



PROFESSIONAL DROP-IN COOKTOPS

- 36" – 5 BURNER COOKTOP
- 30" – 4 BURNER COOKTOP

Installation Manual

MODELS:

CT-365SS (shown)
CT-365BK
CT-365WT

CT-304SS
CT-304BK
CT-304WT



A MESSAGE TO OUR CUSTOMERS

Thank you for selecting this DCS Professional Drop-In Cooktop. Because of this appliance's unique features we have developed this Installation Manual. It contains valuable information on how to install your new appliance for years of safe and enjoyable cooking.

For your convenience, product questions can be answered by a DCS Customer Care Representative by phone: 1-888-281-5698, by email: support@dcsappliances.com,

or by mail:

Fisher & Paykel Appliances, Inc.
Attention: DCS Customer Care
5900 Skylab Road
Huntington Beach, CA 92647

www.dcsappliances.com

 **WARNING**

Improper installation, adjustment alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before use, installing or servicing this equipment.

 **WARNING**

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

FOR YOUR SAFETY

IF YOU SMELL GAS:

- 1. Do not turn on any electrical switch; do not use any phone in your building.*
- 2. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.*
- 3. 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.*

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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SAFETY PRACTICES & PRECAUTIONS

When properly cared for, your new DCS Appliance has been designed to be a safe, reliable cooking appliance. When using this restaurant caliber appliance, use it with extreme care, as this type appliance provides intense heat and can increase the accident potential. Basic safety precautions must be followed when using kitchen appliances, including the following:

- Read the Use and Care Manual thoroughly **before** using your new appliance. This will help to reduce the risk of fire, electric shock, or injury to persons.
- Begin by insuring proper installation and servicing. Follow this installation instructions. Be sure to have a qualified technician install and ground this appliance before using.
- Have the installer show you where the gas supply shut-off valve is located so you will know how and where to turn off the gas to the appliance.
- If you smell gas, the installer has not done a proper job of checking for leaks. You can have a small leak and therefore a faint gas smell if the connections are not completely sealed. Finding a gas leak is not a "do-it-yourself" procedure. Some leaks can only be found with the burner control in the ON position and for your protection it must be done by a qualified service technician.
- If by some chance a burner goes out and does not re-ignite and gas escapes, open a window or a door to let the room air out. Do not attempt to use the appliance until the gas has had time to dissipate.
- This appliance has been factory assembled for **Natural Gas or Liquid Propane** as indicated by model number.
- Do not repair or replace any part of this appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified service technician.

 **WARNING:**

CHILDREN SHOULD NOT BE LEFT ALONE or unattended in an area where appliances are in use. They should never be allowed to turn knobs, push buttons, sit or stand on any part of an appliance.

 **WARNING:**

Do not store items of interest to children on or around the Drop-In Cooktop. Children could be seriously injured if they should climb onto or reach across the appliance to reach these items.

- **Never store anything on the cooktop.** Flammable materials can accidentally catch fire, plastic items may melt or ignite and other types of items could be ruined.
- Do not hang articles from any part of the appliance. Some fabrics are quite flammable and may catch on fire.
- If the appliance is near a window be certain the curtains do not blow over or near the cooktop burners; they could catch on fire.
- Never let clothing, pot holders, or other flammable materials come in contact with, or too close to any burner or burner grate until it has cooled. Fabric may ignite and result in personal injury.

SAFETY PRACTICES & PRECAUTIONS

- Be certain to use only dry pot holders; moist or damp pot holders on hot surfaces may cause burn injury from steam. Do not use a towel or other bulky cloth in place of pot holders. Do not let pot holders touch hot burners, or burner grates.
- For personal safety, wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Do not use aluminum foil to line any part of the cooktop. Using a foil liner could result in a fire hazard.



WARNING:

This appliance is for cooking. Based on safety considerations, never use the cooktop to warm or heat a room.



WARNING:

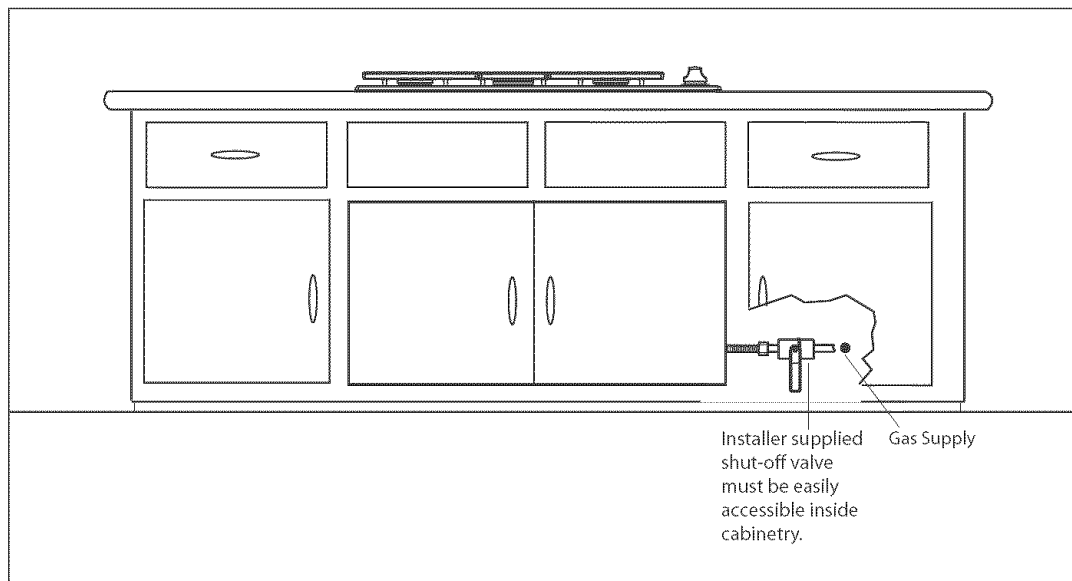
When using the cooktop: Do not touch the burner grates or the immediate surrounding area. Areas adjacent to the burners may become hot enough to cause burns.

