QUICK REFERENCE GUIDE > CI392DTTG1

# Primary Modular Induction Cooktop, 39cm, 2 Zones with SmartZone

Series 11 | Minimal

Grey



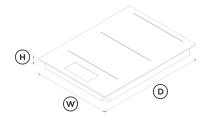
Create the ultimate culinary solution. Designed to seamlessly integrate with the auxiliary cooktop and teppan modules, this primary cooktop features an intuitive 6" touchscreen and precision induction technology, for effortless control and perfect results.

- Select and distribute modular cooktops according to your patterns of use
- Choose from a grey or black glass finish to suit your kitchen design

- Effortlessly control all cooktops via the 6" touchscreen, for a unified cooking experience
- Includes our Wireless Temperature Sensor for precisely monitoring your food in real time

# **DIMENSIONS**

Height	62 mm
Width	385 mm
Depth	530 mm



# **FEATURES & BENEFITS**

Modular Design Freedom

Achieve complete design freedom with our range of modular cooktops. Seamlessly integrate cooktops of various sizes into your cooking space, tailoring the setup to suit your patterns of use. This design flexibility allows you to optimise space and flow, creating a kitchen that perfectly aligns with the way you live, cook and entertain.

# **Complementary Design**

Available in both grey and black finishes, our Minimal style modular cooktops effortlessly complement your kitchen's aesthetics. Designed to match our touchscreen ovens in both style and functionality, they offer a unified cooking experience. The flush installation ensures seamless integration into modern kitchen spaces.

## Centralised Touchscreen Control

The 6" touchscreen interface is your centralised hub for all modular cooktops. Effortlessly manage auxiliary cooktops, downdraft and teppan modules, providing a streamlined cooking experience. This single screen allows you to control all cook zones and connected ventilation, ensuring a clean and sleek kitchen aesthetic. Refined on-glass graphics and the absence of physical dials further elevate our Minimal style aesthetic.

## **Mastery Of Temperature**

Fisher & Paykel induction cooktops are designed for precision, delivering mastery of temperature. Whether you're grilling steaks, simmering sauces, or crafting delicate stir-fries, you can seamlessly transition from high heat to a gentle simmer for perfect results every time.

# 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.

## Flexible Cooking Area

QUICK REFERENCE GUIDE > CI392DTTG1 Date: 14.06.2024 > 2

SmartZone links two cooking zones and controls them as one, giving you the flexibility to use large pans and griddles and easily handle bigger food items, such as a whole fish. SmartZone streamlines the cooking process and allows you to explore different culinary techniques with ease.

# **SPECIFICATIONS**

Accessories (included)	
Wireless temperature sensor	1
Cleaning	
Flat easy clean glass surface	•
Controls	
Intuitive touchscreen display	•
Minute timer	•
Multi-language display	•
Performance	
Induction cooking technology	•
PowerBoost	•
SmartZone	•

Power req	uirements
-----------	-----------

Electrical connection	Power cable,	
	stripped wires, 1N	
Maximum power	3.7 kW	

Supply frequency	50 Hz
Supply voltage	220-240 V
Product dimensions	
Depth	530 mm
Height	62 mm
Width	385 mm
Safety	
Keylock	•
Pan detection system	•
Safety time out	•
Surface hot indicators	•
Warranty	
Parts and labour	2 years
Zone ratings	
Front	2100 W
PowerBoost	3700
Rear	2100 W

SKU 82823

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

Service & Warranty



Planning Guide Modular Cooktop System



2

User Guide Multiple Product Setup EN



User Guide Modular Cooktop System - Primary Models EN



User Guide Modular Cooktop System - Primary Models ZH

## 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.

Zones

Number of zones