Fisher&Paykel

Induction cooktop

CI302DTB, CI603DTB, CI604DTB,
CI754DTB & CI905DTB models

User guide

NZ AU GB IE

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Important!

SAVE THESE INSTRUCTIONS

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please visit our local website listed on the back cover or contact your local Fisher & Paykel dealer.

Operation and maintenance

⚠ WARNING!

Electrical Shock Hazard

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 the cooktop off at the wall before cleaning or maintenance.

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

⚠ WARNING!

Fire Hazard

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
NEVER try to extinguish a fire with water, but switch off the appliance and cover flame, eg with a lid or fire blanket.
Do not store items on cooking surfaces.

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

⚠ WARNING!

Health Hazard

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.

Failure to follow this advice may result in death.

Operation and maintenance

⚠ WARNING!

Hot Surface Hazard

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.

Important safety instructions

- ***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.***
- ***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.***
- ***Never use your appliance for warming or heating the room.***
- ***After use, always turn off the cooking zones and the cooktop as described in this manual (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.***

Important safety instructions

- *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.*
- *Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.*
- *Do not use a steam cleaner to clean your cooktop.*
- *Do not place or drop heavy objects on your cooktop.*

Important safety instructions

- *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.*
- *If the power supply cable is damaged, it must only be replaced by a qualified technician.*
- *Do not operate your cooktop by means of an external timer or separate remote-control system.*

Introducing your cooktop

Congratulations on your new purchase. Your Fisher & Paykel induction cooktop is the ultimate in induction cooking, giving you the speed, precision, and simplicity of electronic control, and the easy-care elegance of a ceramic glass surface. For more information, visit our local website listed on the back cover.

A word on induction cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up. This technology has a number of advantages over traditional radiant energy cooking:

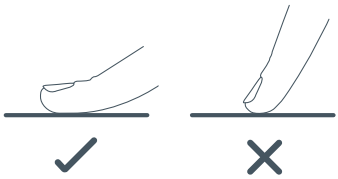
- Heat-up times are much faster.
- Use is safer as no heating takes place unless a suitable pan is placed on the cooking zone.
- As heat is transferred without loss, you save energy.

Before using your new cooktop

- Read this guide, taking special note of the 'Safety and warnings' section.
- Remove any protective film that may still be on your cooktop.

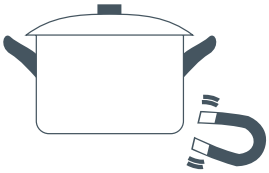
Using the touch controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- Make sure the controls are always clean, dry, and there is no object (eg a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

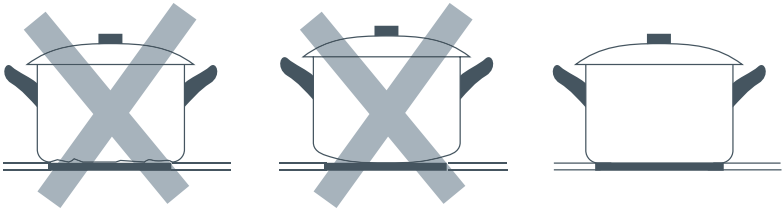


Important!

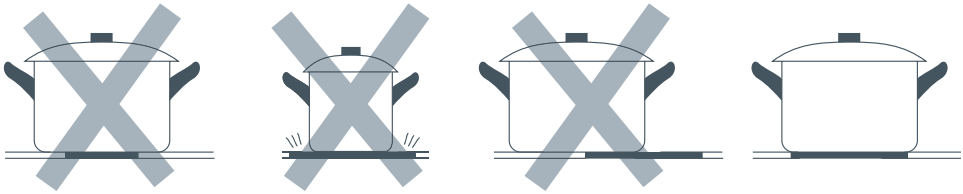
- ***Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or the bottom of the pan.***
- ***You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.***
- ***If you do not have a magnet:***
  1. ***Put some water in the pan you want to check.***
  2. ***Follow the steps under 'To start cooking' opposite.***
  3. ***If ⌴ does not flash in the display and the water is heating, the pan is suitable.***
- ***Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, earthenware.***



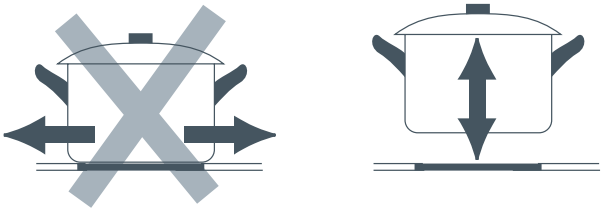
Do not use cookware with jagged edges or a curved base.



