

# GAS DROP-IN COOKTOP

30" Drop-In Cooktop with Optional Downdraft System (shown) | CT-304



**PROFESSIONAL CHEFS DEMAND PERFORMANCE WHEN THEY COOK. SO SHOULD YOU. BECAUSE OF OUR HERITAGE IN MANUFACTURING BOTH COMMERCIAL AND RESIDENTIAL APPLIANCES, WE HAVE A UNIQUE EXPERIENCE IN CREATING PRODUCTS THAT DELIVER EXCEPTIONAL PERFORMANCE.**

**OUR TIRELESS PURSUIT OF PROFESSIONAL PERFORMANCE HAS LEAD TO SEVERAL UNIQUE FEATURES, MANY OF WHICH YOU WILL NOT FIND ON OTHER RESIDENTIAL KITCHEN APPLIANCES.**

**FASTER BOILING TIME:** There are some occasions in cooking when you simply need more power: when preparing fried tempura, sautéed noodles or blanched vegetables, for example. Turn on the gas of the DCS sealed Dual Flow Burner™ and you'll get a high-output burner delivering 15,000 Btu's, the most in the category. Simply stated, nothing boils water faster. This means more impressive dinner in a shorter time.

**CONSISTENTLY LOWER SIMMER TEMPERATURE:** Turn other residential burners down to simmer and the flame looks much the same as before, only smaller. Not so at DCS. The primary flame on our sealed Dual Flow Burners™ shuts off automatically when you turn it to simmer, leaving a smaller "retention flame" burning. This allows you to maintain a constant simmer temperature as low as 140 degrees, for an efficient and safe simmer. This means no more scalding delicate sauces.

**MORE EXCEPTIONAL FEATURES:** Ergonomic designer control knobs with illuminated bezels. Sealed cooktops have been designed for easy cleanup. Platform style surface grates allow you to move heavy pots and pans from one burner to another without lifting. This means easier and safer cooking.

**At DCS we couple power with precision to attain your most essential cooking ingredient: PERFECT HEAT.**



## Cooktop Configuration:



CT-304

|  |        |
|--|--------|
| <b>MODEL NUMBER</b>                    | CT-304 |
| <b># OF SEALED, DUAL FLOW BURNERS™</b> | 4      |
| <b>FRONT LEFT BURNER Btu/hr*</b>       | 15,500 |
| <b>RIGHT FRONT BURNER Btu/hr*</b>      | 10,000 |
| <b>REAR BURNERS Btu/hr*</b>            | 11,000 |
| <b>SEALED COOKING SURFACE</b>          | ✓      |
| <b>POWER</b>                           | Gas    |

\*Btu ratings shown for Natural gas only. Propane Btu ratings may vary.

### Power Requirements:

- ▶ 120V 60Hz
- ▶ 3 wire 15 amp circuit

### Gas Requirements:

- ▶ 1/2 NPT, Min. 5/8" dia. flex line
- ▶ Pressure: 6" to 9" W.C. (Nat.)
- ▶ Pressure: 11" to 14" W.C. (LP)

### Recommended Accessories:

#### VENTILATION:

- ▶ Wall Mount Vent Hood (VH-30)
- ▶ Euro Vent Hood (EH-30)
- ▶ Downdraft System (DD-30-SS)

### Available Colors:

- ▶ Stainless Steel
- ▶ Black
- ▶ White

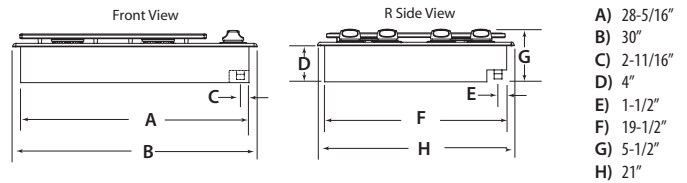
### Ordering Data:

- ▶ Please specify color when ordering
- ▶ Please specify gas type (natural or propane) when ordering

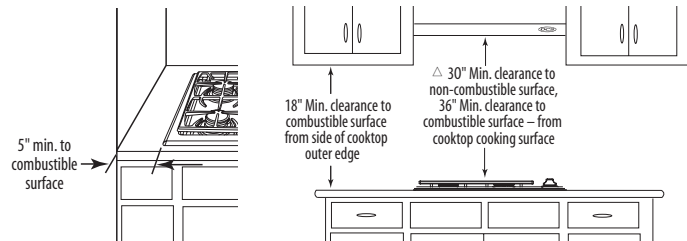
### Warranty

All Gas Cooktops are covered by a one (1) year comprehensive parts and labor warranty. In addition, a five (5) year limited parts warranty covers specific parts that vary by model. Please see the product Use and Care Manual for the specified parts covered under this warranty. A lifetime warranty covers all stainless steel components against manufacture related defects. This excludes discoloration or surface corrosion scratches resulting from improper use and care. Please refer to product Use and Care Manual for proper care and maintenance.

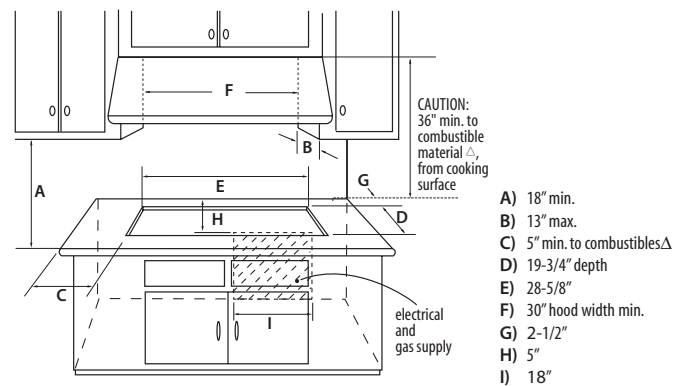
## Product Dimensions:



## Cabinet Preparation:

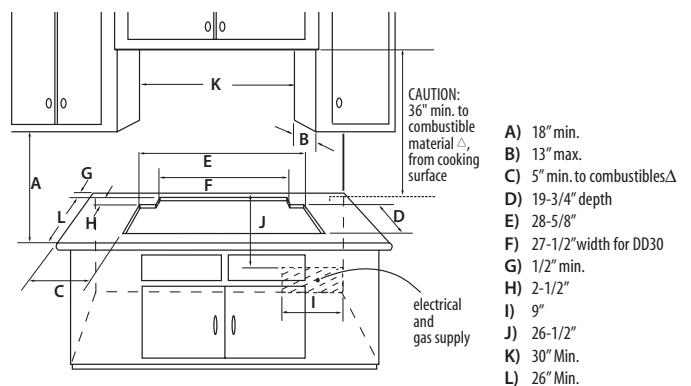


## Drop-in Cooktop Cut-out Dimensions:



△ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).  
 NOTE: See manufacturer's recommendations for ducting specifications.

## Drop-in Cooktop Cut-out Dimensions with DCS Downdraft (DD-30-SS)



△ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).  
 NOTE: See manufacturer's recommendations for ducting specifications.



For more information on our complete line of residential kitchen appliances or to find out more about our outdoor product line, please call 1.800.433.8466 or visit [www.dcsappliances.com](http://www.dcsappliances.com)

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 5900 Skylab Road, Huntington Beach, CA 92647

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Because of continuing product improvement these specifications are subject to change without notice.

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