

Induction Cooktop, 70cm, 4 Zones

Series 5 | Contemporary

Black Glass

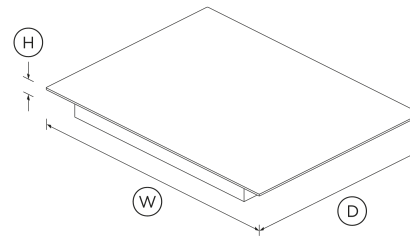


Instant response and cool-to-touch safety from your spacious cooktop area, with zones designed for different sized pots and pans.

- 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	57 mm
Width	700 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.

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.

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.

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.

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

- Minute timer •
- Soft-touch electronic controls •
- Touch and slide controls •

Performance

- Heat settings 9 •
- Induction cooking technology •
- PowerBoost •

Power requirements

Supply voltage 220 - 240 V

Product dimensions

Depth 530 mm
 Height 57 mm
 Width 700 mm

Safety

- Individual hot surface indicators •
- Keylock •
- Pan detection system •
- Safety time out •
- Spillage auto off •

Warranty

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 81374

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

- ↓ 2D-DWG Induction Cooktop
- ↓ 2D-DXF Induction Cooktop
- ↓ Archicad Induction Cooktop
- ↓ Data Sheet Induction Cooktop
- ↓ Service & Warranty

- ↓ Installation Guide Induction Cooktop
- ↓ Revit Induction Cooktop
- ↓ Revit Induction Cooktop
- ↓ Rhino Induction Cooktop
- ↓ 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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