FISHER & PAYKEL

INDUCTION COOKTOP

CI604CTB1, CI704CTB1,
CI804CTB1, CI904CTB1
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 go to our website www.fisherpaykel.com 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

Operation and maintenance

⚠ 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**

IMPORTANT SAFETY INSTRUCTIONS

- **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.**
- **CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.**
- **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.**

INTRODUCTION

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:

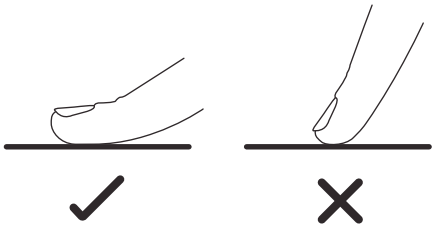
- Heat-up times are much faster.
- Use is safer as no heating takes place unless a suitable pan is placed on the cooking zone.
- As heat is transferred without loss, you save energy.

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

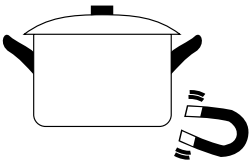
- The controls respond to touch, so you don’t need to apply any pressure.
- Use the ball of your finger, not its tip.
- Make sure the controls are always clean, dry, and there is no object (eg a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



CHOOSING THE RIGHT COOKWARE

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.



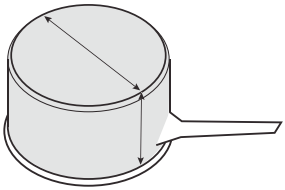
- If you do not have a magnet:

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

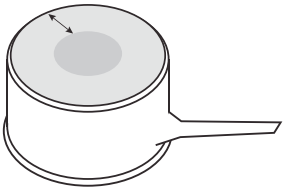
Quality of cookware

IMPORTANT!

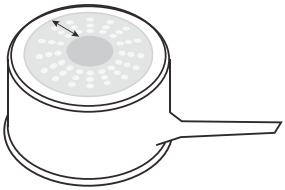
- **The quality of your cookware can affect cooking performance. Only use induction compatible cookware that has been specifically designed for induction cooking. Look for the induction symbol on the packaging or the bottom of the pan.**
- **Cookware that has a high content of ferromagnetic material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

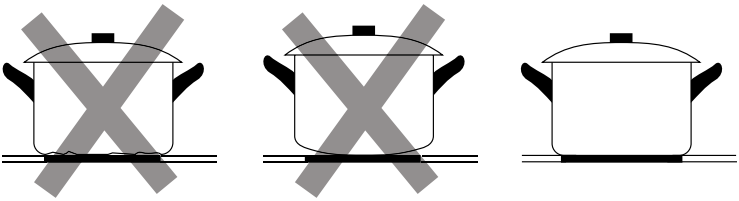
CHOOSING THE RIGHT COOKWARE

Cookware guidelines

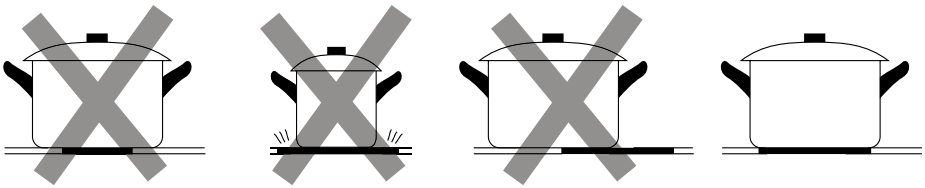
- Cookware made from the following materials is suitable:
  - stainless steel with a magnetic base or core
  - aluminium and copper with a magnetic base or core
  - cast iron
  - steel or enamelled steel.

- 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.

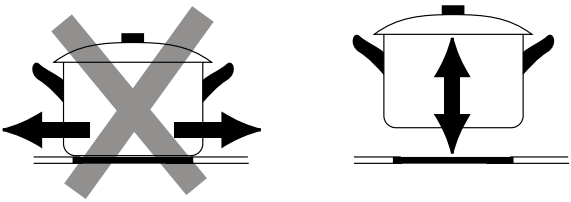
Do not use cookware with jagged edges or a curved base.



