

FISHER & PAYKEL

BLACK INDUCTION COOKTOP



**CI302DTB, CI603DTB, CI604DTB,
CI764DTB & CI905DTB models**

USER GUIDE

NZ AU GB IE SG HK SEA

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Registration

To register your product visit our website: fisherpaykel.com/register

⚠ WARNING!



Electric Shock Hazard

Failure to follow this advice may result in electric shock or death.

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch off the appliance before cleaning or maintenance.

⚠ WARNING!



Fire Hazard

Failure to follow this advice may result in serious burns or death.

- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never try to extinguish fire with water. Switch off the appliance. Cover the flame, eg with a lid or fire blanket, or use dry chemical or foam-type extinguisher.
- Do not store items on cooking surfaces.

⚠ WARNING!

Hot Surface Hazard

Failure to follow this advice may result in electric shock or death.



- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let body, clothing or any item other than suitable cookware contact with the ceramic glass until the surface is cool.
- Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.
- Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

⚠ WARNING!



Health Hazard

Failure to follow this advice may result in death.

- This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.

⚠ WARNING!



Cut Hazard

Failure to follow this advice may result in serious burns or death.

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.

READ AND SAVE THIS GUIDE

WARNING!

To reduce the risk of fire, injury to persons or damage when using the appliance, follow the important safety instructions listed below. Read all the guidance before using the appliance.

Installation

- Ensure your appliance is properly installed and grounded by a qualified technician.

General Use

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Wear proper apparel — Loose-fitting or hanging garments should never be worn while using the appliance.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (eg credit cards, memory cards) or electronic devices (eg computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- We recommend using plastic or wooden kitchen utensils for cooking with your induction cooktop.
- Storage in or on appliance — Flammable materials should not be stored in an oven or near surface units.
- Do not place or leave aluminum foil on the cooktop.
- Never use your appliance for warming or heating the room.
- Do not use water on grease fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use only dry potholders — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use proper pan size — This appliance is equipped with one or more surface units of different size. Always place small pans in the centre of the cooking zone. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- After use, always turn off the cooking zones and the cooktop as described in this guide (ie by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.
- Do not use scourers or any other harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
- Do not operate your cooktop by means of an external timer or separate remote-control system.

SAFETY AND WARNINGS

- Do not cook on broken cooktop — If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Child Safety

- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children 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. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.

Cleaning

- Clean cooktop with caution — If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

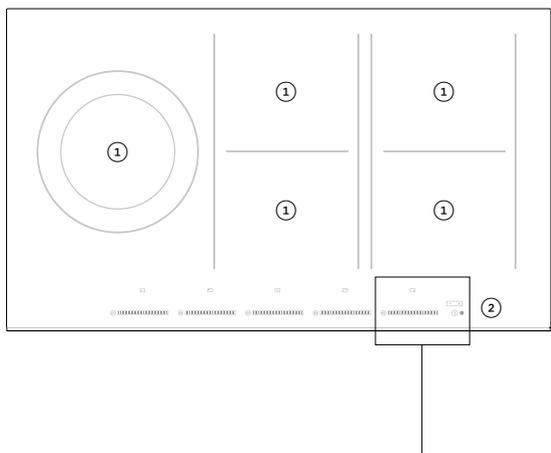
Servicing

- 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.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- If the appliance is malfunctioning, it will display an alert code: first note down the alert code (see section 'Alert codes' in this manual), then contact your Authorized Service Center or Customer Care to arrange for service. Do not use your appliance until it has been repaired by a Fisher & Paykel authorized technician.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

Standard Requirements

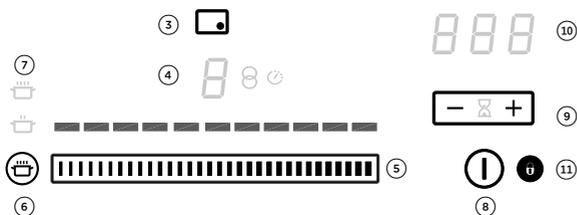
- This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation. Induction cooktops may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by:
 - Relocating the receiving antenna of the radio or television
 - Increasing the distance between the cooktop and the receiver
 - Connecting the receiver into an outlet different than the receiver.

FIRST USE

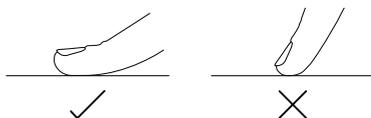


COOKTOP FEATURES

- ① Induction zones
- ② Control panel
- ③ Zone indicator
- ④ Zone display
- ⑤ Zone heat selector
- ⑥ GentleHeat control
- ⑦ GentleHeat indicators
- ⑧ Cooktop On/Off
- ⑨ Timer control
- ⑩ Timer display
- ⑪ Keylock



ZONE DISPLAY	DESCRIPTION
	Cooking zone off (not activated)
	Cooking zone on (activated but not operating)
	Power levels
	PowerBoost feature
	Hot Surface indicator
	Pan detection indicator
	Bridged zone indicator



Touch display

Your cooktop is operated using an intuitive touch display. Use the control panel to navigate cooking settings.

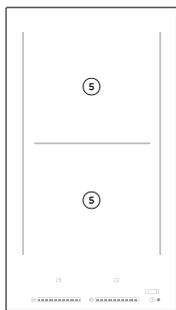
Using the touch controls

Use the ball of your finger, not its tip. The controls respond to touch, so pressure is not needed.

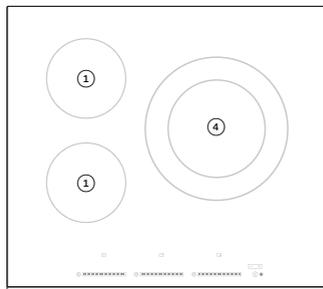
WARNING!

Do not place metal objects on top of the control panel when the cooktop is on.

