FISHER & PAYKEL

INDUCTION COOKTOP

CI304PTX & CI365PTX

models

USER GUIDE

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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 website listed on the back cover or contact your 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, or use dry chemical or foam-type extinguisher.
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.

⚠ WARNING!



Hot Surface Hazard
DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color.
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.
Do not place metal objects (such as kitchen utensils, knives, forks, spoons and lids) 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!



Cut Hazard
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.
Failure to follow this advice could result in injury and cuts.

IMPORTANT SAFETY INSTRUCTIONS!

Operational

- **Read these instructions carefully before using this product.**
- **Proper installation — Be sure your appliance is properly installed and grounded by a qualified technician.**
- **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.**
  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 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.**
- **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.**

IMPORTANT SAFETY INSTRUCTIONS!

Operational

- **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.**
- **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.**
- **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.**
- **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.**
- **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.**
- **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 interfence 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.**

Introducing your cooktop

Congratulations on your new purchase. Your 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:

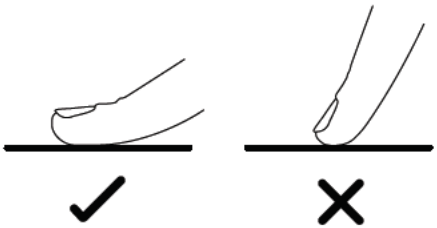
- Heat-up times are much faster.
- Use is safer as no heating takes place unless a suitable pan is placed on the cooking zone.
- As heat is transferred without loss, you save energy.

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.



To check if cookware is suitable

- **Carry out a magnet test:**
  - Move a magnet across the base of the pan.
    If the magnet is attracted then the pan is induction suitable.
  - Note: Make sure attraction is consistent across the base of the pan.
    If there are gaps, such as an indented manufacturer's logo, then the performance of the pan will be impaired.



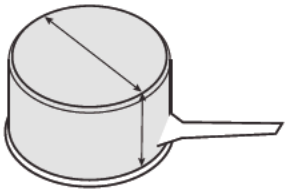
- **If you do not have a magnet:**

  ① Put some water in the pan you want to check.
  ② Follow the steps under 'To start cooking'.
  ③ If ⊔ does not flash in the display and the water is heating, the pan is suitable.

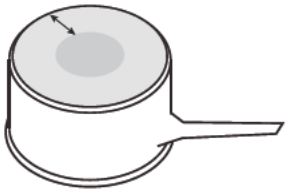
Quality of cookware

IMPORTANT!

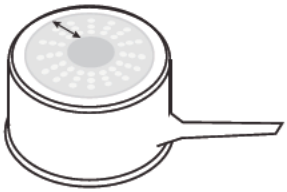
- **The quality of your cookware can affect cooking performance. Only use induction compatible cookware that has been specifically designed for induction cooking. Look for the induction symbol on the packaging or the bottom of the pan.**
- **Cookware that has a high content of ferromagnetic material that continues up from the base into the sides of the pan will give the best cooking performance. See below:**



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



Average heating Performance
Reduced area of ferromagnetic material.
Reduced zone of heating, results in poor cooking 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.

Cookware guidelines

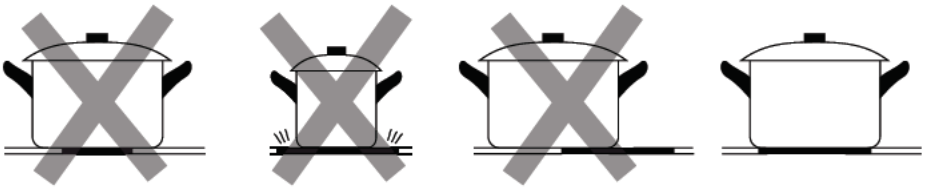
- **Cookware made from the following materials is suitable:**
  - stainless steel with a magnetic base or core
  - aluminium and copper with a magnetic base or core
  - cast iron
  - steel or enamelled steel.

- **Cookware made from the following materials is not suitable:**
  - pure stainless steel
  - aluminium or copper without a magnetic base
  - glass
  - wood
  - porcelain
  - ceramic or earthenware.