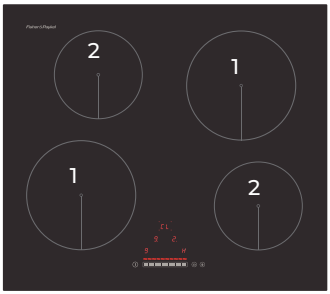
Make sure that the base of your pan is smooth, sits flat against the glass, and is similar in size as the cooking zone. A small pot on a large cooking zone may not be detected. Always centre your pan on the cooking zone.



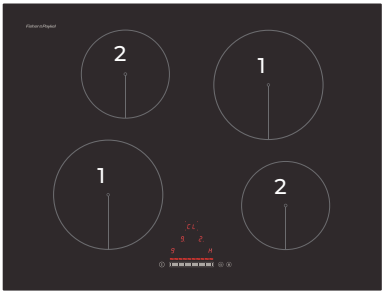
Always lift pans off the cooktop – do not slide, or they may scratch the glass.



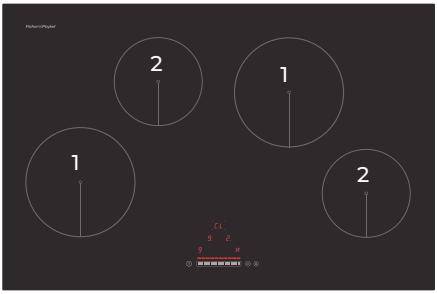
USING YOUR INDUCTION COOKTOP



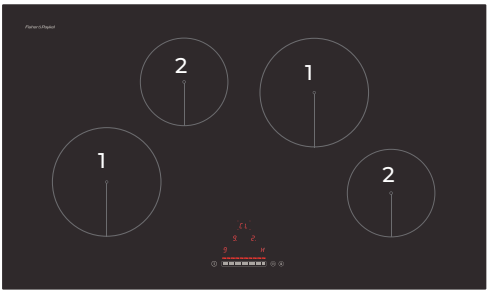
CI604CTB model



CI704CTB model



CI804CTB model



CI904CTB model

COOKING ZONE	ZONE DIAMETER	POWER	POWERBOOST	RECOMMENDED MINIMUM PAN SIZE
1	200 mm	2300 W	3000 W *	145 mm
2	160 mm	1200 W	1400 W *	110 mm

* Maximum output when set on PowerBoost.

USING YOUR INDUCTION COOKTOP

Touch controls overview

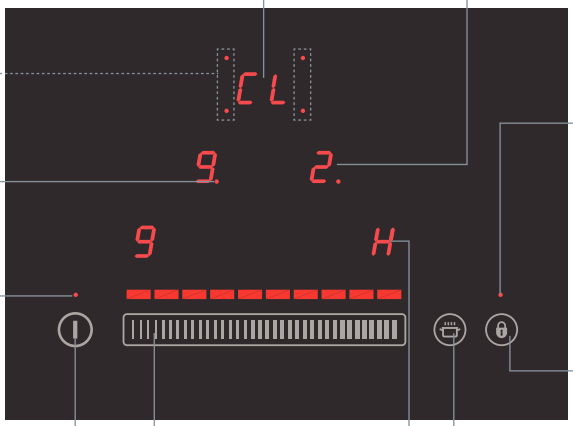
These indicators show which cooking zone(s) the timer is set for:

if flashing:
timer is selected and ready to be set
if steadily lit:
timer is set and counting down
if flashing and beeping:
set time is up

Timer display
- shows the number of minutes set/ remaining
- shows CL (cleared) if the timer is not set

Cooking Zone display
Touch to activate selected cooking zone

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



if on:
cooking zone is selected and ready to be set

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

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

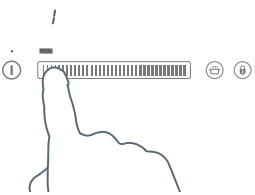
ON/OFF control
Turns the cooktop on and off

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

Warning!
The cooking zone is not in use but its surface is still very hot!

