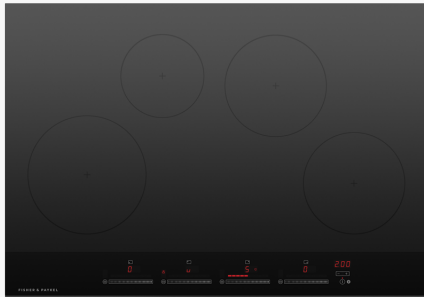


# 76cm Series 7 4 Zone Induction Hob

Series 7 | Minimal

Black Glass



This Series 7 hob is a joy to use, with the instant response and energy efficiency of induction technology.

- Immediate heat response and extremely accurate temperature control
- 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

- Easily control each cook zone with Touch&Slide

## DIMENSIONS

|        |        |
|--------|--------|
| Height | 54 mm  |
| Width  | 760 mm |
| Depth  | 530 mm |

## FEATURES & BENEFITS

### Complementary Design

The subtle black glass and durable matte black detailing are designed to pair with the Minimal style Series 7 Ovens. With premium styling and detailing, these hobs seamlessly blend with other appliances for a cohesive, considered kitchen design.

### Enhanced Features

PowerBoost and GentleHeat deliver either very high or very low heat, fast. Perfect for specialised cooking tasks such as searing meat and melting chocolate. An integrated timer ensures a great result every time

### 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 hobs 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 a cook surface on.

### Easy Cleaning

The surface around your cookware stays cool when you cook - preventing baked-on spills and making cleaning up a breeze. The ceramic hob surface, including anodised detailing for durability, just needs a quick wipe after use to maintain its good looks.

### 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)

|            |  |
|------------|--|
| Joiner kit | <b>Part 534731<br/>(required to join two cooktops)</b> |
|------------|--|

### Cleaning

|                               |   |
|-------------------------------|---|
| Flat easy clean glass surface | • |
|-------------------------------|---|

### Consumption

|                    |            |
|--------------------|------------|
| Heating efficiency | <b>86%</b> |
|--------------------|------------|

### Controls

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

**Performance**

|                              |   |
|------------------------------|---|
| Auto heat reduce             | • |
| Gentle heat                  | • |
| Heat settings                | 9 |
| Induction cooking technology | • |
| PowerBoost                   | • |

**Zone ratings**

|                                   |               |
|-----------------------------------|---------------|
| Left front zone (PowerBoost set)  | 2300W (3700W) |
| Left rear zone (PowerBoost set)   | 1400W (2200W) |
| PowerBoost                        | up to 3700W   |
| Right front zone (PowerBoost set) | 1850W (3000W) |
| Right rear zone (PowerBoost set)  | 1850W (3000W) |

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.

**Power requirements**

|                |             |
|----------------|-------------|
| Standby power  | •           |
| Supply voltage | 220 - 240 V |

SKU 81978

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

**Product dimensions**

|        |        |
|--------|--------|
| Depth  | 530 mm |
| Height | 54 mm  |
| Width  | 760 mm |



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- [↓](#) ArchiCAD-23 Induction Cooktop
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- [↓](#) Service & Warranty
- [↓](#) Installation Guide
- [↓](#) Revit-18 Induction Cooktop
- [↓](#) Rhino-5 Induction Cooktop
- [↓](#) Sketchup-8 Induction Cooktop
- [↓](#) User Guide

Where applicable:

**Safety**

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

**Warranty**

|                  |         |
|------------------|---------|
| Parts and labour | 5 years |
|------------------|---------|