

**FISHER & PAYKEL**

**GAS-ON-GLASS COOKTOP**

---

CG151DLPGB5 & CG151DNGGB5 models

**USER GUIDE**

**US CA**



## CONTENTS

---

Safety and warnings	5
First use	9
Manual lighting	11
Burner parts	12
Burner accessories	13
Cookware guide	14
Care and Cleaning	15
Leak testing	16
Troubleshooting	17
Manufacturer's Warranty and Service guide	19

---

### Registration

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



### **⚠ 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.**

### **⚠ WARNING!**

**If the information in these instructions 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.**

#### **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!



#### **Poisoning Hazard**

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

- 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.

### ⚠ WARNING!



#### **Hot Surface Hazard**

**Failure to follow this advice may result in serious injury.**

- This appliance becomes hot during use.
- Do not touch the cooktop components, burners, pan supports or the stainless steel surfaces when hot.
- Before cleaning, turn the burners off and make sure the whole cooktop is cool.

### ⚠ WARNING!



#### **Fire Hazard**

**Failure to follow this advice may result in serious injury.**

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

### **⚠ 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 the appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.

### **⚠ WARNING!**



#### **Electrical Shock Hazard**

**Failure to follow this advice may result in electrical shock.**

- Switch the power to the cooktop off at the wall before cleaning or maintenance.

## **READ AND SAVE THIS GUIDE**

### **Installation**

- Ensure the appliance is properly installed and earthed by a qualified technician.
- Ensure this cooktop is connected to a circuit that incorporates an isolating switch providing full disconnection from the power supply.
- Ensure the appliance is electrically grounded in accordance with local codes or, in absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.
- 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.
- This appliance must be installed and connected to the mains power supply only by a suitably qualified person according to these installation instructions and in compliance with any applicable local building and electricity regulations. Failure to install the appliance correctly could invalidate any warranty or liability claims.
- Warning: This appliance must be installed by a licensed plumber or gas fitter when within the Commonwealth of Massachusetts.
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing at test pressures in excess of 1/2 psi (3.5 kPa).
- The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.
- Ensure the appliance is fitted with correct ventilation in accordance with Canadian Electric Code CSA B149.

## SAFETY AND WARNINGS

---

### 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.
- Technicians must disconnect the power supply before servicing this appliance
- Spare parts can be obtained from [fisherpaykel.com](http://fisherpaykel.com) or by contacting your local Fisher & Paykel dealer.
- Leak testing of the appliance should be conducted according to the installation guide for this product.

### 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.
- Do not obstruct the flow of combustion and ventilation air when using this product.
- A manual shut-off valve must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance.

### 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.
- Children of less than 8 years old must be kept away from the appliance unless continuously supervised.
- Caution: Do not store items of interest to children in or above the cooktop. 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.
- For your safety, never allow flames to extend beyond cookware or curl up its sides. Adjust the heat accordingly if this happens.
- Do not sit, stand, or lean on your appliance.
- Caution: Installing storage cabinets above your appliance may cause a hazard.
- In the event of a prolonged power failure, instructions for manual ignition is described under 'Manually lighting the cooktop'.
- Warning: This appliance is equipped with a (three pronged) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

### Cleaning and maintenance

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



## FIRST USE

---



---

### Cooktop features and accessories

---

- ① Burner
- ② Trivet
- ③ Control dial
- ④ Small pan support
- ⑤ Wok stand
- ⑥ Serial label (on cooktop base)

## FIRST USE

When using the burner, you can choose to use the inner burner only or both the inner and outer burners as desired.



Inner burner only



Inner and outer burner

### Lighting the burner

Push the dial down and turn counterclockwise to the highest heat setting. The ignitor will start clicking until the burner ignites.

Note: Refer to 'Manually lighting the cooktop' if your burner will not light.

### Setting both the inner and outer rings

Turn the dial to any heat setting between **MEDIUM** and **HIGH** before releasing.

If the flame on the outer ring appears to flutter, turn the dial slightly towards high to stabilise.

### Setting the inner ring

Turn the dial to any heat setting between **MEDIUM** and **LOW** before releasing.

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

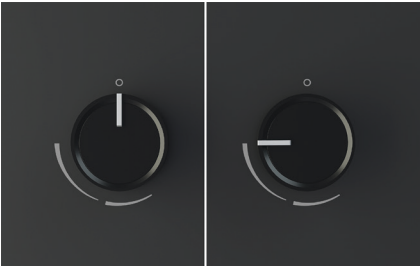
## MANUAL LIGHTING

---

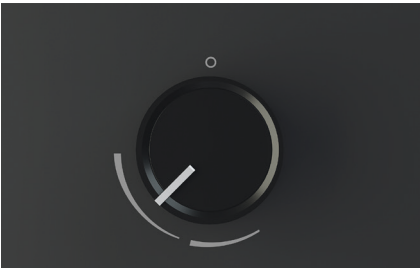
If the burner will not light after several attempts, the burner can be manually lit. If you have attempted to light the burner with the ignition, allow 5 minutes for any accumulated gas to dissipate before manually lighting. Lighting your cooktop this way can be achieved if your power is off.