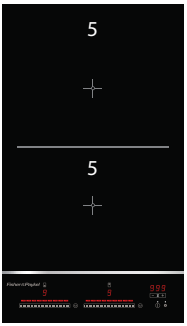
Make sure that the base of your pan is smooth, sits flat against the glass, and is similar in size as the cooking zone. A small pot on a large cooking zone may not be detected. Always centre your pan on the cooking zone.



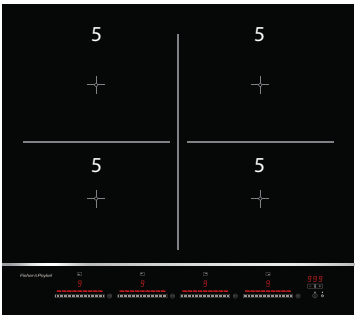
Always lift pans off the cooktop– do not slide, or they may scratch the glass.



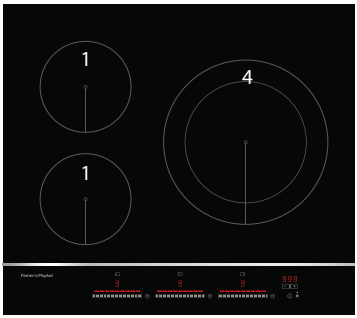
Using your induction cooktop



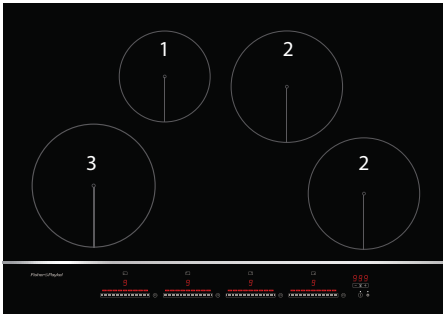
CI302DTB model



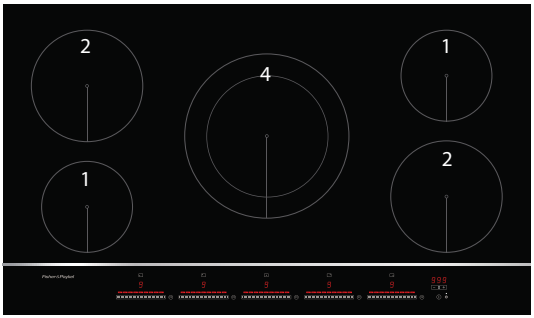
CI604DTB model



CI603DTB model



CI754DTB model



CI905DTB model

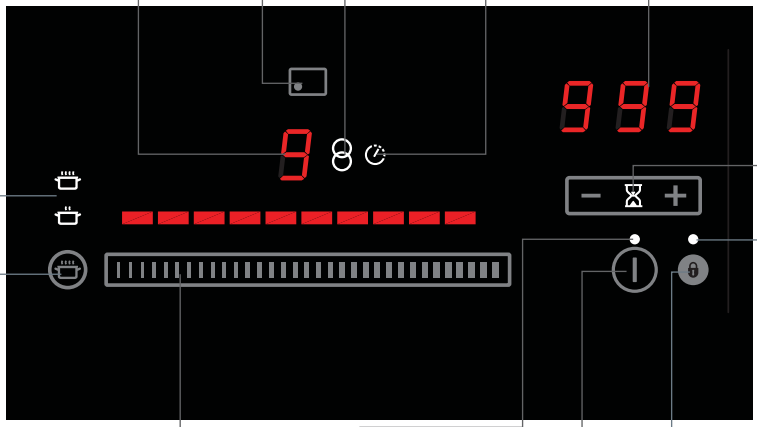
Cooking Zone	Zone Diameter	Power	PowerBoost	Recommended minimum pan size
1	145 mm	1400 W	2200 W *	120 mm
2	180 mm	1850 W	3000 W *	145 mm
3	210 mm	2300 W	3700 W *	145 mm
4	180/260 mm	1850/2600 W	3000/5500 W *	125 mm (inner zone) 250mm (dual zone)
5	SmartZone	2100 W	3700 W **	120mm (un-bridged) 250mm (bridged)

* Maximum output when set on PowerBoost.

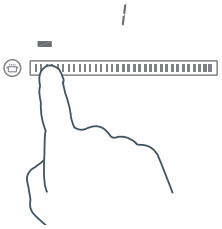
** PowerBoost is not available when cooking zones are bridged.

See 'Using your cooktop's special features.'

Control panel

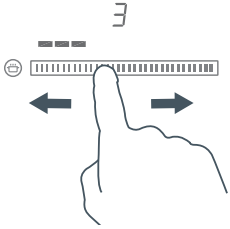


To select a setting on the selector:



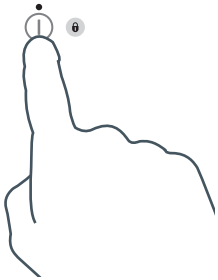
Touch at one point to "jump" to a specific setting

OR

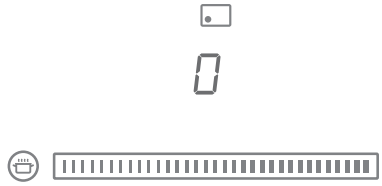


slide your finger along the selector.