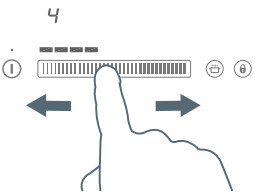
GentleHeat selector
Touch to activate GentleHeat function for the selected cooking zone. When GentleHeat is activated will show in the display of the selected cooking zone.

To select a setting on the selector:



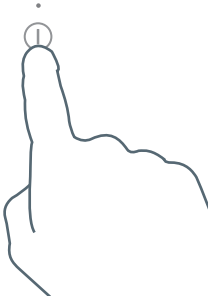
Touch at one point to “jump” to a specific setting

OR

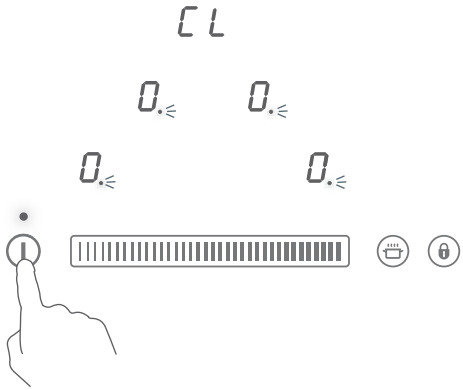


slide your finger along the selector.

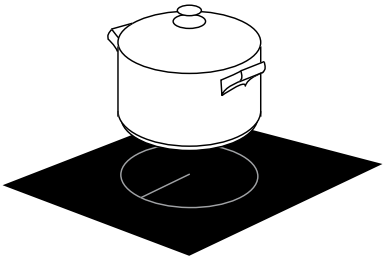
To start cooking



1 Touch and hold the ON/OFF control for 2 seconds.
- a red indicator light will glow.

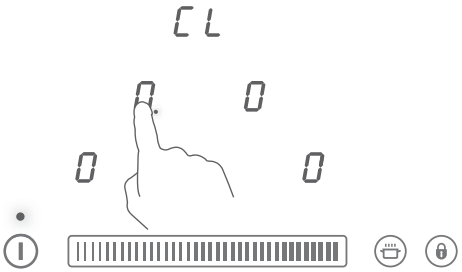


2 will appear in the cooking zone displays.

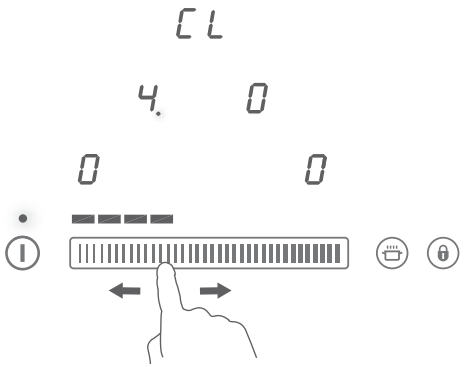


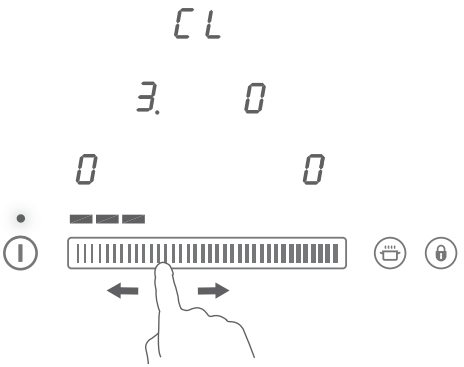
3 Place a suitable pan on the cooking zone you wish to use.
- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

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



4 Touch the display of the cooking zone you wish to use.

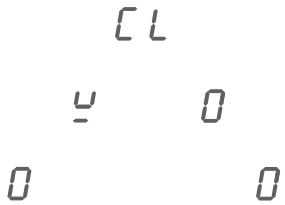




5 Select a heat setting by touching or sliding the setting selector with your finger.
- The setting will appear in the display of the selected cooking zone.
- If you don't choose a heat setting within 20 seconds, the cooktop will automatically turn off. Start with step 1 again.