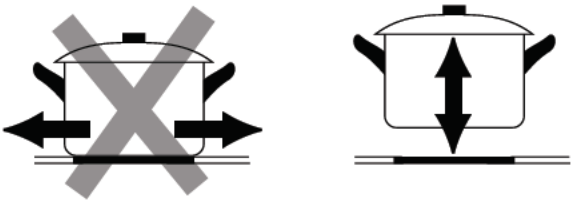
Do not use cookware with jagged edges or a curved base.

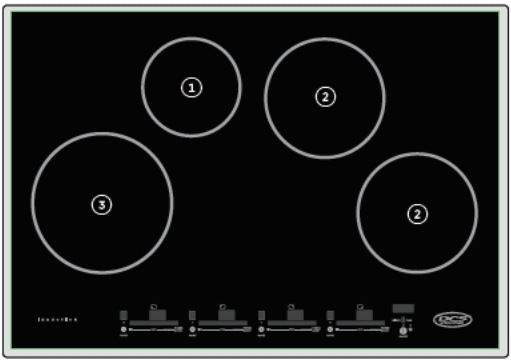


Make sure that the base of your pan is smooth, sits flat against the glass, and is similar in size as the cooking zone. A small pot on a large cooking zone may not be detected. Always centre your pan on the cooking zone.



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





CI304PTX model



CI365PTX model

COOKING ZONE	ZONE DIAMETER	POWER	POWERBOOST	RECOMMENDED MINIMUM PAN SIZE
①	5 3/4" (145mm)	1400 W	2200 W *	4 3/4" (120mm)
②	7 1/8" (180mm)	1850 W	3000 W *	5 3/4" (145mm)
③	8 1/4" (210mm)	2300 W	3700 W *	5 3/4" (145mm)
④	7 1/8"/10 1/4" (180/260mm)	1850/2600 W	3000/5500 W *	5" (125mm) (inner zone) 9 7/8" (250mm) (dual zone)

* Maximum output when set on PowerBoost.

Control panel

Simmer indicators

if top one is lit:
Medium Simmer setting is activated
If lower one is lit:
Low Simmer setting is activated

Heat Setting Display

Cooking Zone identifier

Bridging Zone indicator

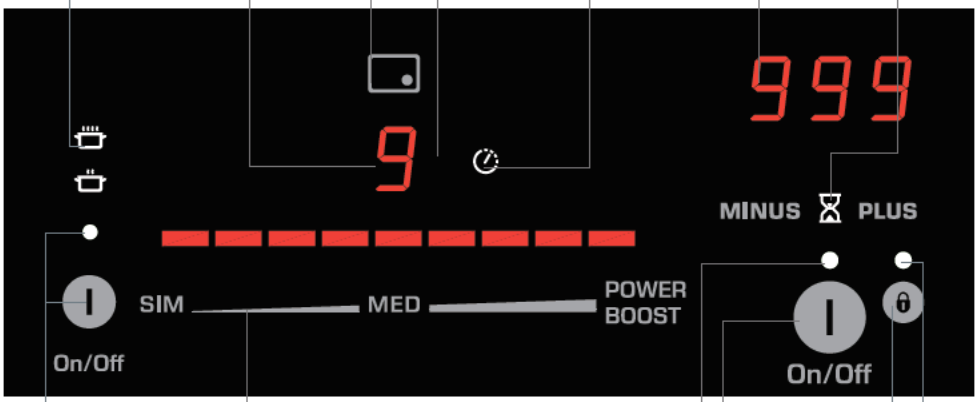
Zone timer indicator

if brightly lit:
timer is selected and ready to be set
if dimly lit:
timer is counting down

Timer Display

Timer Control

if on:
timer is active
if off:
timer is off



COOKING ZONE ON/OFF control
Touch to turn cooking zone on.
If lit: cooking zone is on.

Setting selector:
Touch this area or slide your finger along it to select the heat setting. The display lights above the selector correspond to the setting levels (0-9)

if on:
cooktop is on
if off:
cooktop is off

COOKTOP ON/OFF control
Turns the cooktop on and off

Keylock control:
Locks the controls (except ON/OFF) to prevent unintended use

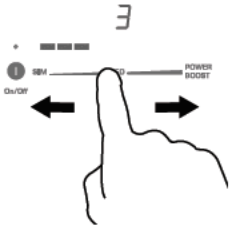
if on:
controls (except ON/OFF) are locked and unresponsive
if off:
controls are responsive

Using the setting selector:



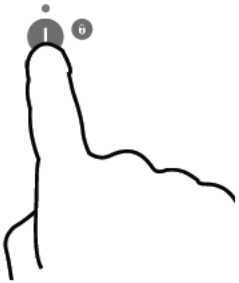
When the cooktop is turned on, Touch the selector at one point to "jump" to a specific setting

OR

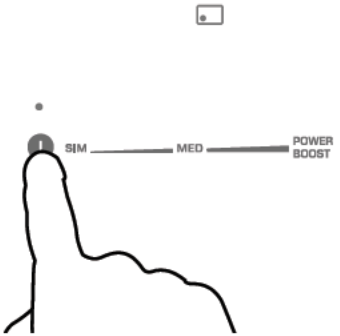


slide your finger along the selector.

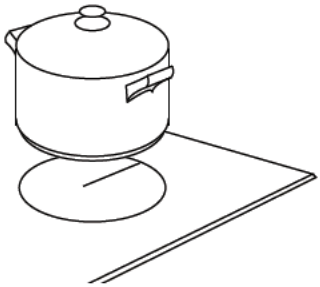
To start cooking



① Touch and hold the COOKTOP ON/OFF control until you hear a beep.
A white indicator light above the control will glow.



② Touch the COOKING ZONE ON/OFF control of the cooking zone you wish to use. A white indicator light above the control will glow.

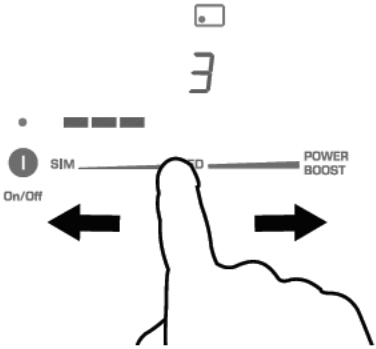


③ Place a suitable pan on the cooking zone.

- 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:

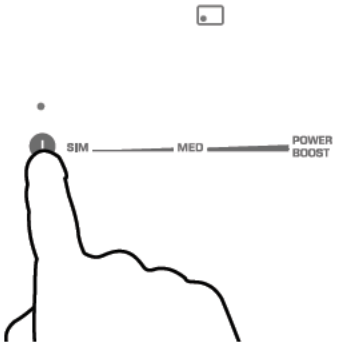
- you have not placed a pan on the correct cooking zone or
- the pan you're using is not suitable for induction cooking or
- the pan is too small or not properly centred on the cooking zone.



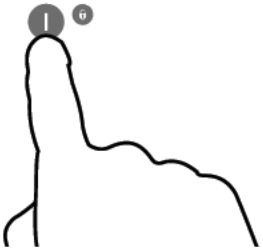
No heating takes place unless there is a suitable pan on the cooking zone.
The cooktop will automatically turn off after 10 minutes if no suitable pan is placed on it.

Dual zone cooking (CI365PTX 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.

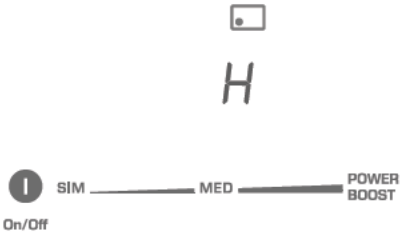
When you have finished cooking



① **Turn the cooking zone off** by touching the COOKING ZONE ON/OFF control.



② **Turn the whole cooktop off** by touching the COOKTOP ON/OFF control.



③ **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 COOKTOP 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 until you hear a beep. The white indicator light above the control will glow, 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 will go out.
③ You can now start using your cooktop.

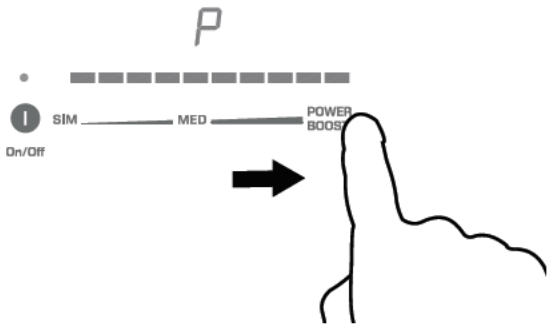
Using the PowerBoost feature

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 rated 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 cooking zone turned on, touch or slide the setting selector up to the last setting on the right until P is displayed.