- **Never leave the cooktop unattended when using high flame settings.** A possible boil over could cause smoking or greasy spill overs may ignite. More importantly, if the burner flames are smothered by a severe boil over which effects the igniter, **the unburned gas will escape into the room, which would be extremely dangerous.**
- Only certain types of glass, heat-proof glass-ceramic, ceramic, earthen ware, or other glazed utensils are suitable for use on the open flame of the cooktop. Utensils that are not thermally heat safe may break with sudden temperature changes.
- Do not heat unopened food containers; a build up of pressure may cause the container to burst.
- During cooking, set the burner control so that the flame heats at the bottom of the pan and does not curl around the bottom edges of the pan. This could heat and/or melt the handles.
- Always use utensils that have flat bottoms large enough to cover the burner. The use of undersized utensils will expose a portion of the flame to direct contact and may result in ignition of clothing.
- To minimize burns, ignition of flammable materials and accidental spill overs, position handles of utensils inward so they do not extend over adjacent work areas, cooking areas, or the outside edges of the cooktop.
- Hold the handle of the pan to prevent movement of the utensil when stirring or turning food.
- **Grease is flammable.** Do not use water on grease fires. Turn OFF the burner, then smother the fire with baking soda or use a dry chemical or foam-type fire extinguisher. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect around the base of the cooktop burners. Clean after each use or boil over.
- Use splatter screens over pans when frying foods to minimize possible grease burns. Be sure not to use a flame that is too high.
- For proper lighting and performance of the cooktop burners, keep the burner ports clean. It may be necessary to clean these when there is a boil over or when the burner does not light, even though the electronic igniters click.
- Clean the cooktop with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the cooktop while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.

SAFETY PRACTICES & PRECAUTIONS

- Be sure all the cooktop controls are turned off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Clean the ventilator hood and filters above the cooktop frequently so grease from cooking vapor does not accumulate.
- Turn the ventilator OFF in case of fire. The blower, if in operation, could unsafely spread the flames.
- Do not obstruct the flow of combustion or ventilation air to the appliance. Be sure a fresh air supply is available.
- For safety reasons and to avoid damage to the appliance never sit, stand, or lean on any part of the appliance.
- Service should only be done by authorized technicians. Service technicians must disconnect the power supply before servicing this appliance.
- California Proposition 65 - Warning: The burning of gas cooking fuel generates some by-products which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation to the room when cooking with gas.

NOTE: *This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.*



PROPER VENTILATION REQUIREMENTS

IMPORTANT INFORMATION:

CAUTION:

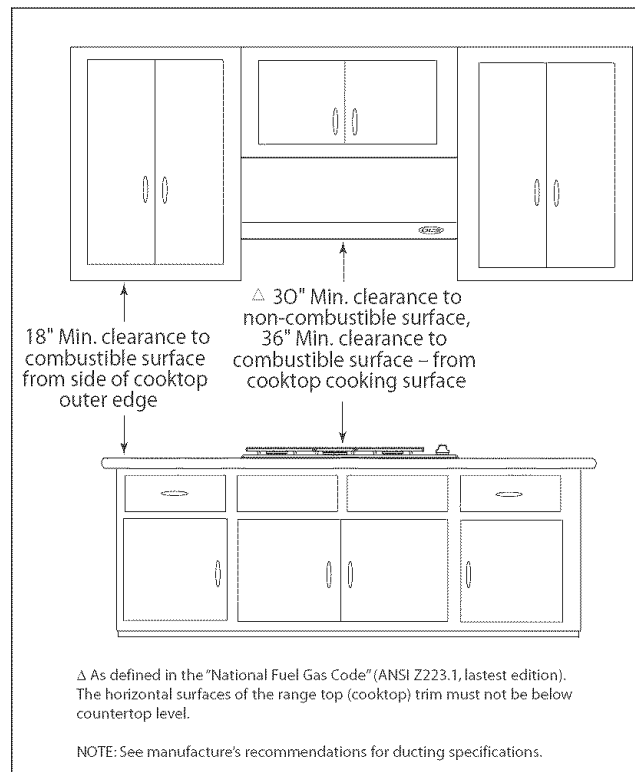
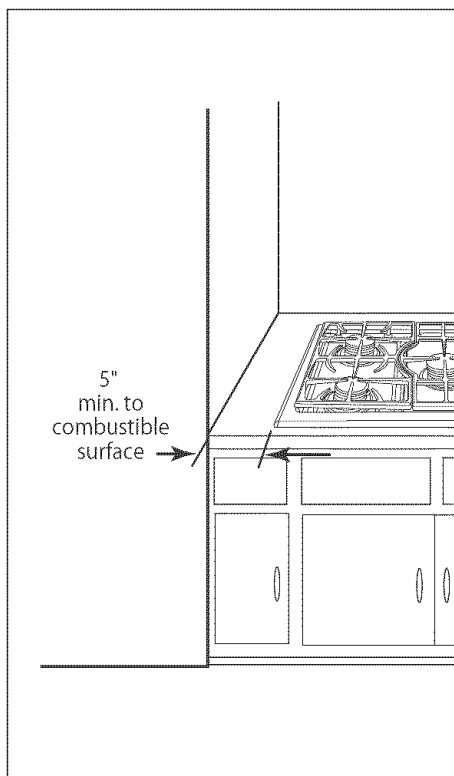
Ventilation hoods and blowers are designed for use with single wall ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies before starting, to ensure that hood and duct installation will meet local requirements. Hood blower speeds should be variable to reduce noise and loss of heated or air conditioned household air when maximum ventilation is not required. For best smoke elimination, the lower edge of the hood should **BE INSTALLED A MINIMUM OF 30" TO A MAXIMUM OF 36" ABOVE THE COOKING SURFACE**. If the hood contains any combustible materials (i.e. a wood covering) it must be a minimum of 36" above the cooking surface. Due to a high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes. A reputable heating and ventilating contractor should be consulted.

VENTILATION REQUIREMENTS:

STANDARD COUNTER INSTALLATION RECOMMENDATIONS

HOOD: (24" Deep x Unit Width)

BLOWER: 30"/36" COOKTOPS
600 CFM min.



INSTALLATION INSTRUCTIONS

PREPARING FOR THE INSTALLATION:

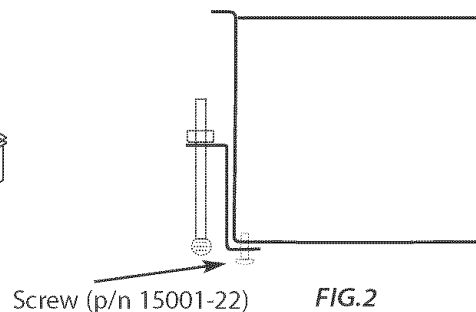
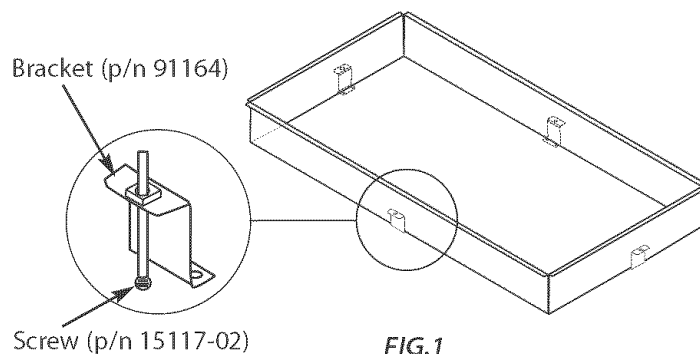
Be sure to read page 6 for the proper ventilation requirements before you begin.

When making your CUTOUT refer to page 8-9 for cabinet preparation.

- Step 1: Unpack the unit, the regulator, and remove all packing between all the burners, rings, and caps. Remove the grates from their boxes.
- Step 2: With the necessary tools and hardware ready, measure the distance from the back and sides of the countertop and cabinet to locate the position of the cooktop Cutout.
- Step 3: Make your Cutout according to the dimensions given on page 8 & 9. Square the cutout to the countertop.
- Step 4: Lower the cooktop into the countertop cutout, being careful not to damage the counter, inlet pipe threads, or the power cord of the cooktop.
- Step 5: Square the cooktop to the cutout and install the (4) retaining brackets onto the 8 holes for CT-365 and (2) retaining brackets onto 4 holes for CT-304 located at the bottom of the unit (See Figure 1 below). If hold down brackets are not installed, the cooktop will not pull down to countertop.
- Step 6: Tighten the 4 preloaded thumb screws which will keep the unit secured. Do Not Over-tighten (See Figure 2 detail below).

NOTE: Some installations may not have adequate clearance at the front for the 'Z'-shaped retaining bracket. In those cases, use the 'L'-bracket provided. Fasten the bracket to the bottom of the cooktop chassis using one of the screw holes provided for the retaining brackets. Make sure the bracket extends out far enough to contact the inside of the cabinet face. While pushing down on the front edge of the cooktop from above, attach the bracket to the cabinet. This step will insure that the edge of the cooktop is flush with the counter surface. Plug the adjacent unused hole in the cooktop chassis with a screw. See Figure 3, page 8.