6 You can modify the heat setting at any time during cooking.
- Touch the display of the cooking zone you wish to adjust.
- Adjust the heat setting by touching or sliding the setting selector with your finger.
- The new heat setting will appear in the display of the selected cooking zone.

If a display flashes U alternately with the heat setting

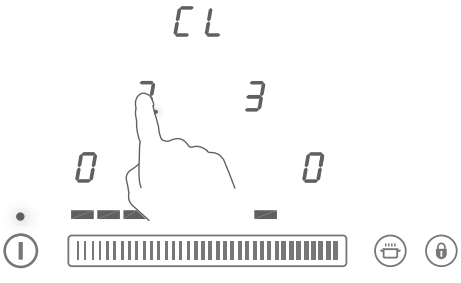


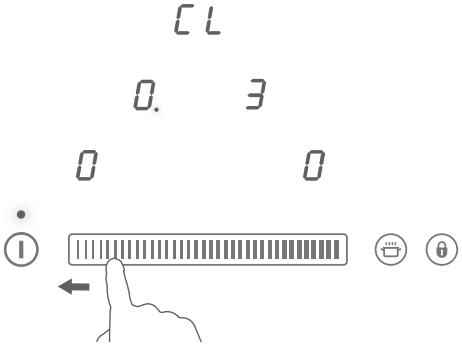
This means that:
- you have not placed a pan on the correct cooking zone or
- the pan you're using is not suitable for induction cooking or
- the pan is too small or not properly centred on the cooking zone.

- 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.

When you have finished cooking

To turn off an individual cooking zone, but continue to use other cooking zones

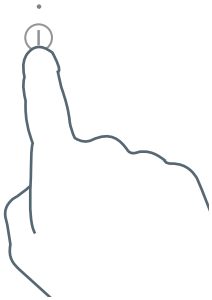




1 To turn off an individual cooking zone
Select the cooking zone you want to turn off.

2 Decrease its heat setting until the display shows 0. If the cooking zone surface is too hot to touch, H will replace 0 in the display.

To turn the whole cooktop off



1 Turn the whole cooktop off by touch and holding the ON/OFF control.

Beware of hot surfaces
H will appear in the display 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 a few seconds. The 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 a few seconds. The indicator light above the control goes out.
3 You can now start using your cooktop.

IMPORTANT!

Do not lock the controls while a cooking zone is in use. If you do, you can always turn the cooktop off with the ON/OFF control in an emergency.

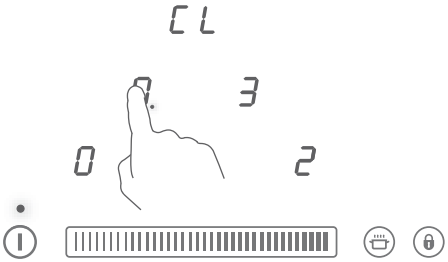
Using the PowerBoost feature

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.

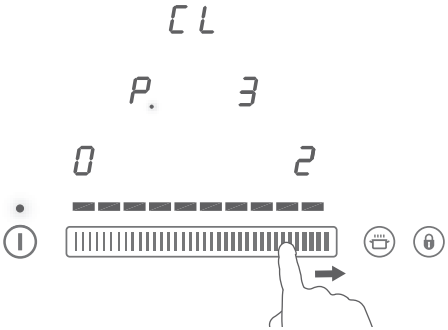
IMPORTANT!

PowerBoost heats food and liquids very quickly. Do not leave the cooktop unattended when using this feature. Take extra care when cooking with oil and fat, as these heat up very quickly. PowerBoost is not recommended for cooking with oil and fat, such as deep frying.

