON STEEL COOKTOP

Cooking with gas is made easier, quicker and more convenient than ever before, with a range of smart features that provide advanced cooking flexibility. The Gas on Steel Cooktop offers different power levels for everything from a slow simmer for sauces, to an intense heat for steaks and stir-fries.

MODEL CG244DNGX1 CG244DLPX1 SKU 84714 84715

UPC 822843847143 822843847150

PERFECT RESULTS	Delivering total cooking precision whether gently simmering sauces or high-heat wok cooking. Gas on Steel is equipped with the latest burner technology, electronic ignition and highly responsive dials for precise heat adjustment.
DESIGNED TO MATCH	The brushed stainless steel on this cooktop blends elegant, minimalist aesthetic with design for durability. The finishes and dials match the rest of our co-ordinated kitchen family.
CAST IRON TRIVETS	The trivets are Cast Iron with rubber feet to assist in their stability and minimize the possibility of scratching the stainless surface. With their liner design it is easy to move pots to other burners and provide an uncluttered work surface
PRECISE CONTROL & INNOVALVE™ TECHNOLOGY	Rather than simply high or low-heat options, the Innovalve TM technology used on Fisher & Paykel cooktops offers exceptional control over a range of temperatures with 180° control. Easy-to-use dials provide a clear indication of where the dial is pointing for precise temperature adjustment.
MINI WOK BURNER	To provide searing heat for fast cooking providing a mini wok burner of 11,000 BTU. For convenience a small pot stand and wok support are provided as well
EASY CLEANING	All Fisher & Paykel Gas Cooktops have easy-to-clean surfaces. The Gas on Steel Cooktop is designed as one singular piece of steel with quick component removal for easy cleaning and spill containment.
SAFE AND SOUND	The auto-reignition feature causes the ignitors to spark automatically and the burner to relight if a flame blows out or if the flame is severely distorted by a draft or a cooktop ventilation system
PIECE OF MIND	Gas on Steel comes standard with a 2 year parts and labor warranty



SPECIFICATIONS		BURNERS		
Dimensions	23 5/8" (600) W x 2 ½" (64) H x 20 7/8" (530) D	Fuel Type	Natural Gas	LP Gas
Electrical	110-120V 60Hz	Small	3500BTU's	3500BTU's
Gas Supply/Inlet	½" NPT external thread	Medium (2)	8500BTU's	6700BTU's
Warranty	2 years parts & labor	Mini wok	11100BTU's	11100BTU's
Accessories	WOK stand & small stand support			

INSTALLATION	
A Minimum clearance from left edge of product to nearest vertical surface	5 1/8" (130)
B Minimum clearance from right edge of product to nearest vertical surface	4 ½" (115)
C Minimum clearance from rear edge of product to:	
nearest combustible surface	6 5/16" (160)
nearest non-combustible surface	less than 1 ¾" (45)
D Minimum clearance from front edge of counter to front edge of product	1 ¼ " (32)
E Minimum clearance from cooking surface to combustible surface centered above the cooking surface	36" (915)
F Maximum overall depth of overhead cabinetry	13" (330)
G Minimum distance between overhead cabinets installed to either side of product	36" (915)
H Minimum vertical distance between counter and cabinet extending above the counter	18" (457)
I Minimum clearance below top of countertop to:	
nearest combustible surface	2 ¾" (70)
Fisher & Paykel oven or nearest non-combustible surface	2 9/16" (65)
Maximum distance from the center of the product to the nearest grounded power outlet.	35 ½" (900)

The product dimensions and specifications apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these dimensions and specifications may change at any time. You should therefore check with your dealer, www.fisherpaykel.com or Fisher & Paykel's Customer Care Center to ensure this guide correctly describes the products currently available.