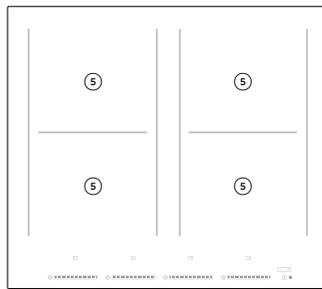
FIRST USE



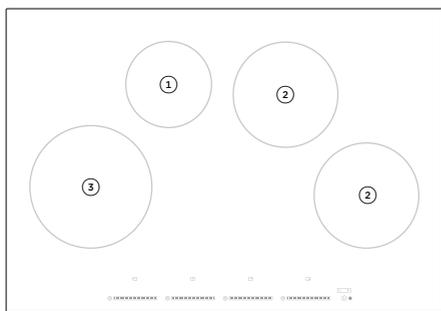
CI302DTB model



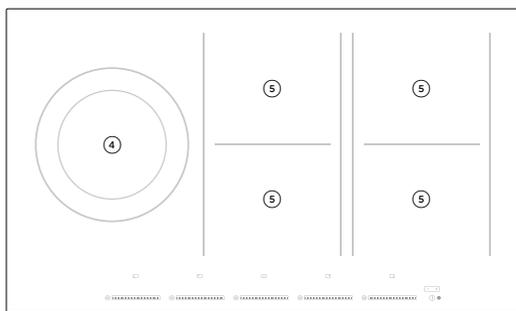
CI603DTB model



CI604DTB model



CI764DTB induction zones



CI905DTB induction zones

ZONE	ZONE DIAMETER	POWER	POWERBOOST	RECOMMENDED MINIMUM PAN SIZE
①	145mm	1400 W	2200 W*	120mm
②	180mm	1850 W	3000 W*	145mm
③	210mm	2300 W	3700 W*	145mm
④	Inner zone: 180mm	1850 W	3000 W*	125mm
	Dual zone: 260mm	2600 W	5000 W*	250mm
⑤	Smartzone	2100 W	3700 W**	Unbridged: 120mm Bridged: 250mm

* Maximum output when set on PowerBoost.

** PowerBoost is not available when cooking zones are bridged. See 'PowerBoost'

COOKWARE

The quality of your cookware can affect cooking performance. Only use induction-compatible cookware that has been specifically designed for induction cooking. Look for the induction symbol on the packaging or the bottom of the pan.

Suitable cookware material:

- stainless steel – with a magnetic base or core
- aluminium and copper – with a magnetic base or core
- cast iron
- steel
- enamelled steel.

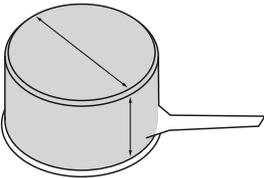
Unsuitable cookware material:

- aluminium or copper – without a magnetic base
- glass
- wood
- porcelain
- ceramic or earthenware.

To check if cookware material is suitable, carry out a magnet test:

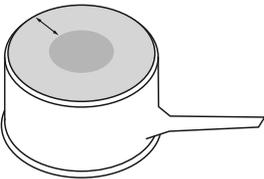
Move a magnet across the base of the pan. If the magnet is attracted, the pan is induction suitable. Ensure attraction is consistent across the base of the pan. If there are gaps, such as an indented manufacturer's logo, then the performance will be impaired.

If you do not have a magnet, fill the pan with some water and refer to section 'Using your cooktop'. If  does not flash and the water is heating, pan is suitable.



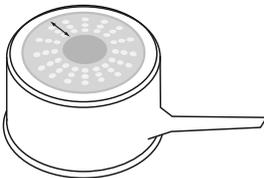
Quickest heating Performance

High content of ferromagnetic material. Heating area is consistent across the base and up the sides of pan.



Average heating Performance

Reduced area of ferromagnetic material. Reduced zone of heating, results in poor performance and slower heating.



Slow heating Performance

Very limited area of ferromagnetic material. Results in very slow heating performance.

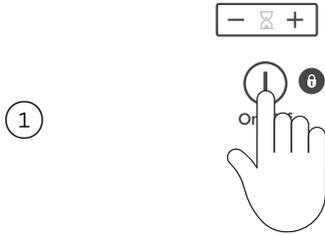
Note: This type of pot is good for very delicate tasks such as melting chocolate, as heating is very slow.

Other cookware considerations

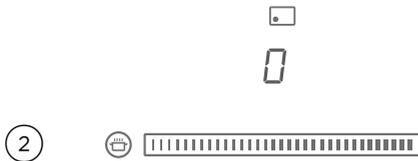
Ensure the base of your cookware is smooth, sits flat against the glass, and is similar in size as the cooking zone. A small pot on a large cooking zone may not be detected. Always centre your pan on the cooking zone and lift pans off the cooktop – do not slide, or they may scratch the glass.

USING YOUR COOKTOP

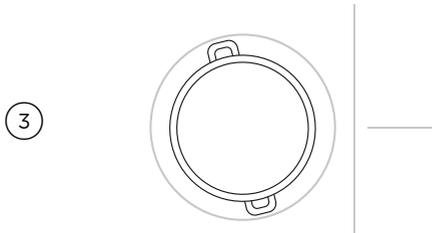
To start cooking



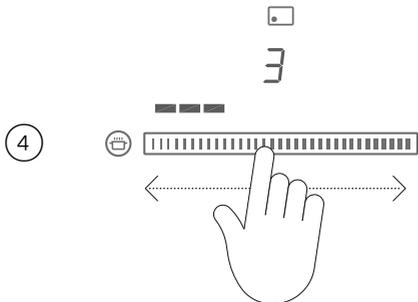
Touch and hold the **COOKTOP On/Off** control for 2 seconds. The indicator light above the control will glow.



 will appear in the **COOKING ZONE** displays.