- Step 7: Install the regulator with the arrow in the direction of the gas flow (towards the cooktop) using a sealant on the male pipe threads. Put burner rings and burner caps in place.
- Step 8: Connect the gas line to the unit. Refer to page 9 for gas supply hookup.
- Step 9: Turn ball valve to let the gas flow. Check for gas leak.
- Step 10: Plug the unit into a wall outlet.
- Step 11: Turn the front burner knob on first and apply a match to the burner until the gas lights, being cautious not to burn your hand or other parts of your body. When the gas is first activated, there is air present in the gas lines. The match applied to the burner makes it easier and safer to clear the air/gas mixture. Use Caution to avoid burn injury.
- Step 12: Put grates in place.



INSTALLATION INSTRUCTIONS

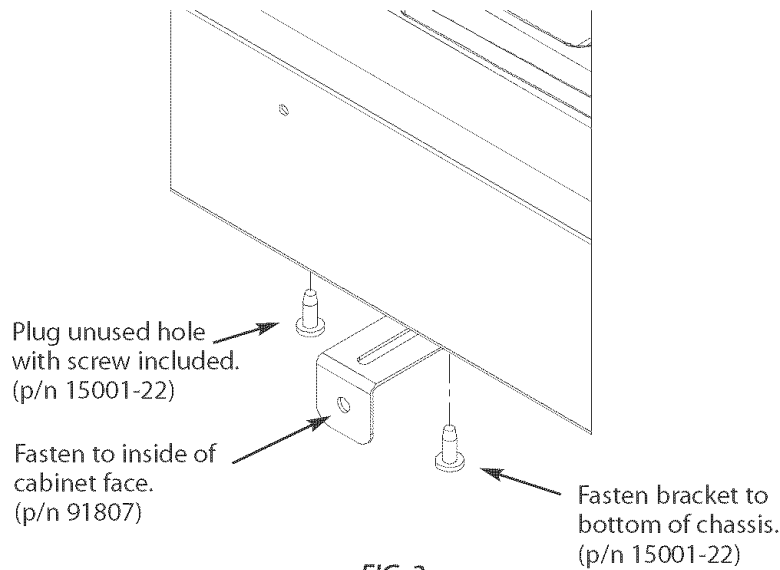


FIG. 3

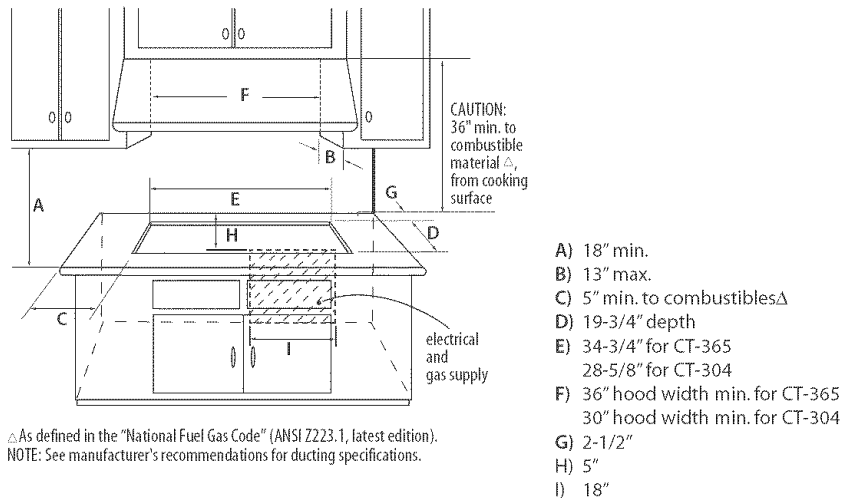
CABINET PREPARATION

The Drop-In Cooktop was designed for easy installation. However, for the best appearance, to conceal the raw cutout edges and to ensure a snug and secure fit, **the cutouts must be precise**. Use the cutout dimension information in the figures below for your installation. When preparing for installation, it is critical that the cabinet cutout matches the cutout dimensions provided for the cooktop for a good fit. See illustrations below for specifications.

- For proper performance, the Drop-In Cooktop must be level. To achieve a flush fit of the cooktop, it will be necessary to have a flat countertop (front to back and left to right).
- Be sure to check local building codes for the proper method of installation. Local codes may vary. Installation, electrical connections, and grounding must comply with all applicable codes.

