83cm Series 9 4 Zone Induction Hob with Integrated Ventilation

Series 9 | Minimal

Black Glass



A true two-in-one appliance, this hob combines the precision of induction cooking with powerful extraction in one seamless, stylish hob.

- Seamless kitchen integration, without the need for overhead ventilation
- Four cooking zones, including simple pairing of two zones to create a SmartZone

- With nine fan speeds plus boost, select the perfect extraction rate for your cooking
- Minimal style, sleek black glass finish to suit any kitchen design

DIMENSIONS

218 mm
830 mm
515 mm

FEATURES & BENEFITS

Seamless Integration

Offering true design freedom, this hob can be placed anywhere - eliminating the need for bulky overhead ventilation and helping to create a seamless flow between kitchen and living spaces. Installed raised or flush, it's perfect for islands, or homes with high ceilings.

Elegant Design

The subtle black glass and durable matte black detailing blend elegance with durability. With premium styling, these hobs seamlessly blend with other appliances for a cohesive, considered kitchen design.

Precise Control

Fisher & Paykel induction hobs offer extremely accurate temperature control from very high to very low heats, so you can sear, sauté and temper like a pro. Touch&Slide controls react immediately when you adjust the temperature, so you can go from a boil to a simmer in seconds.

Effective Extraction

Designed for busy homes, the integrated ventilation works effectively and unobtrusively in the background. Featuring nine fan speeds, plus a boost function, for quickly removing odours and steam.

Safety Of Induction

Induction hobs only start heating your pot or pan once you've placed it on the surface and stop as soon as you remove it – so they are safer for everyone.

Ease Of Use

Designed for simple removal, the grease filter tray effectively captures spills, while the single glass cooking surface can be easily wiped clean. A flush ventilation grille allows pots to effortlessly slide across the hob surface.

Superior Efficiency

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

SPECIFICATIONS

Accessories (sold separately)

Square grille & butterfly valve for wall exhaust	82393 DO-G-SS (optional)
Cleaning	
Dishwasher safe grease filter	•
Flat easy clean glass surface	•
Flush grille	•

Consumption

Energy	rating
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Controls

Auto cut-off timer for each zone
Minute timer
Soft-touch electronic controls
Touch and slide controls

Downdraft performance

Air outlet size	220mm W x 90 mm H
Air speeds	9 + boost
Brushless motor	•
Ducted externally	•
Ducting direction	Side, Rear
Maximum air flow (Boost)	660 m³/hr
Maximum air flow (Level 9)	623 m³/hr
Maximum noise level (Boost)	70 dBA
Maximum noise level (Level 9)	69 dBA
Minimum air flow	192 m³/hr
Minimum noise level	38 dBA

Ducting Accessories (optional)

Duct 1m Connector 222x89	82389 D1- C-222-89
Ducting adaptor	82392 DA-219-98-150
Elbow 90° horizontal 222x89	82390 E90- H-222-89
Elbow 90° vertical 222x89	82391 E90- V-222-89

Performance

Gentle heat
Heat settings
Induction cooking technology
Pause function
PowerBoost
SmartZone

Power requirements

Electrical connection	Terminal block
Maximum power	7.4 kW
Supply frequency	50 Hz
Supply voltage	220 - 240 V

Product dimensions

5 mm
8 mm
0 mm

Safety Keylock

Pan detection system	
Safety time out	
Surface hot indicators	

Warranty

Parts and labour

Zone ratings

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5 years

Zor	ne ratings	
Lef	ft front	2100W
Lef	ft front zone (PowerBoost set)	3000W
Lef	ft rear	2100W
Lef	ft rear zone (PowerBoost set)	3000W
Rig	ght front	2100W
Rig	ht front zone (PowerBoost set)	30000
Rig	ght rear	2100W
Rig	ght rear zone (PowerBoost set)	30000
Sm	nartZone	3700 W
Zor	nes	
Nu	mber of zones	2
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chec corre	ck with Fisher & Paykel's Customer Care Centre to e ectly describes the model currently available. © Fish liances Ltd 2020	nsure this page
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- ↓ Service & Warranty
- ↓ Installation Guide

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Planning Guide Induction Hob with Integrated Ventilation

- 🖌 🛛 Revit 18
- ↓ Rhino-5
- ↓ Sketchup-8
- 🞍 🛛 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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