When PowerBoost is set

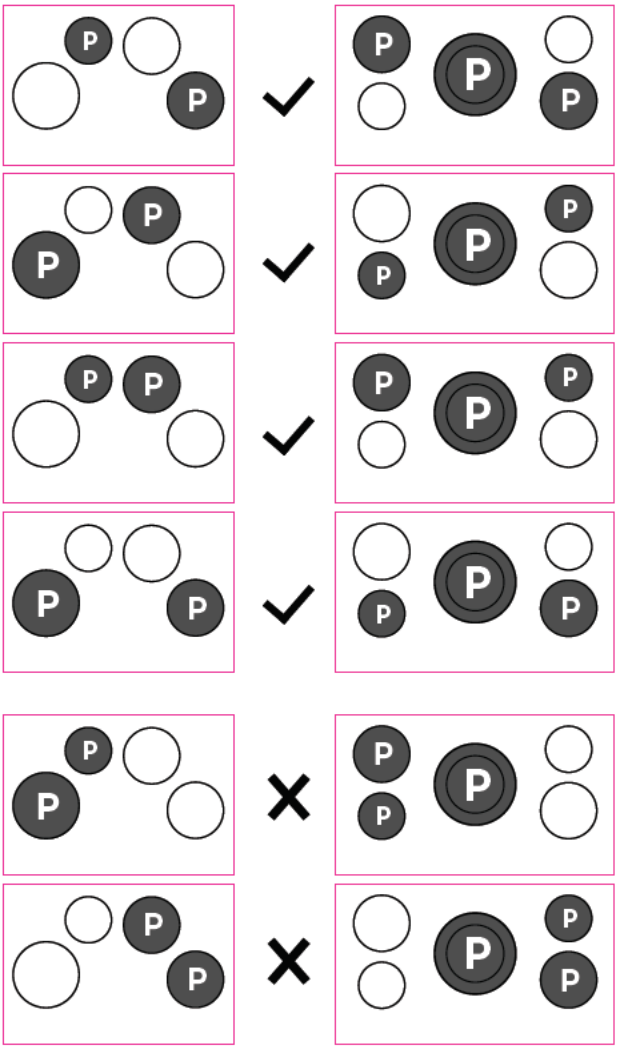


- The cooking zone will be on PowerBoost for 10 minutes, P will then flash for a few seconds before the cooking zone automatically reduces the heat to setting 9 .

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 (CI304PTX) or three (CI365PTX) cooking zones for PowerBoost, **as long as one is not behind the other**. For example:



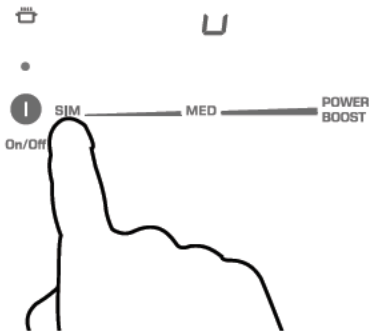
- If one cooking zone is set to PowerBoost and you accidentally also set a second cooking zone immediately in front or behind to PowerBoost, the first cooking zone will warn you that the configuration is not possible, flash P and then automatically reduce its power level.
- When a cooking zone is set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

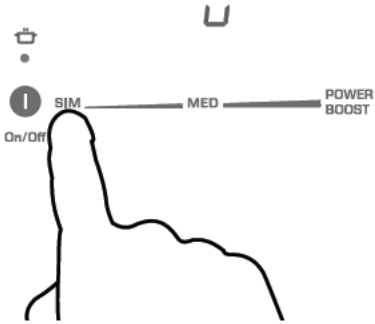
Using the Simmer feature

There are two Simmer settings.

- The Medium setting is ideal for keeping cooked food warm and gently warming delicate foods.
- 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.

To set a cooking zone for Simmer





① With the cooking zone turned on, touch the Simmer setting on the setting selector.

- The **Medium setting** indicator above will glow and ⊔ will show in the display.

② If you want the **Low setting**, touch and hold the Simmer setting on the setting selector.

- The **Low setting** indicator above will glow and the Medium setting indicator will go out.

To go from a higher heat setting to Simmer

① Touch the COOKING ZONE ON/OFF to turn the cooking zone off.
② Touch the COOKING ZONE ON/OFF again to turn the cooking zone back on.
③ Follow steps above to select the Simmer setting of your choice.