Place a suitable pan on the cooking zone. Ensure the bottom of the pan and the surface of the cooking zone are clean and dry. Always place small pans in the centre of the cooking zone.



Select a heat setting by touching or sliding the setting selector with your finger.

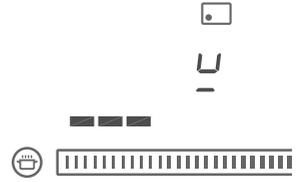
- If you don't select a heat setting within 20 seconds, the cooktop will automatically turn off. Start with step 1 again.
- You can modify the heat setting at any time during cooking.

USING YOUR COOKTOP

If a display flashes **U** alternately with the heat setting

This means that:

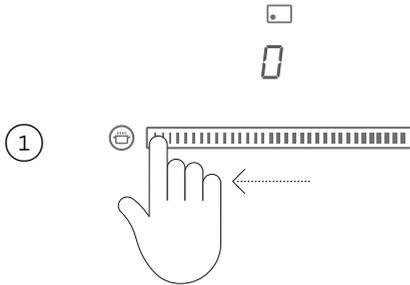
- you have not placed a pan on the correct cooking zone or
- the pan you're using is not suitable for induction cooking or
- the pan is too small or not properly centred on the cooking zone.



No heating takes place unless there is a suitable pan on the cooking zone.

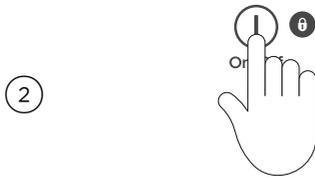
The cooktop will automatically turn off after 10 minutes if no suitable pan is placed on it.

After cooking is done



Turn the cooking zone off by touching or sliding down to **U**.

Ensure the display shows **U**.



Turn the whole cooktop off by touching the **COOKTOP On/Off** control.



Beware of hot surfaces: **H** will flash in the window of any cooking zone that is too hot to touch. It will remain on and steadily lit even when the cooktop is turned off. It will disappear when the surface has cooled down to a safe temperature

USING THE TIMER

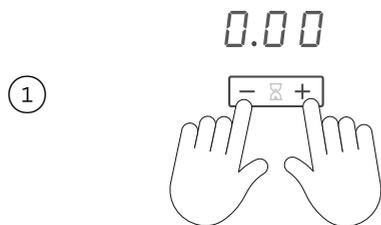
You may use the timer in two different ways:

- ① You can use it as a minute minder, even when not using the cooktop.
- ② You can use it to set individual timers for multiple cooking zones that are in use.

You can set the timer for up to 1 hour and 59 minutes. The time will be displayed in hours and minutes when the timer is set for longer than 10 minutes.

Using timer as minute minder

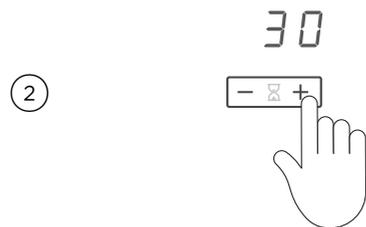
You can set the minute minder when you are not using any cooking zones. The cooktop will turn itself off after 20 seconds after you have set the time, but the timer will continue to count down. To change or cancel the minute minder setting, you will have to turn the cooktop back on. See 'To change or cancel a timer setting'.



Make sure the cooktop is turned ON.

Touch the - and + controls of the timer together. 0.00 will show in the minute display.

The egg timer  will glow.



Set the time.

Hint: the minutes will scroll faster if you touch and hold - or + continuously.



A few seconds after the time is set it will begin to countdown. The display will show the remaining time in hours and minutes or if less than 10 minutes, in minutes and seconds.

When the set time is up

0.00 will flash and the timer will beep. Touch the - or + controls to stop the beeping.

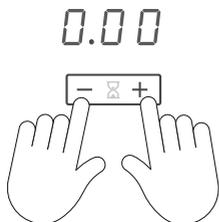
USING THE TIMER

Using the cooking zone after setting minute minder

If you start using a cooking zone after you have set the minute minder, the minute minder will continue to count down.

Setting minute minder while using one or more cooking zones

①

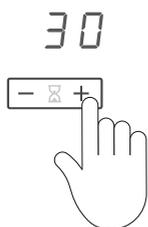


To set the minute minder while using the cooking zone(s), repeatedly tap - and + controls of the timer to cycle through the individual timers  for the cooking zones until the egg timer  glows. 0.00 will steadily show in the minute display.

For example:

If you have 5 cooking zones, you will need to tap the - and + controls of the timer together 6 times.

②



Set the time.

Hint: the minutes will scroll faster if you touch and hold - or + continuously.

③



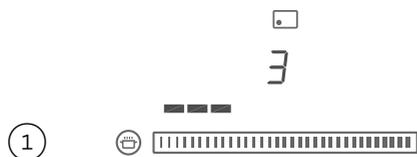
A few seconds after the time is set it will begin to countdown. The display will show the remaining time in hours and minutes or if less than 10 minutes, in minutes and seconds.

When set time is up

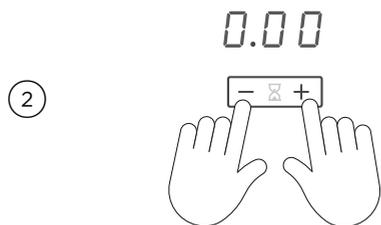
0.00 will flash and the timer will beep. Touch the - or + controls to stop the beeping.

USING THE TIMER

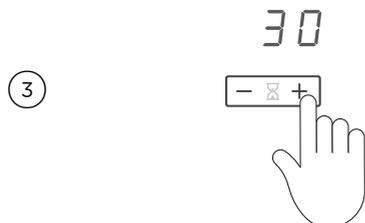
Setting the timer for individual cooking zones



Ensure the cooking zone(s) you want to set the timer for are in use.



