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# 60cm Series 5 4 Zone Induction Cooktop

Series 5 | Contemporary

Black Glass

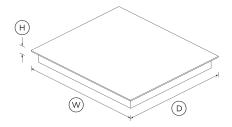


Great for compact kitchens. Enjoy the instant-response and energy efficiency of induction cooking.

- · 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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| Minute timer                   | •           | Warranty                       |
|--------------------------------|-------------|--------------------------------|
| Soft-touch electronic controls | •           | Parts and                      |
| Touch and slide controls       | •           |                                |
|                                |             | Zone ratin                     |
| Performance                    |             | Left front                     |
| Gentle heat                    | •           | Left front                     |
| Heat settings                  | 9           | Left rear                      |
| Induction cooking technology   | •           | Left rear z                    |
| PowerBoost                     | •           | PowerBoo                       |
|                                |             | Right fron                     |
|                                |             | Right fron                     |
| Power requirements             |             | Right rear                     |
| Amperage                       | 32 A        | Right rear                     |
| Maximum power                  | 7.4 kW      | <b>J</b>                       |
| Supply voltage                 | 220 - 240 V |                                |
|                                |             | Zones                          |
| Product dimensions             |             | Number o                       |
| Depth                          | 530 mm      | -                              |
| Height                         | 61 mm       |                                |
| Width                          | 600 mm      | SKU                            |
| Safety                         |             | The product product and        |
| Keylock                        | •           | dimensions a                   |
| Pan detection system           | •           | check with Fi<br>correctly des |
| Safety time out                | •           | Appliances L                   |
| Spillage auto off              | •           |                                |
| Surface hot indicators         | •           |                                |
|                                |             | Other prod                     |

| Parts and labour                  | 2 years     |
|-----------------------------------|-------------|
| 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       |
|                                   |             |

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

duct downloads available at fisherpaykel.com

| $\underline{ullet}$      | 2D-DWG Induction Cooktop             |
|--------------------------|--------------------------------------|
| $\underline{\downarrow}$ | 2D-DWG Induction Cooktop             |
| $\underline{\downarrow}$ | 2D-DXF Induction Cooktop             |
| $\frac{\bot}{\bot}$      | 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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