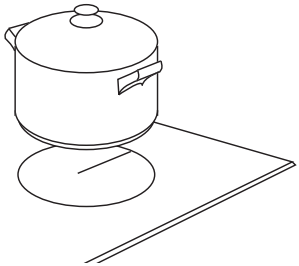
To start cooking



1 Touch and hold the ON/OFF control for 2 seconds.
A white indicator light will glow.



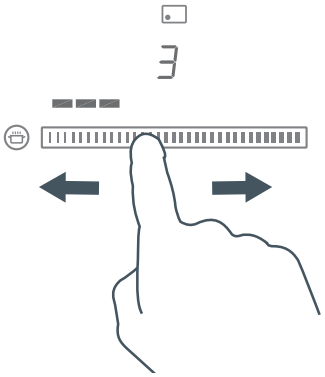
2 will appear in the cooking zone displays.



3 Place a suitable pan on the cooking zone you wish to use.
- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

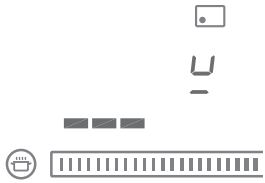
Important!

Always place small pans in the centre of the cooking zone.



4 Select a heat setting by touching or sliding the setting selector with your finger.
- If you don't choose 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.

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.

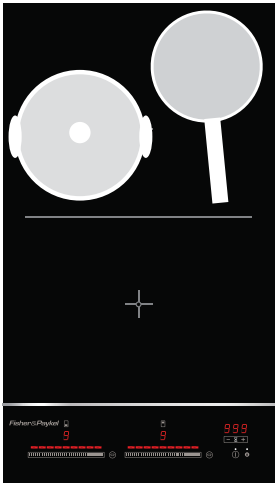
Dual zone cooking (CI905DTB & CI603DTB models only)
When using a small pot on the dual cooking zone, be sure to centre it so that the inner zone will detect the pan. If the pan covers the outer zone, then the outer zone will automatically switch on.

SmartZones (CI604DTB & CI302DBT models only)

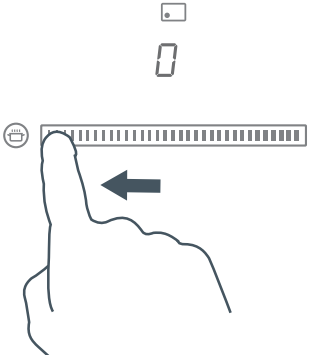
The SmartZones are large. You may place several small pots on the SmartZone and they will be detected as if they were one large pot.

Important!

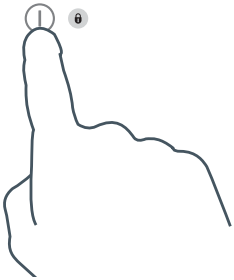
The whole of the SmartZone is activated when a pot is detected. This means that other magnetisable items (such as cutlery) sitting in the cooking zone will heat up.
Never leave cutlery or other magnestisable items on your cooktop.



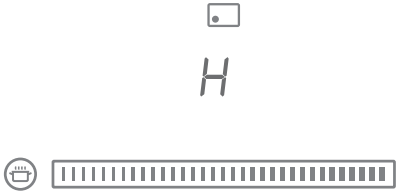
When you have finished cooking



1a **Turn the cooking zone off** by touching or sliding down to 0.
Make sure the display shows 0.



1b **Turn the whole cooktop off** by touching the ON/OFF control.



2 **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.

Locking the controls

- You can lock the controls to prevent unintended use (for example children accidentally turning cooking zones on).
- When the controls are locked, all controls except the ON/OFF control are disabled.

To lock the controls

1. Make sure that the cooktop is turned on but no cooking zone is in use.
2. Touch and hold the keylock control for 5 seconds. The white indicator light above the control comes on, indicating that the controls are locked.

- Note: the cooktop will automatically turn off after 20 seconds, but the controls will still be locked when you turn the cooktop on again.

If any controls are accidentally touched while the cooktop is locked the white 'lock' indicator light will flash and the cooktop will remain locked.

To unlock the controls

1. Make sure the cooktop is turned on.
2. Touch and hold the keylock control for 3 seconds. The white indicator light above the control goes out.
3. You can now start using your cooktop.