Tap the - and + controls of the timer together until the indicator of the desired cooking zone comes on.



Set the time.

Note: only indicators of cooking zones in use will show as you scroll through.

You may now continue to set the timer for additional cooking zones:

Cycle through the zones, by tapping the - and + controls of the timer together until the timer indicator of the required cooking zone comes on (refer to step 2 and 3).

- Note: the indicator of the cooking zone previously set will be dimly lit, showing you that the timer is set and counting down for that cooking zone.

USING THE TIMER

Setting different times for each of the cooking zones

Setting the minute minder when other timers are set

- ① Repeatedly tap the - and + controls of the timer together as you cycle through the individual timers  for the cooking zones until the egg timer  glows.  will steadily show in the minute display.
- ② Touch the - and + controls to set the timer. It will then countdown. Note the indicator lights of the previously set cooking zones will be dimly lit, showing you that the timers are set and counting down.

When the timer is set

- If more than one timer is set (including the minute minder), the indicator belonging to the cooking zone or minute minder with the shortest remaining time setting will glow brightly. Other timer indicators will be dimly lit.

To check the remaining time for another cooking zone:

- Touch the - and + controls of the timer together and repeat until the indicator in the desired cooking zone window glows brightly.

When the set time is up

-  will flash in the minute display.
- The timer will beep.
Touch the - or + control to stop the beeping.
The timer indicator of the relevant cooking zone will go out. The display will show .

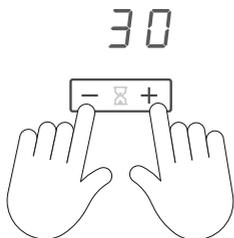
If the timer is still set and counting down for another cooking zone

The cooking time for the timer with the shortest remaining time left will be displayed and the corresponding timer indicator will glow brightly.

USING THE TIMER

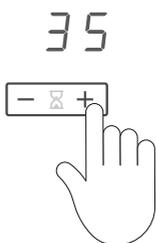
To change or cancel a timer setting

①



With the cooktop turned on, repeatedly tap the - and + timer controls together until the indicator light in the desired cooking zone window glows brightly.

②



To change:
Set the new time.

③



To cancel:
Touch the - control of the timer and hold until the minute display shows 0. Scrolling down the time to 0 will not turn off the cooking zone.
When you have finished cooking, either touch or slide the setting selector to a new setting or to 0 to turn the cooking zone off.

SAFETY FEATURES

The cooktop control dials can be locked for cleaning and to prevent unintended use. When the cooktop is locked the controls and cooktop display will remain unresponsive.



LOCKING THE COOKTOP

Ensure all cooking zones have been turned to **OFF**. Touch and hold the keylock control  for 5 seconds. The indicator light above the control comes on, indicating that the controls are locked.

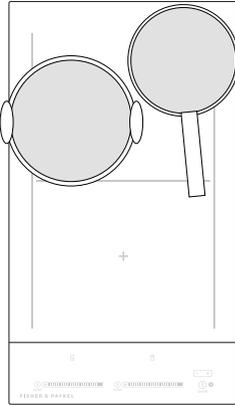


UNLOCKING THE COOKTOP

To unlock the cooktop, touch and hold the keylock control  for 3 seconds. The indicator light above the control goes out. Your cooktop is now unlocked.

SMARTZONE

Using SmartZones (CI302DTB, CI604DTB & CI905DTB models only)



The SmartZones are large and can accommodate several small pots. These small pots will be detected as one large pot.

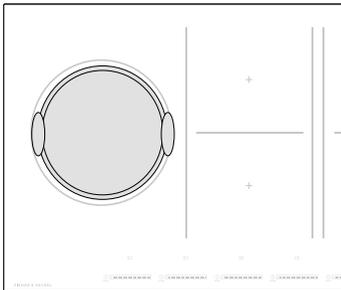
The entire SmartZone is activated when a pot is detected. This means that other magnetic items (such as cutlery) sitting in the cooking zone will heat up.

Do not leave cutlery or other magnetic items on your cooktop.

Dual zone cooking (CI905DTB models only)

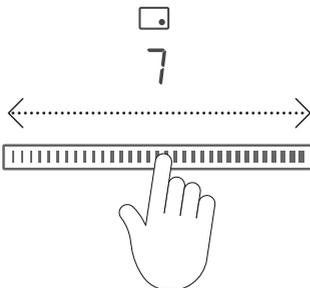
When using a small pot on the dual cooking zone, ensure the pot is centered so that the inner zone will detect the pot. If the pot covers the outer zone, then the outer zone will automatically switch on.

1



Place your pot on the cooktop over the two zones you wish to use, covering both zones.

2

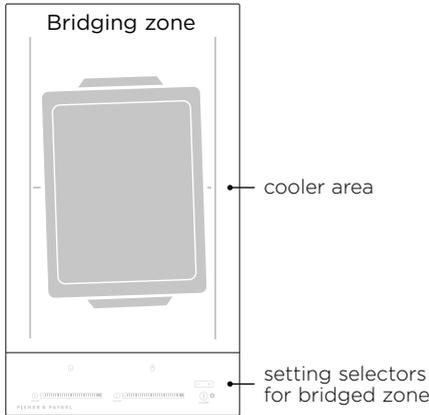


Select a heat setting by touching or sliding the setting selector with your finger.

BRIDGING ZONES

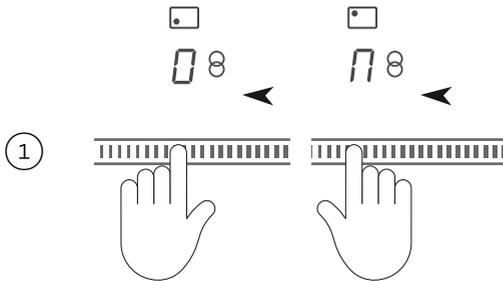
Using Bridging Zones (CI905DTB3, CI604DTB & CI302DTB models only)

- The bridging zone function allows you to use two SmartZones together giving you a larger cooking area. Your pan(s) will need to cover both cooking zones.
- There may be a cooler area in the centre of the cooktop between the cooking zones. You may need to move food around the pan to ensure even cooking.
- When using bridging zones, it is not possible to use the PowerBoost function.