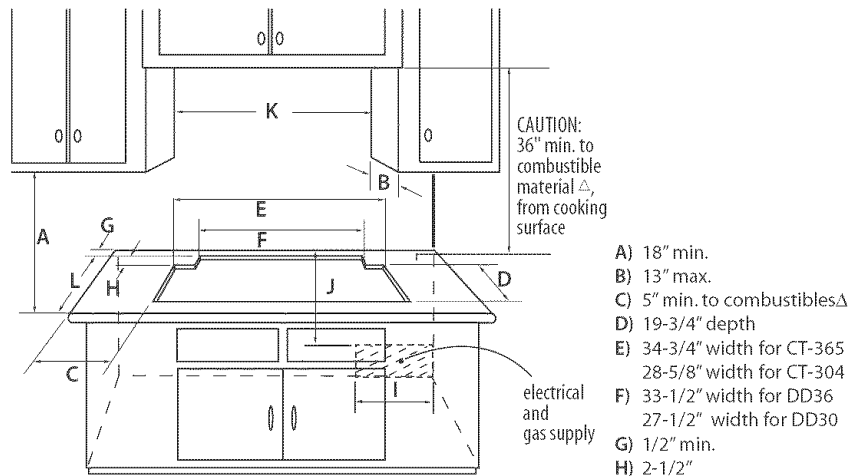
NOTE: The cooktop must be completely removed from cut-out to service. The lower firebox is not supported by the counter.

DROP-IN COOKTOP CUT-OUT DIMENSIONS



INSTALLATION INSTRUCTIONS

DROP-IN COOKTOP CUT-OUT DIMENSIONS (when installing with a DCS DD-36 or DD-30 Downdraft Ventilation System)



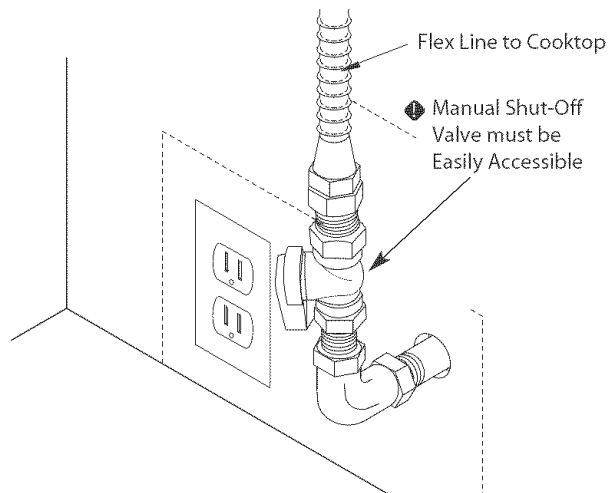
Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).
NOTE: See manufacturer's recommendations for ducting specifications.
NOTE: When installing a 30" Cooktop with a Downdraft (DD-30SS), a minimum of a 26" cabinetry depth is required.

GAS HOOK UP:

Supply: Pressure Inches W.C.: 11.0~14.0"-LPG/6.0~9.0"-Natural Gas

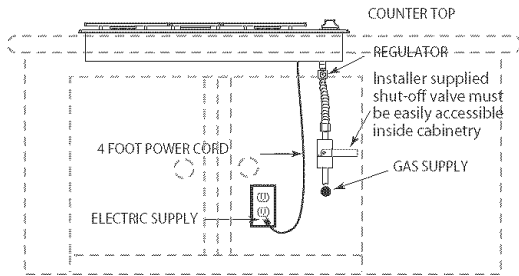
Verify the type of gas supplied to the location. The cooktop is shipped from the factory set for Natural Gas or LP (propane), depending on the specific model ordered. **Verify that the cooktop is compatible with the gas at the installation site before proceeding further.** Return cooktop to dealer if the unit is not set for site gas supply. A manual valve must be installed external to the appliance, in an accessible location from the front for the purpose of shutting off the gas supply. Make sure the gas supply is turned off at the wall valve before connecting the appliance. The gas supply connections should be made by a qualified technician and in accordance with local codes or ordinances.

Locate Gas Supply and Electrical Supply, referring to the illustrations below.

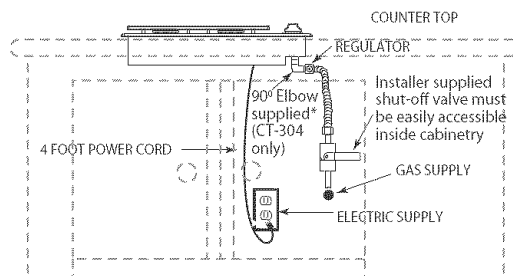


INSTALLATION INSTRUCTIONS

GAS CONNECTION FOR CT-365



GAS CONNECTION FOR CT-304



* Required when unit is installed over Wall Oven

Power Requirements:

120 VAC, 60 Hz., single phase.

CT-304/CT-365: 0.10 Amp. Max.

(Use 15 Amp. circuit minimum)

- Always disconnect the electric supply cord from the wall outlet or turn off the electricity at the service disconnect before servicing this appliance.
- Observe all governing codes and ordinances when grounding, in the absence of which, observe National Electrical Code ANSI/NFPA No. 70-1990.

Recommended Grounding Method:

This appliance is factory equipped with a power supply cord with a three-prong grounding plug (with polarized parallel blades). It must be plugged into a mating grounding-type receptacle, connected to a correctly polarized 120 Volt circuit. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the installer or user to have the existing receptacle changed to a properly grounded and polarized receptacle in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances, the receptacle replacement shall be in accordance with the National Electrical Code. **THE THIRD GROUND PRONG SHOULD NOT, UNDER ANY CIRCUMSTANCES, BE CUT OR REMOVED.** The electrical supply must be a 120 volt, 60 Hz single phase, 15 AMP circuit. The power receptacle must be a NEMA 5-15R device to accept the three prong plug supplied with the unit.