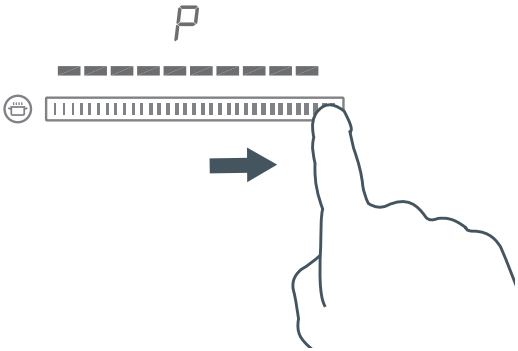
Using the PowerBoost feature

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

Important!

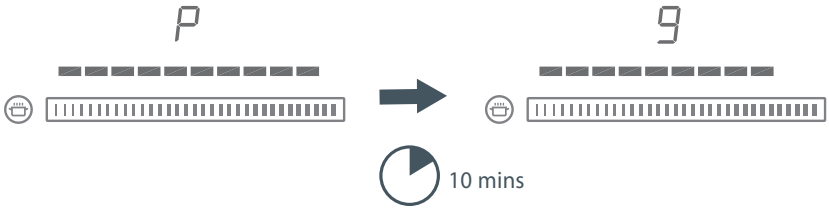
PowerBoost heats food and liquids very quickly. Do not leave the cooktop unattended when using this feature.

To set a cooking zone for PowerBoost



1 With the cooktop turned on, touch or slide the setting selector up to the last setting on the right until P is displayed.

When PowerBoost is set



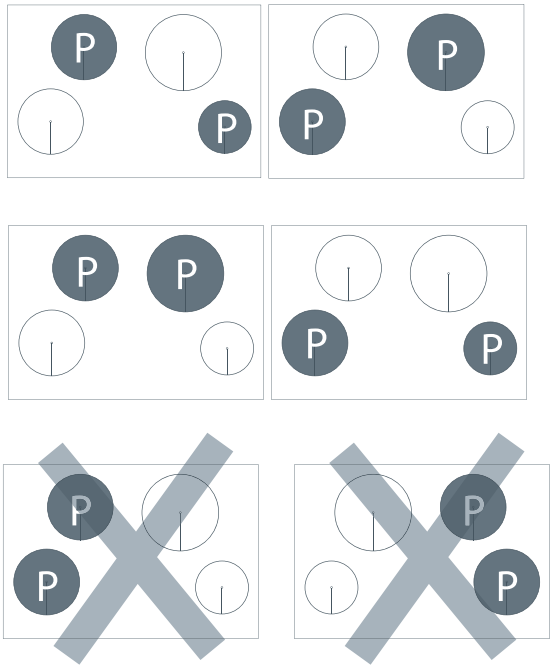
- The cooking zone will be on PowerBoost (more than 100%) for **10 minutes**, P will then flash for a few seconds before the cooking zone automatically reduces the heat to setting 9 (100%).

To quit the PowerBoost setting

Either touch or slide the setting selector to a new setting or to 0 to turn the cooking zone off.

Note:

- You can set two (CI603DTB, CI604DTB and CI754DT) or three (CI905DTB) cooking zones for PowerBoost, **as long as one is not behind the other.** For example:



CI754DTB model shown as an example

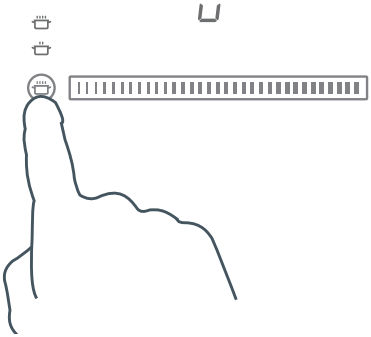
- If one cooking zone is set to PowerBoost and you accidentally select a second cooking zone immediately in front or behind it also setting it to PowerBoost, the first cooking zone will warn you that the configuration is not possible, flash P and then automatically reduce its power level.
- When a cooking zone is set for PowerBoost, the cooking zone immediately in front of or behind may automatically reduce its power level.
- PowerBoost is not available if cooking zones are bridged.

Using the GentleHeat feature

There are two Gentle heat settings.

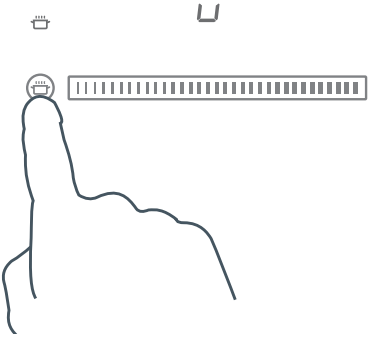
- The Low setting is ideal for the most delicate cooking tasks (such as melting chocolate), as the cooking zone will provide a very low continuous gentle heat.
- The Medium setting is ideal for keeping cooked food warm and the gentle warming of delicate foods.

To set a cooking zone for GentleHeat



1a With the cooktop turned on, touch the GentleHeat control.

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



1b If you want the **Medium setting**, 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 control a third time will switch off the cooking zone altogether.