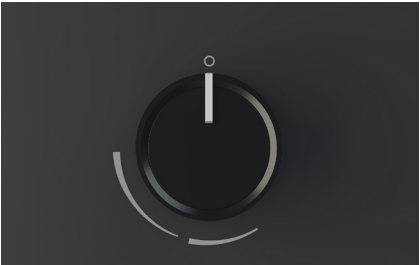
1. Carefully hold a lit match near the burner.



2. Push the dial down and turn counterclockwise to the highest heat setting. Hold the dial down until the burner is lit.

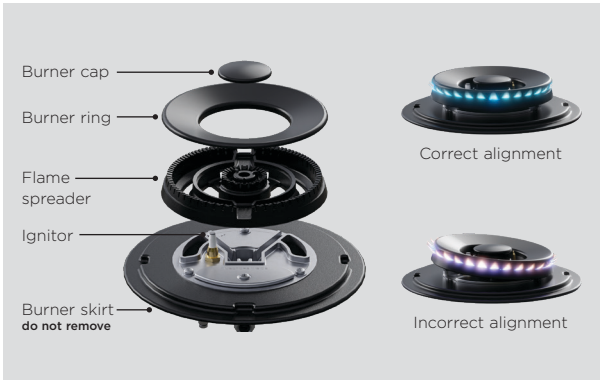


3. Wait until the flame is burning evenly before adjusting the heat setting as required.



4. When you have finished cooking, turn the dial clockwise back to **0 (OFF)**.

## BURNER PARTS



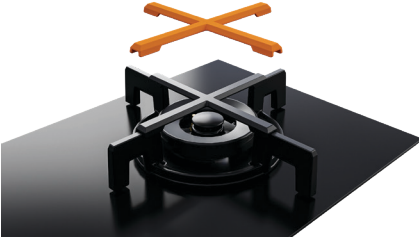
Ensure all parts are correctly fitted before using the burner. Flames should burn blue, without yellow tips or fluttering around the burner cap.



Ensure the trivet is securely positioned and level. If necessary, adjust the height of its feet.

## BURNER ACCESSORIES

---

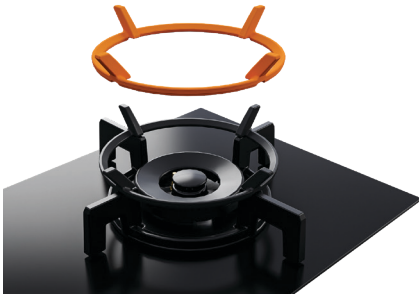


### **Small pan support**

Use the small pan support for cookware with a base diameter smaller than 200mm.

### **Using the small pan support**

Ensure the cooktop is cool before positioning the small pan support on the centre of the trivet. Ensure the support is securely positioned and level before using.



### **Wok stand**

The wok stand is designed to allow the safe use of a wok. This accessory must be used when cooking with a wok.

### **Using the wok stand**

Ensure the cooktop is cool before slotting the wok stand onto the centre of the burner. Ensure all notches rest securely on the burner pan supports before use.

# COOKWARE GUIDE

For optimal performance, ensure the size of the cookware is suitable for the burner in use.

BURNER		MIN. DIAMETER		MAX. DIAMETER	
		IN	MM	IN	MM
Dual wok	Pan without small pan support	8	200	14	340
	Wok with wok stand	10	240	16	400

Note: measurements provided from base of pan

## CARE AND CLEANING

---

**When cleaning your cooktop, switch the power off at the wall.**

**We do not recommend using the following cleaning products as they may cause damage:**

- Plastic or stainless steel scouring pads
- Abrasive or solvent cleaners
- Acid or alkaline cleaners
- Stainless steel cleaners or polishes
- Laundry detergents or disinfectants

### **Everyday cleaning such as fingerprints, marks, metal sheen and non-sugary spills**

Apply cooktop cleaner, then wipe with a damp cloth. Dry with a clean, lint-free cloth or paper towel. If further cleaning is required, apply cooktop cleaner following the manufacturer's instructions.

### **Boilovers, melts and hot sugary spills**

Remove these immediately with a glass scraper, but beware of hot surfaces.

- ① Turn off the cooktop.
- ② Hold the scraper at a 30° angle, and move the spill to a cool area of the cooktop.
- ③ Wipe clean with a damp cloth or paper towel.