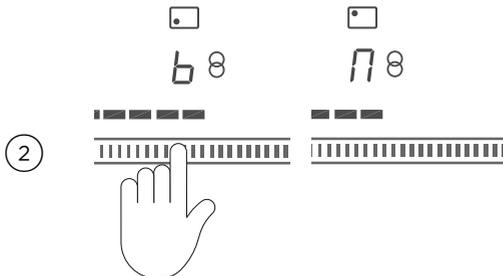
Place the pan on the cooktop over the two zones you wish to use, covering both cooking zones that are turned on. You can only bridge a cooking zone with the one directly behind it. It is not possible to bridge cooking zones that are side by side.

Selecting the bridging function



Touch the setting selectors (anywhere) of both cooking zones at the same time.

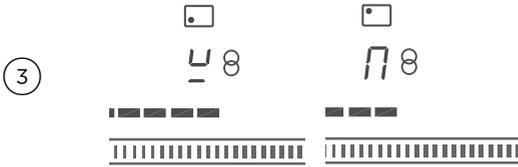
The bridging zone indicator light will show in both control windows. \square will show in the left hand display, \square in the right hand display.



Use the left hand setting selector to set the heat setting for the combined zone.

The heat setting will be displayed in the left hand cooking zone control window only, but the setting indicator lights will glow on both cooking zones. The right hand selector will show \square .

BRIDGING ZONES



If no pan is detected on either cooking zone the left hand zone display will alternate between the selected setting and \underline{U} . The right hand selector will show \underline{A} .

If no pan is detected on one cooking zone:

- The left hand display will still show the selected temperature and the right hand display will still show \underline{A} .

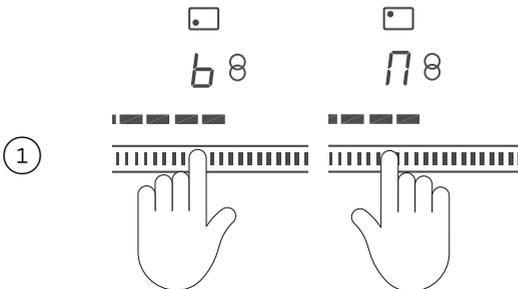
If after 10 minutes no pan is detected:

- The bridging function will switch off.
- The cooking zone without a detectable pan will turn off.
- The remaining cooking zone will continue cooking at the selected heat setting.

Using Automatic Cooking in bridged mode

- ① Bridge the cooking zones by touching both setting selectors (anywhere) simultaneously.
- ② Using the left hand setting selector, select the heat setting.
- ③ Hold your finger on the control at the selected heat setting until \underline{A} flashes alternately with the selected setting.

To cancel bridging



Touch the setting selectors of both bridged cooking zones at the same time. The bridging indicator lights will go out.

Sliding the scale down to $\underline{0}$ will not turn off bridging. Cancelling bridging will also cancel the timer for those cooking zones.

Using the timer in bridged mode:

You may only set one timer for the bridged cooking zone. See 'Using the timer'. The timer indicator ⌚ will show in both displays.

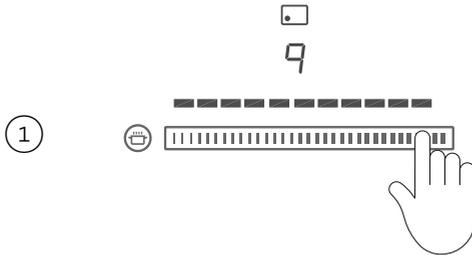
POWERBOOST

Using PowerBoost

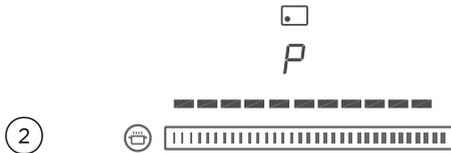
This feature enables you to sear meat or bring liquid to boil very quickly. When a cooking zone is set to PowerBoost, it uses more than 100% of the power of that particular cooking zone, resulting in a boost of intense heat.

PowerBoost heats food and liquids very quickly. Do not leave the cooktop unattended when using this feature.

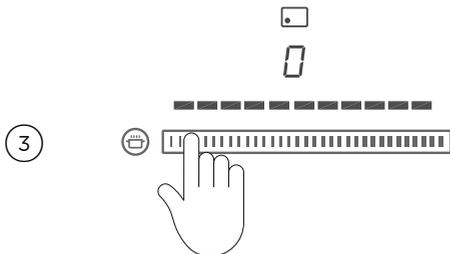
Setting a cooking zone for PowerBoost



Touch or slide the setting selector to set the cooktop to the highest heat level (9).



Once PowerBoost is set, the cooking zone will heat more than 100% for 10 minutes. P will flash for a few seconds before the cooking zone automatically reduces the heat to setting 9 (100%).