To set a cooking zone for PowerBoost



1 Select a cooking zone.



2 Touch or slide the setting selector up to the last setting on the right until P is displayed.

When PowerBoost is set

on the large elements

- The cooking zone will be on PowerBoost (more than 100%) for 5 minutes, P will then flash for a few seconds before the cooking zone automatically reduces the heat to setting 9 (100%).

on the smaller elements

- When PowerBoost is set on the two smaller cooking zones, it will not automatically reduce after 5 minutes. To turn PowerBoost off on the smaller cooking zones, touch or slide the setting selector to reduce the heat setting.

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.

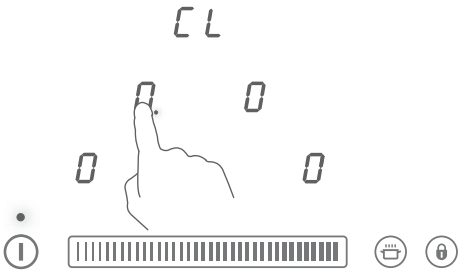
Using the GentleHeat feature

This heat setting provides continuous gentle heat and is ideal for:

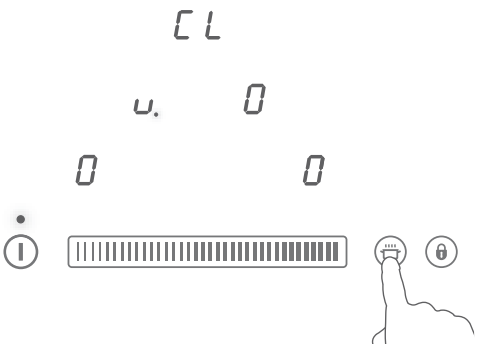
- delicate cooking tasks such as melting chocolate
- keeping cooked food warm.

IMPORTANT!

If reheating cooked food from cold, always bring it to the boil on a higher setting before changing to the GentleHeat setting. For food safety reasons, a cooking zone set for GentleHeat will automatically turn off after two hours of continuous use.



1 Select a cooking zone.



2 Touch to activate GentleHeat. The GentleHeat indicator will glow and u. will show in the display of the selected cooking zone.

Using the timer

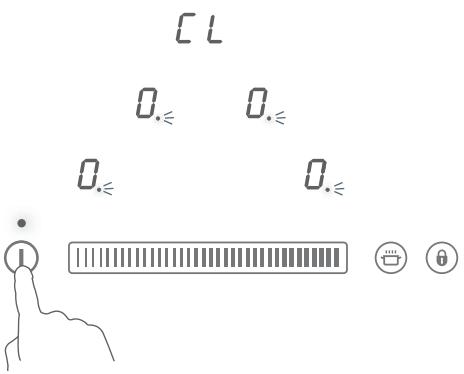
You can use the timer in two ways:

- As a minute minder
- As a timer to automatically turn off a cooking zone

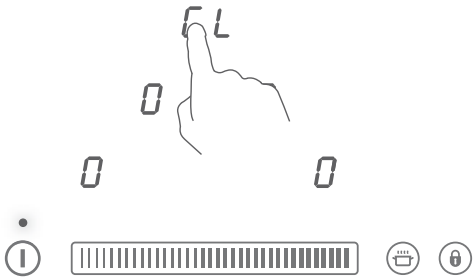
IMPORTANT!

Never leave the cooktop unattended when in use, even if you have set the timer to automatically turn a cooking zone off.