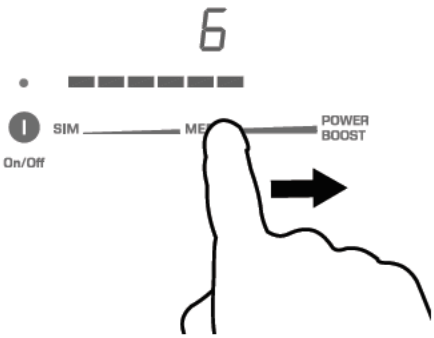
To quit the Simmer setting

Touch the COOKING ZONE ON/OFF button to turn the cooking zone off.

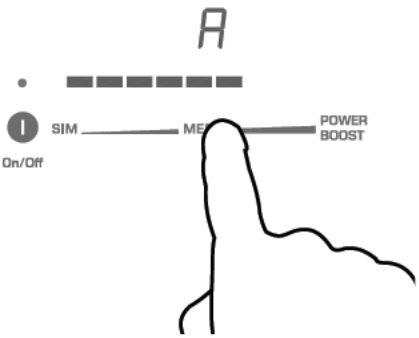
Using the Auto Rapid Heat feature

This feature lets you rapidly heat up food or liquid then automatically reduce the temperature to a pre-selected heat setting.

To set a cooking zone for Auto Rapid Heat



① With the cooking zone turned on, touch or slide the setting selector to the heat setting you want the cooking zone to 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 heat setting you have selected.

- Auto Rapid Heat is now set and you can move your finger away.

When Auto Rapid Heat is set



While the cooking zone is rapidly heating, A will flash alternately with the heat setting you have selected.



When the rapid heating is finished, A will stop flashing and the temperature will automatically reduce to the heat setting you have selected.

- The amount of time the cooking zone will rapidly heat for depends on the heat setting you have selected. See below chart for rapid heat times.

SELECTED 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

- 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.

To quit the Auto Rapid Heat setting while A is flashing
Either touch or slide the setting selector to a new setting or touch the COOKING ZONE ON/OFF control to turn the cooking zone off.

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

Using the timer

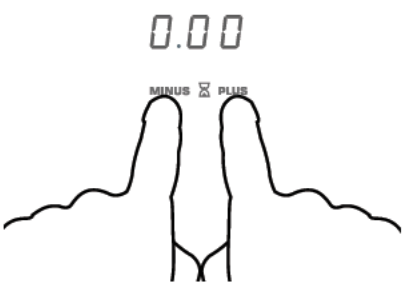
You may use the timer in two different ways:

- You can use it as a minute minder, even when not using the cooktop.
- 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 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'.



① Make sure the cooktop is turned ON. Touch the **MINUS** and **PLUS** controls of the timer together. 0.00 will show in the minute display.
② The egg timer ⧖ will glow.



③ Set the time.
- Hint: the minutes will scroll faster if you touch and hold **MINUS** and **PLUS** continuously.



④ 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 **MINUS** or **PLUS** controls to stop the beeping.
Remember, touching the COOKTOP ON/OFF control will turn the whole cooktop off!

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.

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 **MINUS** and **PLUS** 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 together 6 times).



② Set the time.
- Hint: the minutes will scroll faster if you touch and hold **MINUS** or **PLUS** 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 **MINUS** or **PLUS** controls to stop the beeping.
Remember, touching the COOKTOP ON/OFF control will turn the whole cooktop off!

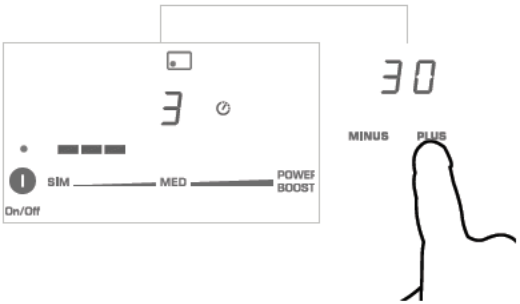
Setting the timer for individual cooking zones



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.