To quit the GentleHeat setting

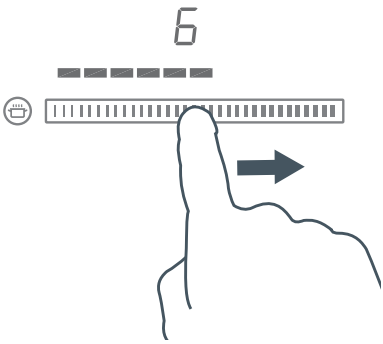
Either touch or slide the setting selector to a new setting or to 0 to turn the cooking zone off.

Using the Auto Heat-reduce feature

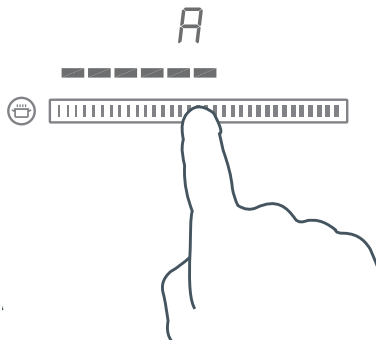
Cooking zones set for this feature will:

- first quickly heat up food or liquid at the highest setting
- then automatically reduce the heat to a pre-selected lower setting to cook the food through.

To set a cooking zone for Auto Heat-reduce



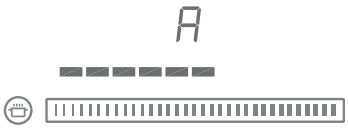
1 With the cooktop turned on, touch or slide the setting selector to the level that you wish the cooking zone to automatically reduce to.
Do not lift your finger.



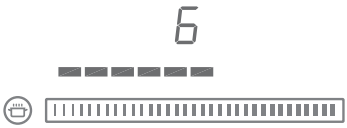
2 Hold your finger on the control for 3 seconds until the letter A starts to flash, alternately with the temperature you have selected.

- The control is now set and you can move your finger away.

When Auto Heat-reduce is set



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 lower heat setting selected. See chart below.



Then, when the period of highest setting is over, 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 A starts flashing. Alternatively, wait until A stops flashing and then modify the heat setting.

Pre-selected lower heat setting	Approx. length of time at highest setting
1	40 seconds
2	1 minute
3	2 minutes
4	3 minutes
5	4 minutes
6	7 minutes
7	2 minutes
8	3 minutes

To quit the Auto Heat-reduce setting while A is flashing
Either touch or slide the setting selector to a new setting or to 0 to turn the cooking zone off.

Note:

- The Auto Heat-reduce and PowerBoost features cannot be used together. If you turn PowerBoost on when Auto Heat-reduce is already set, the Auto Heat-reduce will cancel and PowerBoost will stay on.

Using the timer

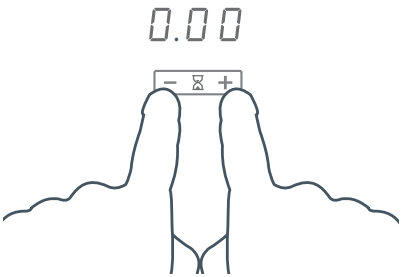
You may use the timer in two different ways:

- You can use it as a minute minder, even when not using the cooktop.
  When used as a minute minder, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one or more cooking zones off after the set time is up.

- 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.

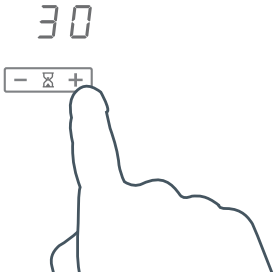
Using the timer as a minute minder

If you are not using any cooking zones
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'.



1a Make sure the cooktop is turned ON. Touch the – and + controls of the timer together. 0.00 will show in the minute display.

1b The egg timer ⧖ will glow.



2 Set the time.

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

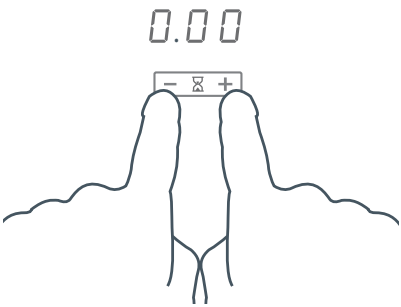
3 A few seconds after the time is set it will begin to countdown. The display will show the remaining time in hours and minutes or if less than 10 minutes, in minutes and seconds.

When the set time is up
0.00 will flash and the timer will beep. Touch the – or + controls to stop the beeping.
Remember, touching the ON/OFF control will turn the whole cooktop off!