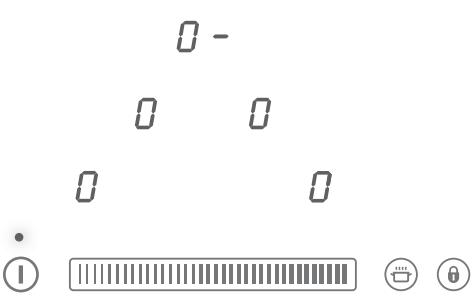
To set the timer as a minute minder



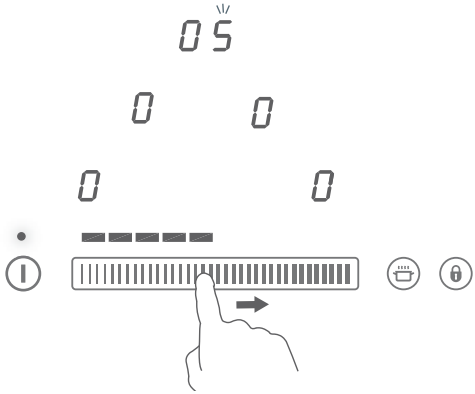
1 Turn the cooktop on.
Do not select a cooking zone. 0 should show in all cooking zones displays.



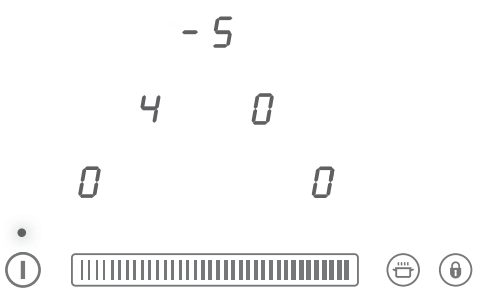
2 Select the timer.

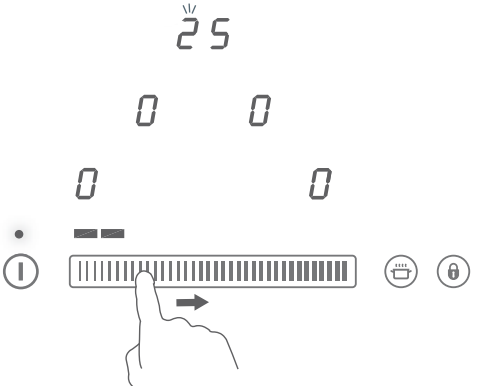


3 The timer display will show 0 -
The timer is now ready to be set.
Note: If you do not set the timer within 10 seconds the cooktop will turn off.



4 Set the right-hand digit using the setting selector.





5 After a few seconds the display will then indicate for you to set the left-hand digit.

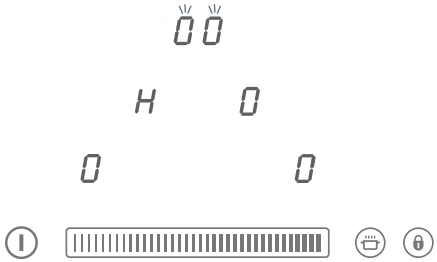
6 Set the left-hand digit using the setting selector. The timer display will flash for a few seconds and then remain steadily lit. The cooking zone displays will turn off. The timer is now set and begins counting down.

To use the cooking zone while a minute minder is set:

7 Press ⏻ to turn the cooktop back on. The timer display will flash with the set timer. You can now select a cooking zone and start cooking.

When the set time is up

- The timer display will flash and the timer will beep (note: if the surface is still hot the display will show H).
- Touch any control to stop the beeping.



Notes on using the timer

- Skip the last step (6) if you want to set the timer to less than 10 minutes.
- To modify or cancel a timer setting, touch the timer display and reset the minutes as desired, following the steps above.
- To cancel the timer, touch the timer display. The timer will reset to 00.

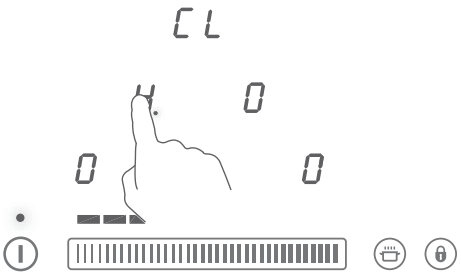
Note: You cannot set a timer for an individual cooking zone while the minute minder is set. To set a timer for an individual cooking zone, cancel the minute minder, then follow the steps in the following section 'To set the timer for a cooking zone'.

