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# Induction Cooktop, 60cm, 4 Zones

Series 5 | Contemporary

Black Glass

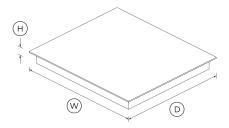


Great for compact kitchens. Enjoy the instant-response and energy efficiency of induction cooking.

- · Instant response and precise control with Touch&Slide
- PowerBoost and GentleHeat deliver both very high or very low heat for specialised cooking
- Easy to clean, durable ceramic glass cooktop
- Enjoy safer cooking with a keylock function, safety time out, surface hot indicators, and spillage auto off

# DIMENSIONS

Height	61 mm
Width	600 mm
Depth	530 mm



# **FEATURES & BENEFITS**

## **Instant Response**

Go from a boil to a simmer in seconds. Touch&Slide controls react immediately when you adjust the temperature so you don't waste time in the kitchen.

## Safer Choice

Induction cooktops only start heating your pot or pan once you've placed it on the ceramic surface and stop as soon as you remove it – so you don't have to worry about curious little fingers or leaving an element on.

#### Easy Cleaning

The surface around your cookware stays cool when you cook, preventing baked-on spills and making cleaning up a breeze. The durable ceramic cooktop surface just needs a quick wipe after use to maintain its good looks.

## **Enhanced Features**

PowerBoost and GentleHeat deliver either very high or very low heat fast for specialised cooking tasks such as searing meat and melting chocolate. An integrated timer keeps you on track.

# Superior Efficiency

Less heat is wasted during induction cooking because only the cookware is heated, not the cooktop surface. This makes induction cooking more energy-efficient than electric or gas cooktops.

#### Precise Control

Fisher & Paykel induction cooktops offer extremely accurate, consistent temperature control from very high to very low heats, so you can sear, sauté and temper like a pro.

## Perfect Steak With Induction

Fisher & Paykel induction cooktops quickly reach high temperatures, ideal for cooking steak. Cast iron pans are the best choice as they are highly inductive and get really hot, for perfect searing.

#### **SPECIFICATIONS**

#### Cleaning

Flat easy clean glass surface

# Controls

Auto cut-off timer for each zone

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2 years

Minute timer	•	Warranty	
Soft-touch electronic controls	•	Parts and labour	
Touch and slide controls	•	•	
_		Zone ratings	
Performance		Left front	
Gentle heat	•	Left front zone (F	
Heat settings	9	Left rear	
Induction cooking technology	•	Left rear zone (Po	
PowerBoost	•	PowerBoost	
		Right front	
		Right front zone (	
Power requirements		Right rear	
Amperage	32 A	Right rear zone (F	
Maximum power	7.4 kW		
Supply voltage	220 - 240 V		
		Zones	
Product dimensions		Number of zones	
Depth	530 mm		
Height	61 mm		
Width	600 mm	SKU	
Safety		The product dimension product and model. Ur	
•		dimensions and specif	
Keylock  Pan detection system		check with Fisher & Pa correctly describes the	
Pan detection system Safety time out	•	Appliances Ltd 2020	
	•		
Spillage auto off	•		
Surface hot indicators	•	Other product dow	

Zone ratings	
Left front	2300W
Left front zone (PowerBoost set)	3000W
Left rear	1200W
Left rear zone (PowerBoost set)	1400W
PowerBoost	up to 3000W
Right front	1200W
Right front zone (PowerBoost set)	1400W
Right rear	2300W
Right rear zone (PowerBoost set)	3000W
Zones	
Number of zones	4
SKU	81372

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © Fisher & Paykel Appliances Ltd 2020

Other product downloads available at fisherpaykel.com

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$\underline{\downarrow}$	2D-DWG Induction Cooktop
$\underline{\downarrow}$	2D-DXF Induction Cooktop
$\frac{\downarrow}{\pm}$	2D-DXF Induction Cooktop
	Archicad Induction Cooktop
$\frac{\downarrow}{}$	ArchiCAD Induction Cooktop
$\underline{ullet}$	Data Sheet Induction Cooktop
$\underline{\downarrow}$	Service & Warranty
$\underline{\downarrow}$	Installation Guide Induction Cooktop
$\underline{\downarrow}$	Revit Induction Cooktop
$\underline{\downarrow}$	Revit Induction Cooktop
<b>→ → → → → →</b>	Revit-19 Induction Cooktop
$\underline{ullet}$	Rhino Induction Cooktop
$\underline{\downarrow}$	Rhino Induction Cooktop
$\underline{\downarrow}$	SketchUp Induction Cooktop
$\overline{\downarrow}$	User Guide

# Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.

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