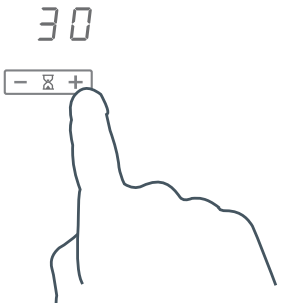
Using your cooktop's special features

Using the cooking zone after you have a set the minute minder
If you start using a cooking zone after you have set the minute minder, the minute minder will continue to count down.
You may also set cooking timer to turn a zone off (see opposite).

Setting the minute minder when you are using one or more cooking zones.



1 To set the minute minder when the cooking zone(s) are already being used, repeatedly tap the – and + controls of the timer together to cycle through the individual timers ⏲ for the cooking zones until the egg timer ⧖ glows. 0.00 will steadily show in the minute display.
(eg if you have 5 cooking zones, you will need to tap the – and + controls of the timer

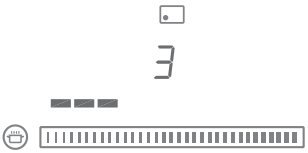


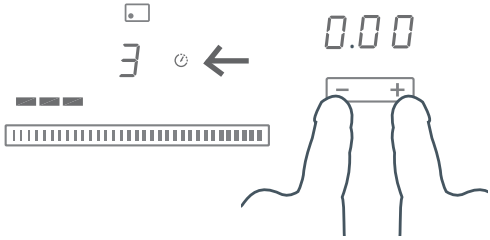
2 Set the time.
- Hint: the minutes will scroll faster if you touch and hold – or + continuously.

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 the set time is up
0.00 will flash and the timer will beep. Touch the – or + controls to stop the beeping.
Remember, touching the ON/OFF control will turn the whole cooktop off!

Setting the timer to turn one or more cooking zones off

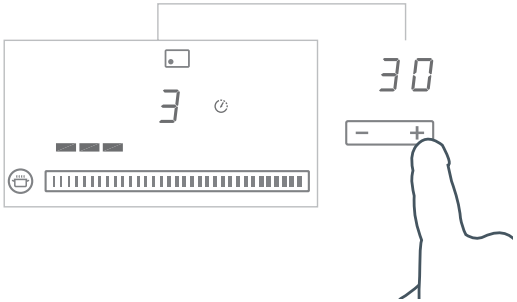




1 Make sure the cooking zone(s) you want to set the timer for are in use.

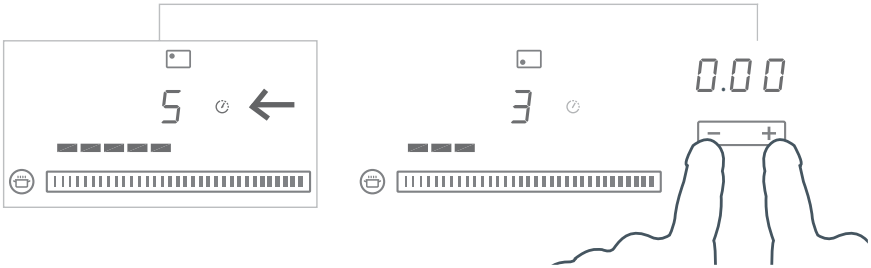
2 Tap the **–** and **+** controls of the timer together until the indicator of the desired cooking zone comes on.

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



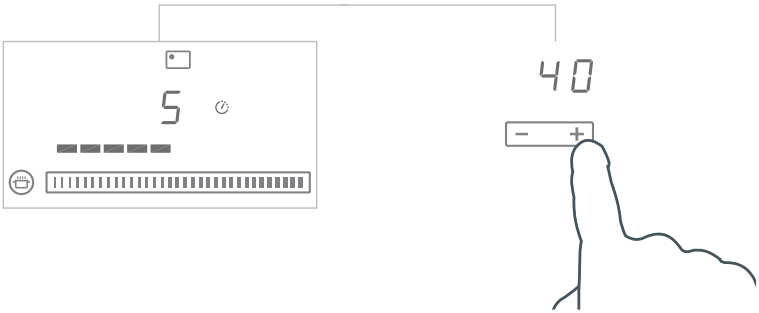
3 Set the time.

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



4 Cycle through the zones, by tapping the – and + controls of the timer together until the timer indicator of the required cooking zone comes on.

- 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.



5 Set the time.

You can set 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. 0.00 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

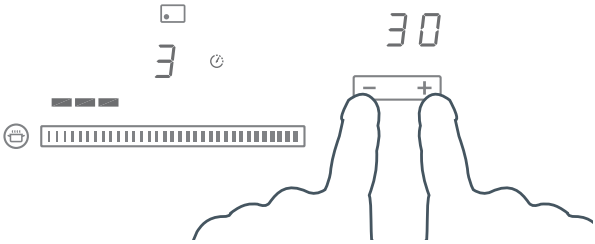
- If more than one timer is set (including the minute minder), the indicator belonging to the cooking zone or minute minder with the shortest remaining time setting will glow brightly. Other timer indicators will be dimly lit.
- *To check the remaining time for another cooking zone:*
  Touch the **–**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

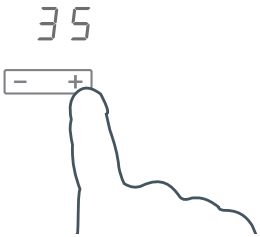
- The cooking zone whose set time is up will automatically turn off.
- 0.00 will flash in the minute display.
- The timer will beep.
  Touch the **–** or **+** control to stop the beeping.
  The timer indicator of the relevant cooking zone will go out. The display will show 0.