Using the timer

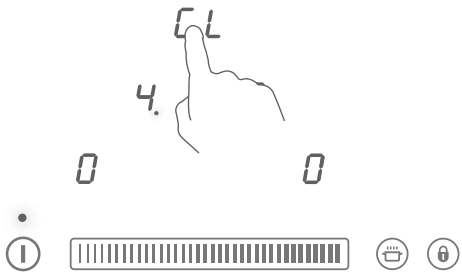
IMPORTANT!

Never leave the cooktop unattended when in use, even if you have set the timer to automatically turn a cooking zone off.

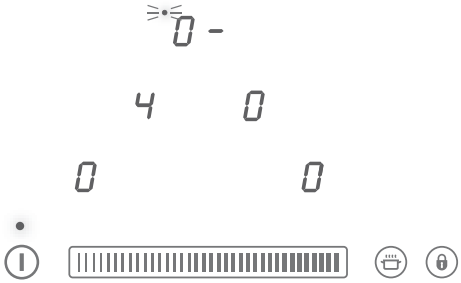
To set the timer for a cooking zone



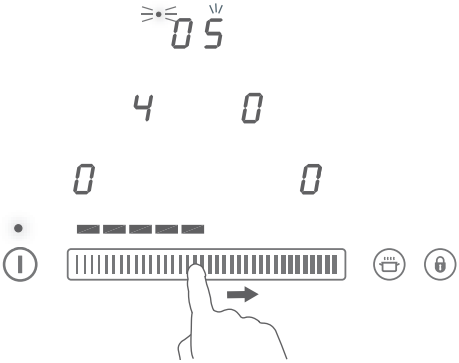
1 Select a cooking zone already in use.



2 Select the timer.

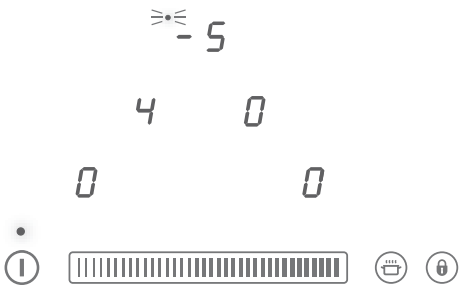


3 The flashing indicator in the timer display means that the timer is ready to be set for the left rear cooking zone.

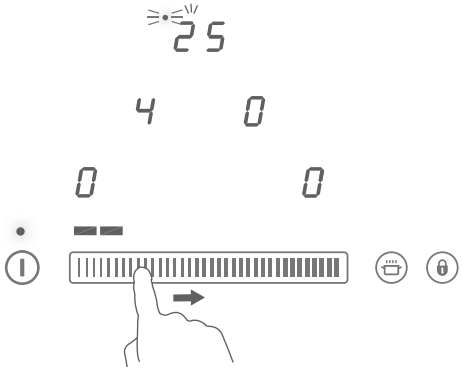


As an example, you would like to set the timer to turn this particular cooking zone off after 25 minutes.

4 Set the right-hand digit using the setting selector.



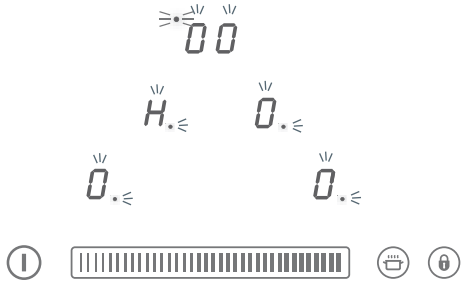
5 After a few seconds the display will then indicate for you to set the left-hand digit.



6 Set the left-hand digit using the setting selector. The timer display will flash for a few seconds and then remain steadily lit. The timer is now set and begins counting down.

When the set time is up

- The corresponding indicator in the timer display will flash, the timer will beep, and the cooking zone will automatically turn off. (note: if the surface is still hot the display will show H).
- Touch any control to stop the beeping.