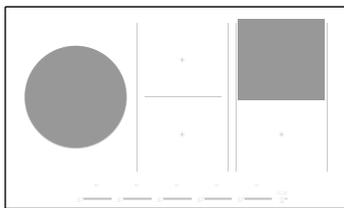
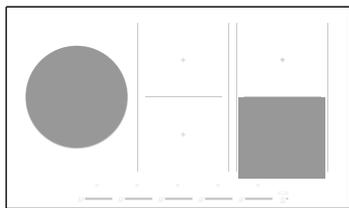
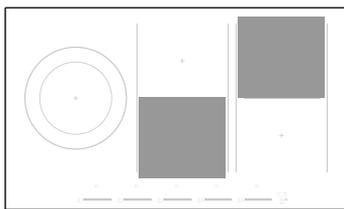
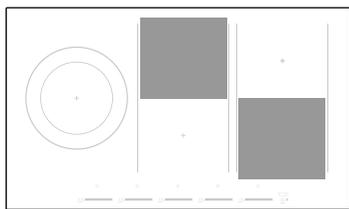
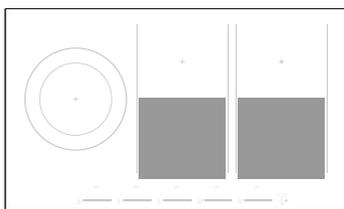
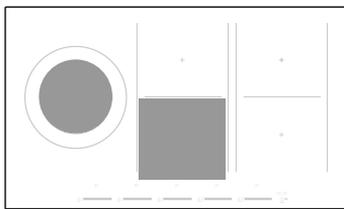
To quit the PowerBoost, touch or slide the setting selector to a new setting or to 0 to turn off the cooking zone.

POWERBOOST

You can set two (CI603DTB, CI604DTB and CI764DTB) or three (CI905DTB) cooking zones for PowerBoost, as long as one is not behind the other.

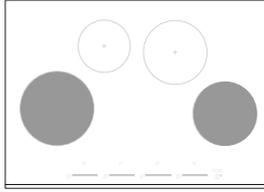
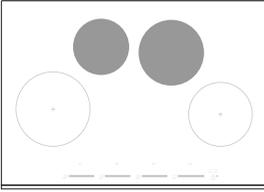
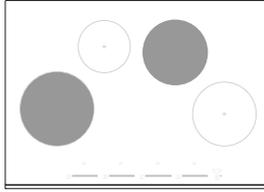
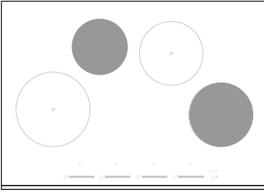
The following are examples of zones that can operate in PowerBoost mode simultaneously without reduced power level. Other combination not shown below will result in reduced power.

CI905DTB model



POWERBOOST

CI764DTB model



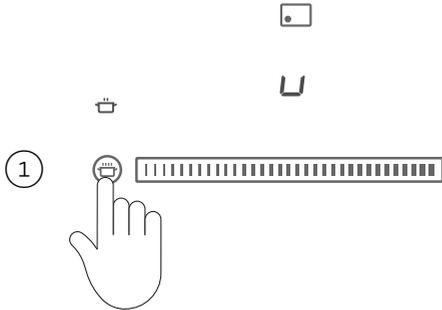
- If one cooking zone is set to PowerBoost and a second cooking zone in front or behind the first cooking zone is accidentally set to PowerBoost, P will flash on the first cooking zone to alert that the configuration is not possible and power is automatically decreased.
- When a cooking zone is set for PowerBoost, the other cooking zone in front of or behind may automatically reduce its power level.
- PowerBoost is not available if cooking zones are bridged.

Using GentleHeat

There are two GentleHeat settings.

- The Low setting  is ideal for the most delicate cooking tasks (such as melting chocolate), as the cooking zone will provide a very low continuous gentle heat.
- The Medium setting  is ideal for keeping cooked food warm and the gentle warming of delicate foods.

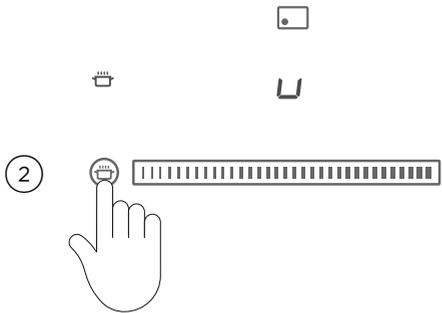
Setting up a cooking zone for GentleHeat



For Low setting

Touch and hold the GentleHeat control on the setting selector.

The Low setting indicator above will glow and  will show in the display.



For Medium setting

With cooking zone turned on, touch the GentleHeat control again to select the Medium setting.

- The Medium setting indicator above will glow and the Low setting indicator goes out.
- Touching the GentleHeat control a third time will switch off the cooking zone.

To quit the GentleHeat setting

Touch or slide the setting selector to a new setting or to  to turn the cooking zone off.

AUTO RAPIDHEAT

Using Auto RapidHeat

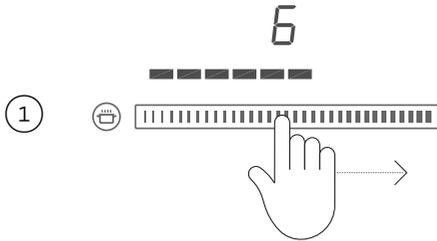
This feature enables the cooking zones to:

- heat up food or liquid quickly at the highest setting, and
- reduce the temperature automatically to a pre-selected heat setting.

The amount of time the cooking zone will rapidly heat depends on the selected heat setting.

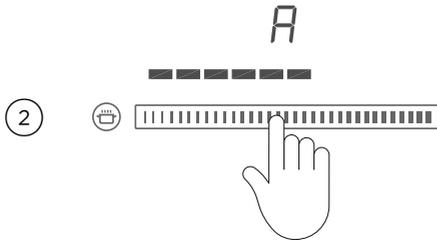
HEAT SETTING	APPROXIMATE TIME AT RAPID HEAT
1	40 seconds
2	1 minute
3	2 minutes
4	3 minutes
5	4 minutes
6	7 minutes
7	2 minutes
8	3 minutes

Setting up a cooking zone for Auto RapidHeat



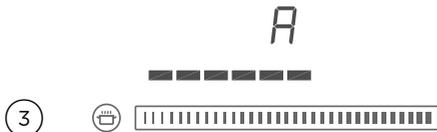
With cooking zone turned on, touch and slide the setting selector to the desired level of reduced heat for the cooking zone.