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.

To change or cancel a timer setting

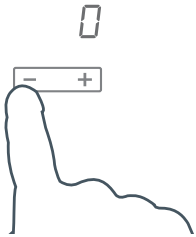


1 With the cooktop turned on, repeatedly tap the – and + timer controls together until the indicator light in the desired cooking zone window glows brightly.



2 *To change:*
Set the new time.

OR



2 *To cancel:*
Touch the **–** control of the timer and hold until the minute display shows 0.

Important!

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.

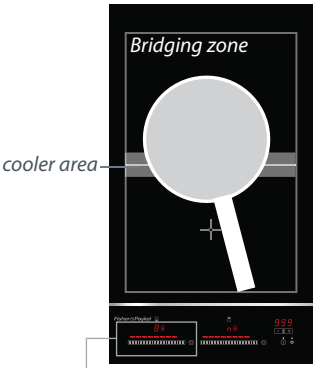
Using Bridging Zones (CI302DTB & CI604DTB SmartZone models only)

- 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.

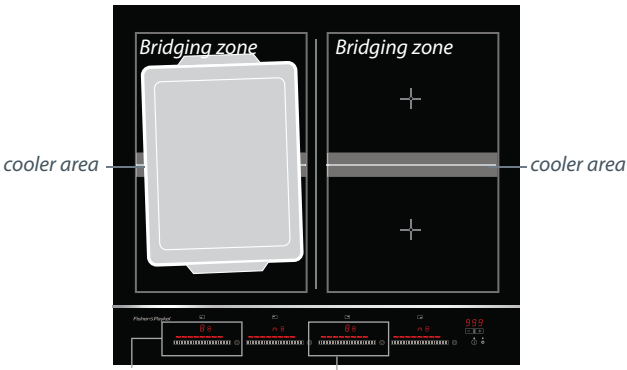
Important!

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.

CI302DTB model



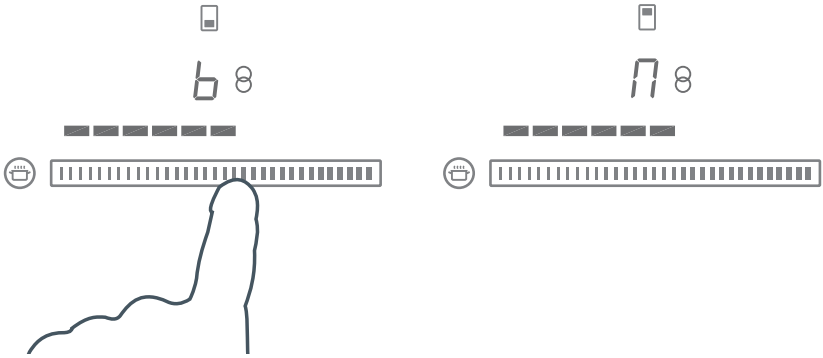
CI604DTB model



To select the bridging function

1 Place the pan on the cooktop over the two zones you wish to use, covering both cooking zones (as shown above).

2 Touch the setting selectors (anywhere) of **both** cooking zones at the same time. The bridging zone indicator light will show in both control windows. ⊓ will show in the left hand display, ⊓ in the right hand display.



3 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 ⊓.

If no pan is detected

If no pan is detected on either cooking zone the left hand zone display will alternate between the selected setting and ⊔. The right hand selector will show ⊓.

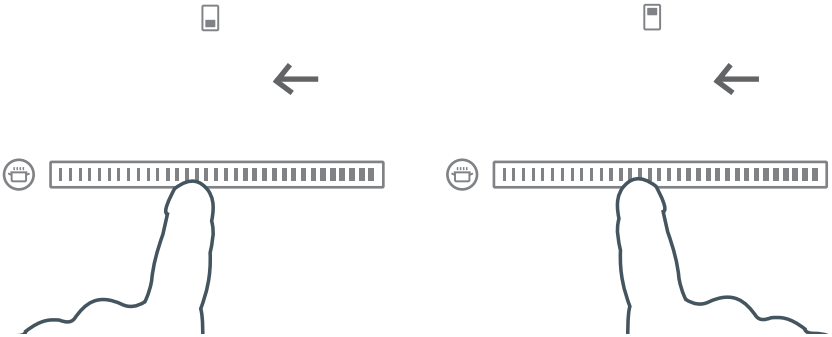
If no pan is detected on one cooking zone:
The left hand display will still show the selected temperature and the right hand display will still show ⊓.
If after 10 minutes no pan is detected:

- 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 slectors (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 A flashes alternately with the selected setting.