Notes on using the timer

- Skip the last step (6) if you want to set the timer to less than 10 minutes.
- To modify or cancel a timer setting, follow steps 1 and 2 under 'To set the timer for a cooking zone'. The timer display will reset to 00. Adjust the minutes as desired, or leave at 00 to cancel the timer.
- You can also cancel a timer by selecting the cooking zone, and decreasing the heat setting to 0.
- Once you have set the timer for one cooking zone, you can then set it for additional cooking zones. Repeat the steps above to set the timer for each additional cooking zone.
- When multiple timers are set:
  - The timer display will always revert to showing the setting for the cooking zone with the shortest remaining time.
  - To check the timer setting for a different cooking zone, simply select the cooking zone. Its remaining time will briefly appear in the timer display.

IMPORTANT!

Take care when frying: oil and fat heat up very quickly. At extremely high termperatures oil and fat will ignite spontaneously and this presents a serious fire risk. PowerBoost is not recommended for cooking with oil and fat, such as deep frying.

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 °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.

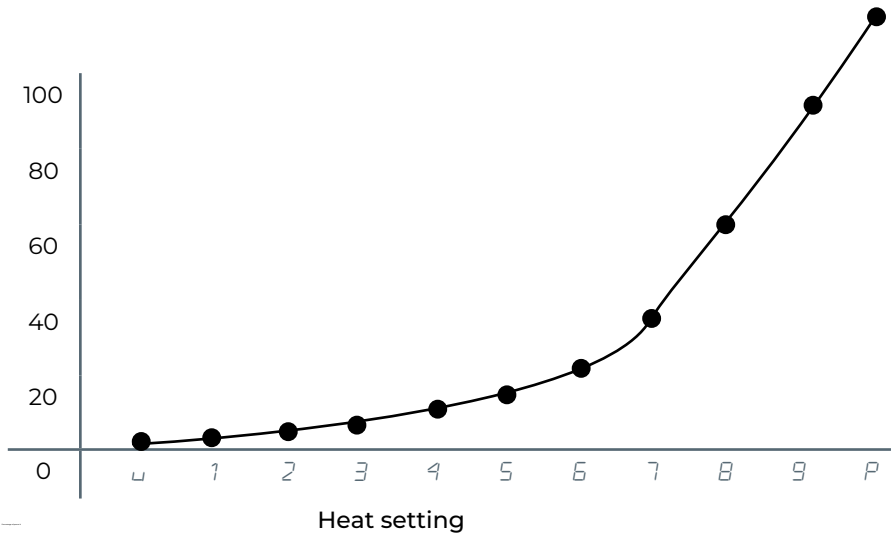
For stir-frying

- 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

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 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

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'.
The display flashes 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

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 Er following by two digits).	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.

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 Authorised 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 _____

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 60335-1:2011 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” 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” 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

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.

ENERGY GUIDELINES (GB IE ONLY)

MODEL	NO. COOKING ZONES	DIAMETER/ AREA COOKING ZONE	ENERGY CONSUMPTION* (PER ZONE)	ENERGY CONSUMPTION* (WHOLE COOKTOP)
CI604CTB	4	LF (20 cm) LR (16 cm) RF (16 cm) RR (20 cm)	LF 195.3 Wh/kg LR 178.1 Wh/kg RF 197 Wh/kg RR 195.3 Wh/kg	192 Wh/kg
CI704CTB	4	LF (20 cm) LR (16 cm) RF (16 cm) RR (20 cm)	LF 195.3 Wh/kg LR 178.1 Wh/kg RF 197 Wh/kg RR 195.3 Wh/kg	192 Wh/kg
CI804CTB	4	LF (20 cm) LR (16 cm) RF (16 cm) RR (20 cm)	LF 195.3 Wh/kg LR 178.1 Wh/kg RF 197 Wh/kg RR 195.3 Wh/kg	192 Wh/kg
CI904CTB	4	LF (20 cm) LR (16 cm) RF (16 cm) RR (20 cm)	LF 195.3 Wh/kg LR 178.1 Wh/kg RF 197 Wh/kg RR 195.3 Wh/kg	192 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

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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.

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