Keep your finger on the selector.



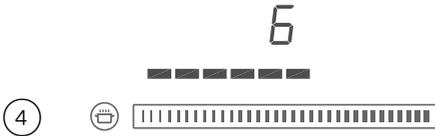
Hold your finger on the selector for 3 seconds until the letter *A* starts to flash alternately with the selected temperature.

- Lift up your finger once setting is complete.



Initially, while the cooking zone is at the highest setting, *A* will flash alternately with your selected lower setting. The length of time at the highest setting depends on the selected lower heat setting.

AUTO RAPIDHEAT



Then, when the period of highest setting is over, \bar{A} will stop flashing and the cooking zone will automatically reduce the heat to your pre-selected lower setting.

If you would like a lower or higher heat setting than you originally selected, simply slide to the new setting and hold until the \bar{A} starts flashing. Alternatively, wait until \bar{A} stops flashing and then modify the heat setting.

To quit Auto RapidHeat setting while \bar{A} is flashing

Either touch or slide the setting selector to a new setting or to $\bar{0}$ to turn the cooking zone off.

The Auto RapidHeat and PowerBoost features cannot be used together. If you turn PowerBoost on when Auto RapidHeat is already set, the Auto RapidHeat will cancel and PowerBoost will remain.

COOKING GUIDELINES

Take care when frying: oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. This is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavoursome steaks:

- ① Stand the meat at room temperature for about 20 minutes before cooking.
- ② Heat up a heavy-based frying pan.
- ③ Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
- ④ Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2–8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
- ⑤ Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

Stir-frying

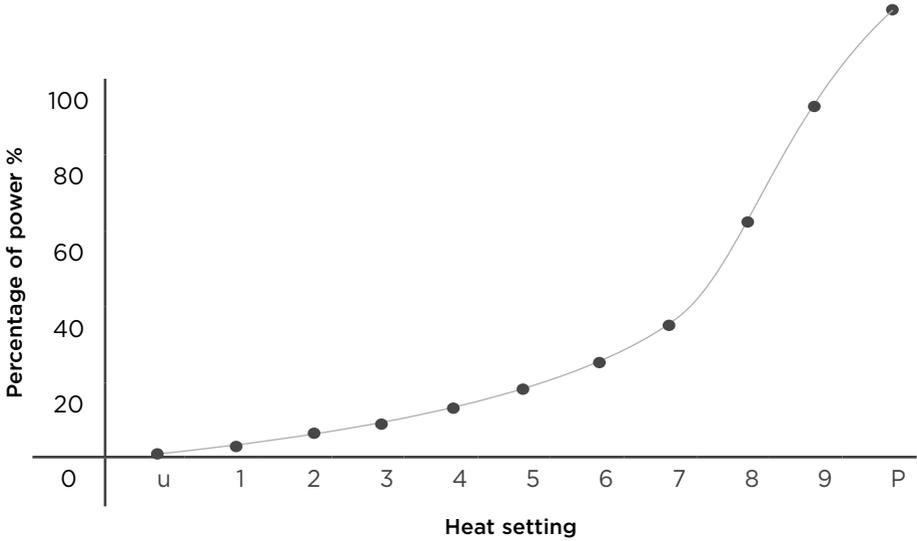
When stir-frying be careful to lift the pan clear of the surface if tossing the ingredients. Sliding the pan across the cooktop surface may scratch it.

- ① Choose an induction compatible flat-based wok or a large frying pan.
- ② Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- ③ Preheat the pan briefly and add two tablespoons of oil.
- ④ Cook any meat first, put it aside and keep warm.
- ⑤ Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
- ⑥ Stir the ingredients gently to make sure they are heated through.
- ⑦ Serve immediately.

COOKING GUIDELINES

Heat settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you.



COOKING GUIDELINES

HEAT SETTING	SUITABILITY
<i>U</i> 	<ul style="list-style-type: none">• melting chocolate, butter, and foods that burn quickly
	<ul style="list-style-type: none">• delicate warming for small amounts of food
<i>1 - 2</i>	<ul style="list-style-type: none">• gentle simmering• slow warming
<i>3 - 4</i>	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
<i>5 - 6</i>	<ul style="list-style-type: none">• pancakes
<i>7 - 8</i>	<ul style="list-style-type: none">• sautéing• cooking pasta
<i>9</i>	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil
<i>P</i>	<ul style="list-style-type: none">• boiling water

