Induction Cooktop, 60cm, 3 Zones

Series 7 | Contemporary

Black Glass

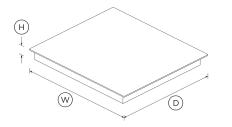


Great for compact kitchens. Enjoy the instant-response cooktop, energy efficiency and cool-to-touch safety.

- Child and pet safe cooktop remains cool to touch until a pot or pan is placed on the surface
- PowerBoost activates a very high heat, bringing liquid to boil in less than a minute
- Touch&Slide controls easily control each cook zone

DIMENSIONS

Height	49 mm
Width	600 mm
Depth	530 mm



FEATURES & BENEFITS

Instant Response

Go from a boil to a simmer in seconds. Fisher & Paykel TouchandSlide 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

No 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.

SPECIFICATIONS

Accessories (sold separately)

Joiner kit	Part 534731
	(required to join two cooktops)
	110 00000055

Cleaning

Flat easy clean glass surface

Consumption

Energy rating

Grade 3

FISHER & PAYKEL

QUICK REFERENCE GUIDE > CI603DTB2

Heating efficiency	86%
Controls	
Auto cut-off timer for each zone	•
Minute timer	•
Soft-touch electronic controls	•
Touch and slide controls	•

Performance

Auto heat reduce	•
Dual colour display	•
Gentle heat	•
Heat settings	9
Induction cooking technology	•
PowerBoost	•

Power requirements

Standby power	•
Supply voltage	220-240 V
Product dimensions	
Depth	530 mm
Height	49 mm
Width	600 mm

Keylock Pan detection system Safety time out Spillage auto off Surface hot indicators

Warranty

Parts and labour 1 year

Zone ratings

Left front zone (PowerBoost set)	1400W (2200W)
Left rear zone (PowerBoost set)	1400W (2200W)
PowerBoost	up to 5500W
Right front zone (PowerBoost set)	1850/2600W (3000/5500W)

Zones

Number of zones	3
SKU	81357

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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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.

Safety