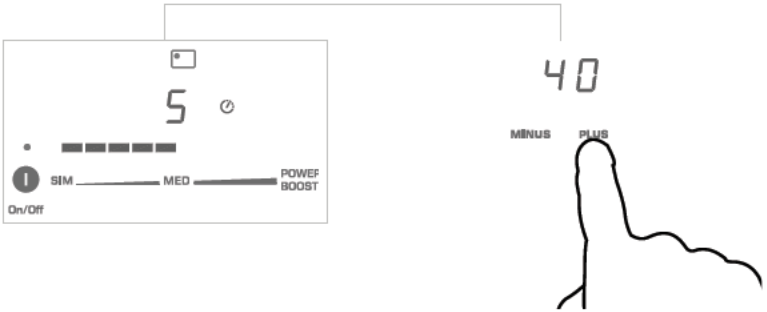
③ Set the time.

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



④ Cycle through the zones, by tapping the **MINUS** and **PLUS** 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 **MINUS** and **PLUS** 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 **MINUS** and **PLUS** 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:

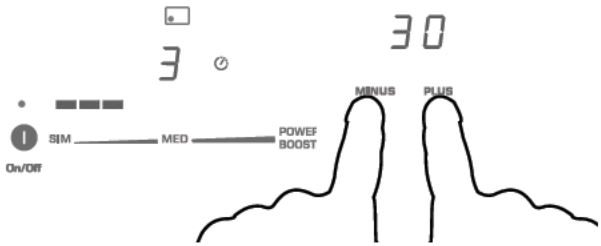
- Touch the **MINUS** and **PLUS** controls of the timer together and repeat until the indicator in the desired cooking zone window glows brightly.

When the set time is up

- 0.00 will flash in the minute display.
- The timer will beep.
  Touch the **MINUS** or **PLUS** 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 **MINUS** and **PLUS** 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 **PLUS** control of the timer and hold until the minute display shows 0.

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.
- 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 185 °F, 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.

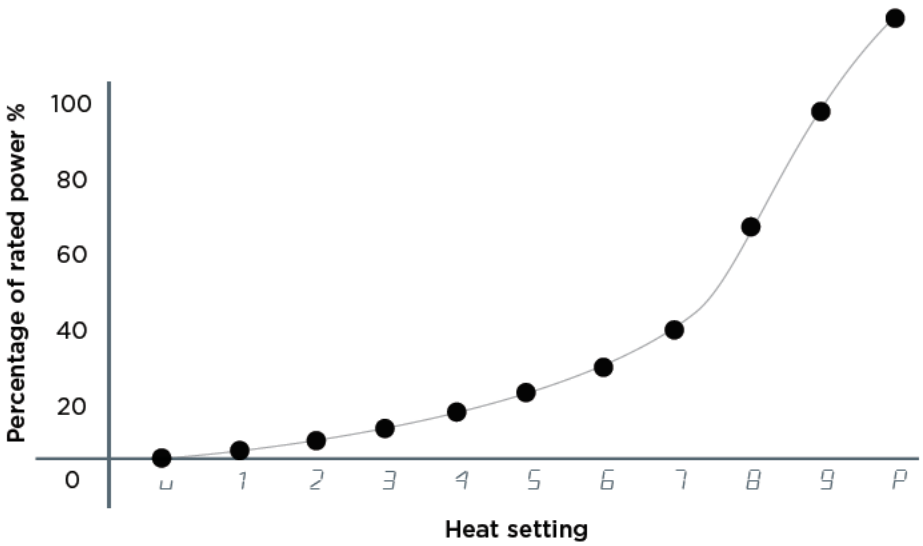
For stir-frying

- 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	• delicate warming for small amounts of food
	• melting chocolate, butter, and foods that burn quickly
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

CARE AND CLEANING

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 to a clean lint-free cloth and rub gently 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, acidic sauces or marinades 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 trim	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

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 '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. 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 U appears in the display.	The cooktop cannot detect the pan because it is not suitable for induction cooking. The cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.
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 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.	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.	This is normal for induction cooking and does not indicate a fault. To minimise condensation: • Ensure adequate ventilation when cooking. • Switch your rangehood on 5 minutes before cooking and let it run for at least 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.

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.

Contact details

For replacement parts or if further help is needed concerning this appliance call:

Toll Free 1 888 9 FNP USA (1 888 936 7872)

or write to:

Fisher & Paykel Appliances Inc.
695 Town Center Drive,
Suite 180 Costa Mesa.
CA 92626-1902
USA

or contact us through our web site www.fisherpaykel.com

Complete and keep for safe reference:

Model _____

Serial No. _____

Purchase Date _____

Purchaser _____

Dealer _____

Suburb _____

Town _____

Country _____

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