THIRD GROUND PRONG

INSTALLER FINAL CHECKLIST

GENERAL

- Placement of Unit.
- Specified clearance maintained to cabinet surfaces.
- Unit Level- front to back, side to side.
- All packaging material and tie straps removed.

ELECTRICAL:

- Receptacle with 15 ampere circuit protection is provided for service cord connection.
- Adequate ground connection.

GAS SUPPLY:

- Connection: 1/2 NPT with a minimum 5/8" diameter flex line.
- The pressure regulator which is connected to the manifold is set for 4.0" W.C. for Natural Gas or 10" W.C. for LP.
- Manual gas shut-off valve installed in an accessible location.
- Unit tested and free of gas leaks.

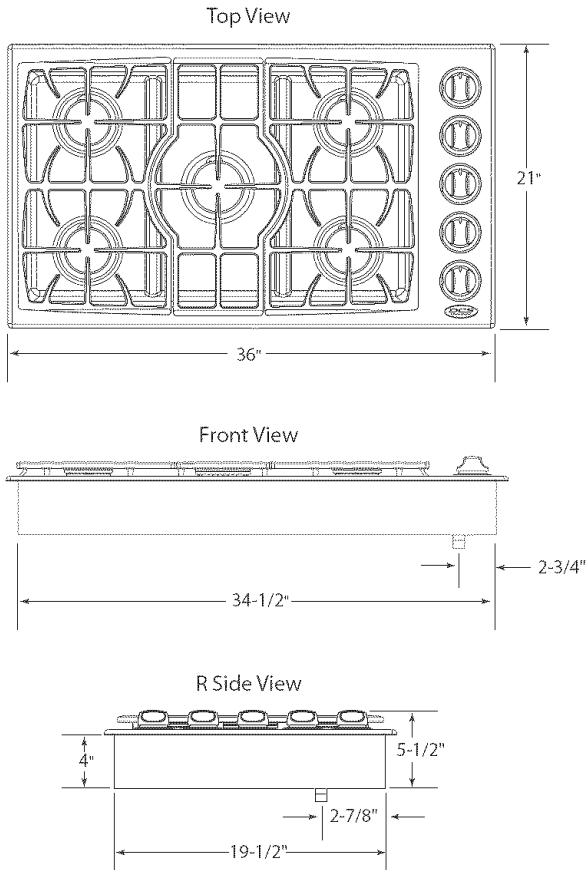
OPERATION:

- All internal packing materials are removed, i.e. below grates, around knobs, etc.
- Bezels centered on burner knobs and knobs turn freely.
- Each burner lights satisfactorily, both individually and with other burners operating.
- Low flame operation verified.
- All burner caps, burner rings and burner bases correctly seated in position, level, and do not rock or slide.
- Burner grates correctly positioned, level, and do not rock.

