

---

## 36" FLUSH GAS COOKTOP



With Flush Gas on Steel we offer a high performance product that is countersunk into the countertop giving an uncluttered look. 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 Flush Gas on Steel Cooktop offers a series of burners with power levels for everything from a slow simmer for sauces, to an intense heat for steaks and stir-fries.

<b>MODEL</b>	<b>CG365DWNACX1</b>	<b>CG365DWLPACX1</b>
SKU	80911	80966
UPC	822843809110	822843809660

---

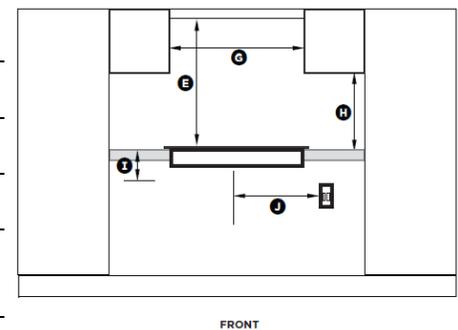
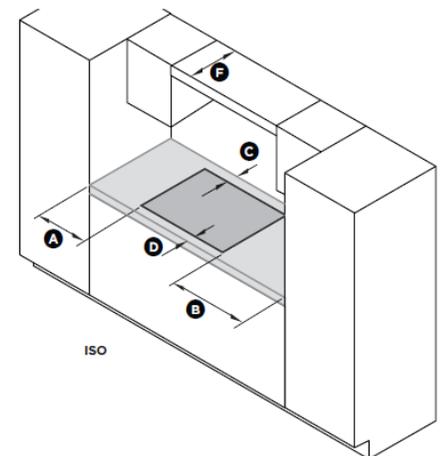
PERFECT RESULTS	Delivering total cooking precision whether gently simmering sauces or high-heat wok cooking. Flush Gas is equipped with the latest burner technology, electronic ignition and highly responsive dials for precise heat adjustment.
DESIGNED TO MATCH	The brushed stainless steel on this cooktop blends elegant, minimalist aesthetic with design for durability. The finishes and dials match the rest of our co-ordinated kitchen family.
SOLID STAINLESS STEEL TRIM	The hob trim is made from a 3/32" solid sheet of brushed stainless steel. Laser cut to shape, and graphics are laser marked onto the surface. Which can be installed on the countertop or can be countersunk into the countertop.
ILLUMINATED HALO DIALS	When the cooktop is turned on to easily identify which burners are lit the base of the dial will glow red when in use and non-lit burners will glow white.
PRECISE CONTROL & INNOVALVE™ TECHNOLOGY	Rather than simply high or low-heat options, the Innovalve™ 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.
DUAL WOK BURNER	To provide searing heat for fast cooking providing a powerful wok burner of 18,500 BTU. The inner ring of flames gives flexibility to the user with 5 burner cooktop offering 6 burner options and excellent turndown for a low simmer. For convenience a small pot stand and wok support are provided as well
EASY CLEANING	The Flush Gas on Steel Cooktop is designed with a recessed hob made of one singular piece of steel with quick component removal for easy cleaning & 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

---

SPECIFICATIONS		BURNERS		
Dimensions	35 1/2" W x 3 1/16" H x 20 7/8" D	Fuel Type	Natural Gas	LP Gas
Weight	54 lb packed / 46 1/4 lb unpacked	Small	3800BTU's	3500BTU's
Electrical	110-120V 60Hz	Medium (2)	8500BTU's	7600BTU's
Gas Supply	1/2" rigid pipe	Large	9500BTU's	9000BTU's
Gas Inlet	1/2" NPT male	Dual-wok burner	18500BTU's	18000BTU's
Warranty	2 years parts & labor			
Accessories	WOK stand & small stand support			

## INSTALLATION

A	Minimum clearance from left edge of product to nearest vertical surface	1 1/2" (38)
B	Minimum clearance from right edge of product to nearest vertical surface	1" (25)
C	Minimum clearance from rear edge of product to:	
	nearest combustible surface	1 1/4" (32)
	nearest non-combustible surface	less than 1 1/4" (32)
D	Minimum clearance from front edge of counter to front edge of product	1 1/4" (32)
E	Minimum clearance from cooking surface to combustible surface centered above the cooking surface	30" (762)
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	3 5/16" (84)
	Fisher & Paykel oven or nearest non-combustible surface	3 5/16" (84)
	Maximum distance from the center of the product to the nearest grounded power outlet.	30" (762)



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](http://www.fisherpaykel.com) or Fisher & Paykel's Customer Care Center to ensure this guide correctly describes the products currently available.