CARE AND CLEANING

WHAT?	HOW?	IMPORTANT!
<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> ① Switch the power to the cooktop off at the wall. ② Apply cooktop cleaner while the glass is still warm (but not hot!) ③ Rinse and wipe dry with a clean cloth or paper towel. ④ Switch the power to the cooktop back on at the wall. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
<p>Boilovers, melts, and hot sugary spills on the glass</p>	<ol style="list-style-type: none"> ① Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces. ② Switch the power to the cooktop off at the wall. ③ Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. ④ Clean the soiling or spill up with a dish cloth or paper towel. ⑤ Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
<p>Spillover on the touch controls and stainless steel strip</p>	<ol style="list-style-type: none"> ① Switch the power to the cooktop off at the wall. ② Soak up the spill. ③ Wipe the touch control area with a clean damp sponge or cloth. ④ Wipe the area completely dry with a paper towel. ⑤ Switch the power to the cooktop back on at the wall. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on at the wall. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call your Authorized Service Centre or Customer Care.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Safety features' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware.	Use cookware with flat and smooth bases. See 'Suitable cookware material'.
	Unsuitable, abrasive scourer or cleaning products being used.	See 'Care and cleaning'.
Some or all displays flash  and there is a continuous beep.	Liquid has spilled onto the touch control area.	Switch the power to the cooktop off at the wall and see 'Care and cleaning' for instructions.
	There are objects (eg utensils) on the touch control area.	Remove the objects from the touch control area.
	Several touch controls are registering continuous contact (eg due to someone resting their hand or arm on the touch control area).	Remove the cause of continuous contact.
Pans do not become hot. The heat setting display comes on, but the  does not flash when I remove a pan.  shows in the timer display when I turn on the cooktop.	The cooktop is in 'Display mode'.	Contact Customer Care or your Authorized Service Centre.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for induction cookware and does not indicate a fault.
The cooktop makes a low humming noise when used on a high heat setting (especially PowerBoost).	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the cooktop.	A cooling fan built into your cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the cooktop off.	This is normal and needs no action. Do not switch the power to the cooktop off at the wall while the fan is running.
Pans do not become hot and \underline{L} appears in the display.	The cooktop cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking. See section 'Suitable cookware material'.
	The cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Centre the pan and make sure that its base matches the size of the cooking zone.
I have locked the control panel while two cooking zones are bridged and the cooktop has not turned off.	This is normal. The cooking zones will remain inactive, but the indicator lights will remain on.	Unlock the controls, deactivate the bridging zones (by touching the two setting selectors simultaneously) and then lock the cooktop again.
P flashes in the display when you are trying to set PowerBoost.	PowerBoost is temporarily unavailable because the cooktop needs to protect itself from overheating.	Allow the cooktop to cool down.
The cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically E or E_r alternating with one or two digits in the cooking zone displays).	Technical fault.	Please note down the error letters and numbers, switch the power to the cooktop off at the wall, and contact your Authorized Service Centre or Customer Care with the error code information.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Condensation is forming on surrounding walls, cabinetry or your overhead rangehood.	<p>This is a normal for induction cooking. Energy efficient technology means that no heat is lost to surrounding surfaces. This results in condensation forming on these cooler surfaces when steam is produced by cooking.</p>	<p>This is normal for induction cooking and does not indicate a fault. To minimise condensation:</p> <ul style="list-style-type: none">• Ensure adequate ventilation while cooking.• Switch your rangehood on 5 minutes before cooking and let it run for at least 5 minutes after cooking.• Use your rangehood on a lower speed setting when boiling.• Use the cooktop on a lower heat setting when boiling.• Use pot lids to stop moisture from escaping.• If condensation forms, wipe down surrounding walls and cabinetry as needed.

ENERGY GUIDELINES

This cooktop has been designed and constructed in accordance with the following codes and specifications:

In New Zealand and Australia:

- AS/NZS 60335-1:2011 General Requirements for Domestic electrical appliances
- AS/NZS 60335-2-6:2014 Particular Requirements for Domestic electrical cooking appliances
- AS/NZS CISPR 14.1:2013 Electromagnetic Compatibility Requirements.

In Europe:

Safety requirements of EEC Directive “Low voltage” 2014/35/EU:

- EN 60335-1 General Requirements for Domestic electrical appliances
- EN 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

Safety requirements of EEC Directive “EMC” 2014/30/EU:

- EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3 Electromagnetic Compatibility Requirements.

Requirements of EEC Directive 93/68/EEC and 2011/65/EU

European directive 2012/16/EU on Waste Electrical and Electronic Equipment (WEEE) (for European Union countries only)

GB This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

ENERGY GUIDELINES (GB IE ONLY)

MODEL	NO. COOKING ZONES	DIAMETER/ AREA COOKING ZONE	ENERGY CONSUMPTION* (PER ZONE)	ENERGY CONSUMPTION* (WHOLE COOKTOP)
CI302DTB	2	20x25 cm per zone	195.6 Wh/kg 187.0 Wh/kg	191 Wh/kg
CI603DTB	3	LF (15 cm) LR (15 cm) R (26 cm)	LF 176.0 Wh/kg LR 175.7 Wh/kg R 184.0 Wh/kg	179 Wh/kg
CI604DTB	4	20x25 cm per zone	LF 187.5 Wh/kg LR 191.7 Wh/kg RF 195.6 Wh/kg RR 187.8 Wh/kg	191 Wh/kg
CI764DTB	4	LF (21 cm) LR (15 cm) RF (18 cm) RR (18 cm)	LF 170.3 Wh/kg LR 182.5 Wh/kg RF 170.0 Wh/kg RR 173.0 Wh/kg	174 Wh/kg
CI905DTB	5	<i>Bridging Zones</i> 20x25 cm per zone Wok (26 cm)	LF 196.9 Wh/kg LR 183.6 Wh/kg CTR 190.8 Wh/kg RF 193.5 Wh/kg RR 191.1 Wh/kg	191 Wh/kg

*Energy consumption for electric cooking appliances are calculated using the following Standards
1) BS EN 50304 & BS EN 60350 -Electric cooking ranges, hobs, ovens and grills for household use-
Methods for measuring performance.

Reducing the environmental impact of cooking

Reducing energy consumption will reduce the impact of cooking on the environment.
You can reduce energy consumption by:

- Thawing frozen foods in the refrigerator first
- Using a moderate setting to conserve energy
- Using the correct sized pot
- Using a pressure cooker
- Cutting food into smaller pieces - this will reduce cooking time
- Use a steamer or a pan with a divider to cook different vegetables at the same time
- Using a cover when boiling water to reduce the time it takes to get to the boil.
- Simmering liquid cooked foods instead of boiling vigorously
- Keeping pot lids on to reduce heat loss.

WARRANTY AND SERVICE

Before you call for service or assistance

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- ① Your product is correctly installed.
- ② You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Authorized Service Centre, Customer Care, or contact us through our website www.fisherpaykel.com.

Complete and keep for safe reference:

Model _____

Serial No. _____

Purchase Date _____

Purchaser _____

Dealer _____

Suburb _____

Town _____

Country _____

FISHERPAYKEL.COM

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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.

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