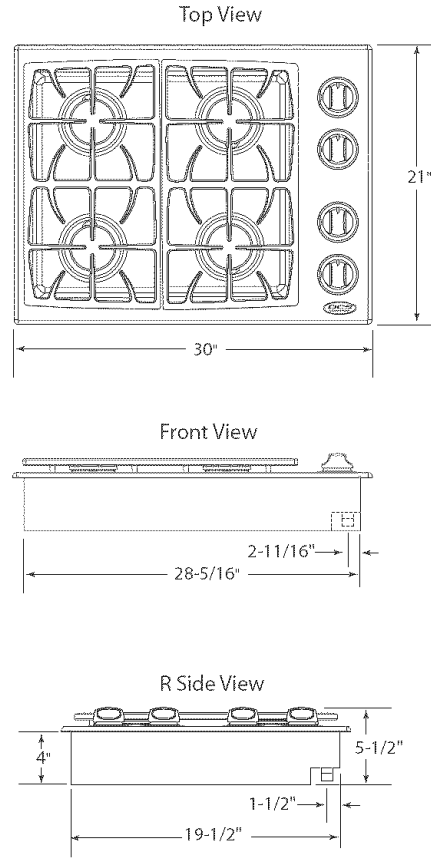
PRODUCT MEASUREMENT SPECIFICATIONS

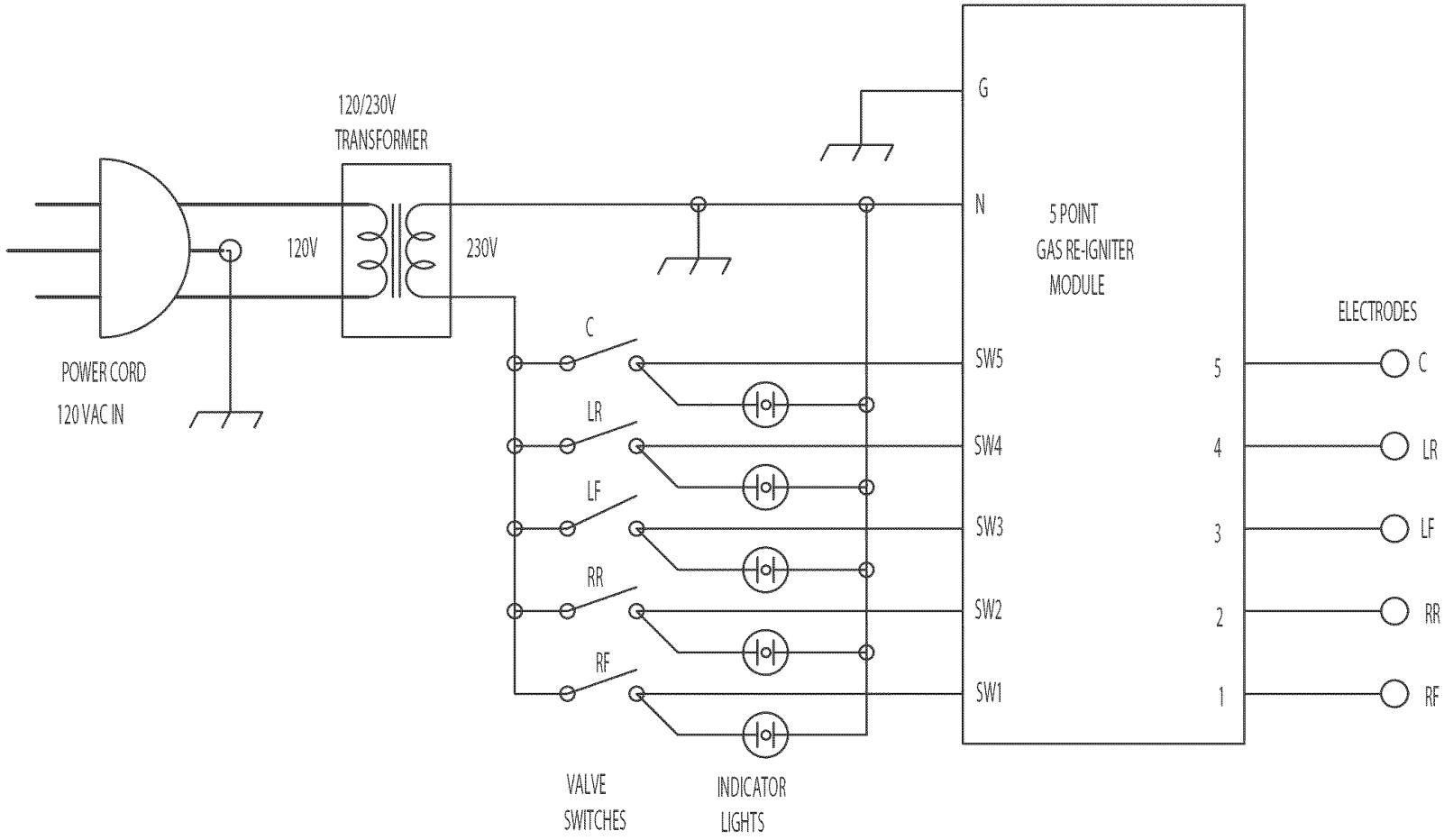
To be sure that the CUTOUT for the cooktop is correct and to insure a clean installation, REFER TO PAGE 8 FOR CABINET PREPARATION AND CUTOUT SPECIFICATIONS.