To cancel bridging



At the same time, touch the setting selectors of both bridged cooking zones.
The bridging indicator lights will go out.

Note: Sliding the scale down to 0 will not turn off bridging.
Note: 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 'Setting the timer'.
The timer indicator will show in both displays.

Important!

Take care when frying: oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high termperatures 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.
- Minimise 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 ^{O}C, when bubbles are just rising occasionally to the surface of the cooking liquid. It 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.

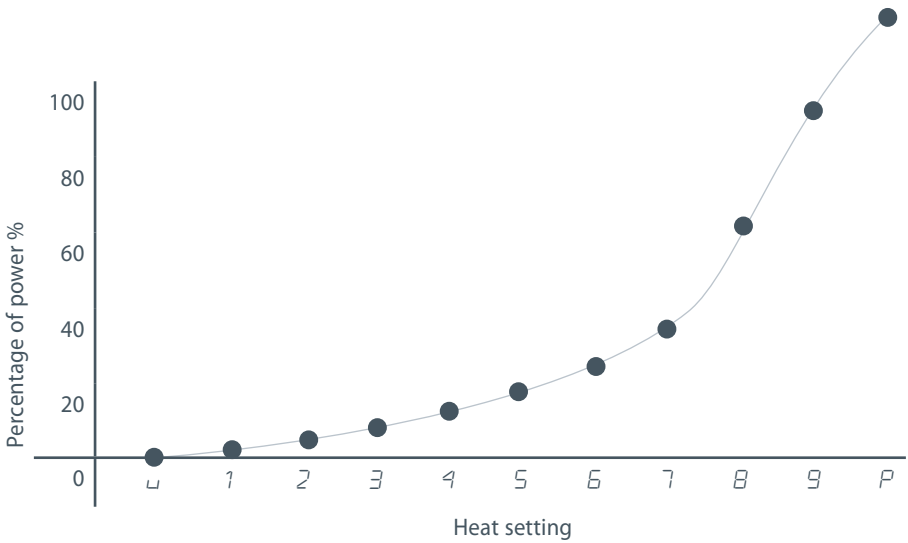
For stir-frying

- 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.

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.



Heat setting	Suitability
u	■ melting chocolate, butter, and foods that burn quickly ■ delicate warming for small amounts of food
1 - 2	■ gentle simmering ■ slow warming
3 - 4	■ reheating ■ rapid simmering ■ cooking rice
5 - 6	■ pancakes
7 - 8	■ sautéing ■ cooking pasta
9	■ stir-frying ■ searing ■ bringing soup to the boil
P	■ boiling water

What?	How?	*Important!*
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	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.	▪ ***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.***
Boilovers, melts, and hot sugary spills on the glass	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: 1 Switch the power to the cooktop off at the wall. 2 Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3 Clean the soiling or spill up with a dish cloth or paper towel. 4 Follow steps 2 to 4 for 'Everyday soiling on glass' above.	▪ ***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.***
Spillover on the touch controls and stainless steel strip	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.	▪ ***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 chart

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 Authorised Service Centre or Customer Care.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' 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 'Choosing the right cookware'.
	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. -0- shows in the timer display when I turn on the cooktop.	The cooktop is in 'Display mode'	Contact Customer Care or your Authorised Service Centre.

Troubleshooting chart

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 U 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 'Choosing the right cookware'.
	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 Er 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 Authorised Service Centre or Customer Care with the error code information.

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, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, or contact us through our local website listed on the back cover.

Warranty and service

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

In New Zealand and Australia:
AS/NZS 60335-1 General Requirements for Domestic electrical appliances
AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances
AS/NZS CISPR 14.1.2010 Electromagnetic Compatibility Requirements.

In Europe:
Safety requirements of EEC Directive "Low voltage" 2006/95:
- 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" 2004/108:
- EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3 Electromagnetic Compatibility Requirements

Requirements of EEC Directive 93/68.

CE

European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE)
(for European Union countries only)
GB This appliance is marked according to the European directive 2002/96/EC 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.

Product details

Fisher & Paykel Ltd

Model ..... **Serial No.** .....

Date of Purchase ..... **Purchaser** .....

Dealer ..... **Suburb** .....

Town ..... **Country** .....

www.fisherpaykel.com

Fisher&Paykel

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The product specifications in this booklet 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. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

NZ AU GB IE F&P PN - 590487 A 05.2013