### **Cleaning the burner caps, rings, flame spreaders and accessories**

When cleaning these parts, ensure they are completely dry before refitting as wet burner parts may result in an irregular, dangerous flame.

- ① Remove the parts that you wish to clean.
- ② Clean in hot soapy water with a stiff nylon brush.
- ③ Rinse in warm water and dry thoroughly.
- ④ Ensure all parts are replaced correctly.

### **Cleaning the ignitor**

Burners should be cleaned regularly. Food residue may obstruct the ignitor and the notches of the flame spreader, preventing the burner from functioning correctly.

- ① Remove the parts required to access the ignitor.
- ② Clean carefully with a stiff nylon brush dipped in methylated spirits ensuring any build up is removed.
- ③ Ensure all parts are replaced correctly.

## LEAK TESTING

Follow the below instructions to carry out leak testing:

- Ensure all dials are set to **OFF** before connecting cooktop to gas supply.
- After final gas connection is made, turn gas supply on and test all connections in gas supply piping for gas leaks with a soapy water solution.
- In order to avoid property damage or serious personal injury, never use a match or open flame. If a leak is present, tighten joint or unscrew, apply more joint compound, tighten again and retest connection for leak.



Manual shut-off valve



Leak test connection points



## TROUBLESHOOTING

---

### **Why won't my cooktop turn on?**

There may be no power. Make sure the cooktop is connected to the power supply and switched on at the wall. Check the circuit breaker, or check if there is a power cut in your home or area. If your cooktop still won't turn on, call Customer Care or your Authorized Service Center.

---

### **There is a strong gas smell**

The gas connection could be leaking. Open a window and check for leaks. Refer to 'Leak testing' for details. Do not use the cooktop until the leak has been repaired.

---

### **There is a slight rubbery or metallic smell when I use the cooktop for the first time**

This is normal for first use and is caused by manufacturing residues burning off. The smell will disappear with use.

---

### **There is no clicking/ sparking when trying to ignite the cooktop**

- There may be a power failure. You can still use your cooktop in a power failure, but you will need to match-light the burners. Refer to 'Manual lighting' for details.
  - The ignitor may be dirty or wet. Clean the ignitor following the guidance in 'Care and Cleaning'.
- 

### **There is clicking/sparking, but the burner won't light easily or at all**

- The gas supply may not be turned on at the valve or gas bottle. Turn all the burners off, and check whether the gas supply to the cooktop is turned on. Wait 1 minute, then try relighting the burner, holding the dial down for a few more seconds.
  - The gas supply to the house may not be working. You should hear the gas when you turn a burner on. If you use bottled gas, not hearing the gas may indicate you are getting near the end of the bottle and need to replace it.
  - Burner parts may be clogged or wet. Ensure parts are clean and dry. See 'Care and Cleaning' for guidance.
  - Burner parts may not have been replaced correctly. Check the assembly and ensure the burner cap is sitting flat.
- 

### **The burner goes out after lighting**

If the flame goes out, the burner ignitor will continue to spark until the burner reignites.

---

## TROUBLESHOOTING

---

### **The flame has been extinguished**

- The flame may have been blown out by draught. The auto-reignition system will cause the burner ignitor to constantly spark until the burner reignites.
  - The flame may have been extinguished by a spill. Turn the burner off, then wait for at least 5 minutes before attempting to relight. This is to allow for any accumulated gas to disperse.
- 

### **The flame goes out at low settings**

The gas supply pressure may be low. Check this with your service person or installer.

---

### **What should I do if the glass gets cracked or chipped?**

Stop using the cooktop. Turn off the power supply at the wall, and call Customer Care or your Authorized Service Center.

---

# MANUFACTURER'S WARRANTY AND SERVICE GUIDE

---

## US



### To access your Warranty and Service Guide

Scan the QR code with your smartphone to access your warranty and book a service, refer to your separate warranty and service book or view online at <https://www.fisherpaykel.com/us/help-and-support/warranty-information>

## CA



### To access your Warranty and Service Guide

Scan the QR code with your smartphone to access your warranty and book a service, refer to your separate warranty and service book or view online at <https://www.fisherpaykel.com/ca/help-and-support/warranty-information>

This product has been designed for use in a domestic (residential) environment. This product is not designed for any commercial use. Any commercial use by the customer will affect this product's Manufacturer's Warranty.

### Complete and keep for safe reference:

Model	_____
Serial No.	_____
Purchase Date	_____
Purchaser	_____
Dealer	_____
City	_____
State	_____
Zip	_____
Country	_____

**FISHERPAYKEL.COM**

© Fisher & Paykel Appliances 2025. All rights reserved.

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.

**432633A 02.25**