CT-365



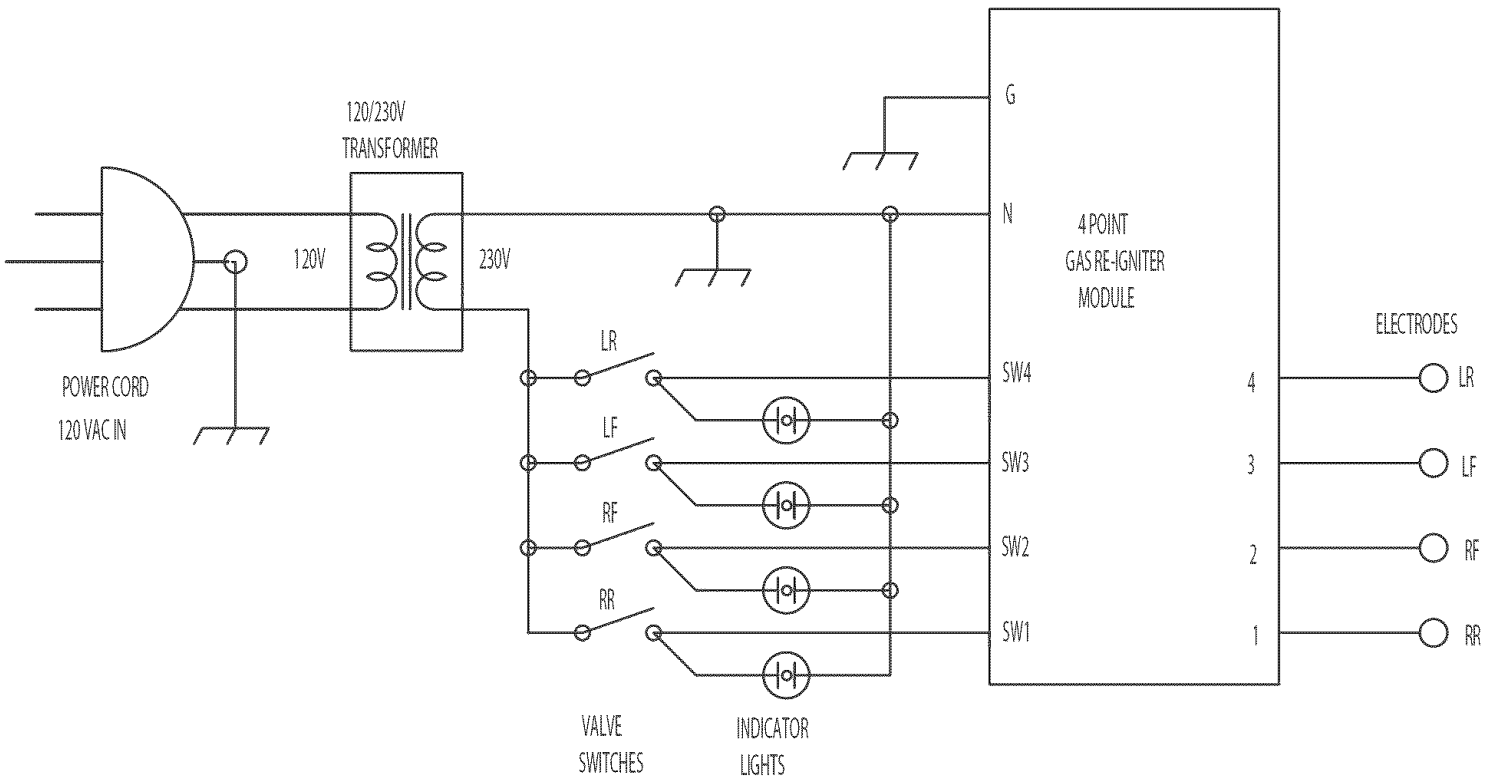
CT-304





WIRING DIAGRAM FOR CT-365

WIRING DIAGRAM FOR CT-304



SERVICE

HOW TO OBTAIN SERVICE:

For warranty service, contact DCS Customer Care Representative at (888) 281-5698. Before you call, please have the following information ready:

- **Model Number** (located at the bottom of chassis, right corner)
- **Serial Number** (located at the bottom of chassis, right corner)
- Date of installation
- A brief description of the problem

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please write to Customer Care or email: support@dcsappliances.com

Write:

Fisher & Paykel Appliances, Inc.
Attention: DCS Customer Care
5900 Skylab Road
Huntington Beach, CA 92647

BEFORE YOU CALL FOR SERVICE:

1. Is the circuit breaker tripped?
2. Is the gas turned on?
3. Is the AC plugged in?
4. Is the burner cap in position?
5. Can the burner be lit with a match?
6. Is the gas type correct for the unit – LP or Natural? (Assume the gas type is natural unless the model # has "L" which stands for LP.)

WARRANTY

LENGTH OF WARRANTY

One (1) Year Full parts and Labor **covers the entire product.**

Five (5) Years Limited **stainless steel main tops (parts only).**

DCS WILL COVER:

All repair labor and parts found to be defective due to materials or workmanship for one full year "IN HOME" warranty from date of purchase. This does not apply if the unit was subjected to other than normal household use. Service must be provided by **Authorized Factory Technician** during normal working hours. No charges will be made for repair or replacement at the location of initial installation or factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found by DCS to be defective.

Replacement will be F.O.B. DCS, and DCS will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufactures instructions or local codes, where the appliance has been tampered with or altered in anyway or which, in our judgement, has been subjected to misuse, negligence, or accident.

DCS WILL NOT COVER:

- Installation or start-up.
- Normal adjustment to burners, gas regulators, etc.
- Cleaning of igniters and/or general maintenance.
- Shipping damage.
- Service by an unauthorized agency.
- Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
- Service during other than normal working hours.
- Improper installation, such as improper hook-up, etc.
- Chipping of porcelain enamel grates.
- Service visits to teach you how to use the appliance; correct the installation; reset circuit breakers or replace home fuses.
- Repairs due to other than normal household use.
- Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, etc.

This warranty applies to appliances used in indoor residential applications; it does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

WARRANTY

This warranty is in lieu of all other warranties, expressed or implied, and all implied warranties, including warranties of merchantability and fitness for a particular purpose, are hereby disclaimed to the full extent permitted by law. To the extent that implied warranties may not be disclaimed, the duration of any implied warranties, including implied warranties of merchantability and fitness for a particular purpose, are limited to the duration of this expressed warranty. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.



A Fisher & Paykel Appliances, Inc. Company

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As product improvement is an ongoing process at DCS, we reserve the right to change specifications or design without notice.

DCS améliore constamment ses produits et se réserve le droit de modifier les spécifications ou la conception de ses produits sans aucun préavis.

Part No. 17736 Rev. D
Litho in USA 02/2005