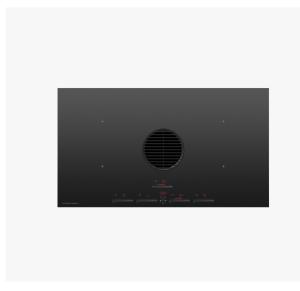
QUICK REFERENCE GUIDE > CID364DTB4

36" Series 9 4 Zone Induction Cooktop with Integrated Ventilation

Series 9 | Minimal

Black Glass



A true two-in-one appliance, combining the precision of induction cooking with powerful extraction in one seamless, stylish cooktop.

- 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

 Height
 8 9/16 "

 Width
 36 "

 Depth
 20 1/4 "

FEATURES & BENEFITS

Seamless Integration

Offering true design freedom, this cooktop 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 cooktops seamlessly blend with other appliances for a cohesive, considered kitchen design.

Precise Control

Fisher & Paykel induction cooktops 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 odors and steam.

Safety Of Induction

Induction cooktops 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 cooktop surface.

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.

SPECIFICATIONS

Accessories (included)

Ducting adaptor

Sheet metal
adapter
(included)

Cleaning

Dishwasher safe grease filter
Flat easy clean glass surface
Flush grille

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Controls		Amperage	34A A
Minute timer	•	Electrical connection	UL cable
Soft-touch electronic controls	•	Maximum power	7.8 kW
Touch and slide controls	•	Supply frequency	60 Hz
		Supply voltage	120/240V (120/208V) V
Downdraft performance			
Air outlet size	10" x 3.25"	Product dimensions	
Air speeds	3 + boost	Depth	20 1/4 "
Brushless motor	•	Height	8 9/16 "
Ducted externally	•	Width	36 "
Ducting direction	Rear outlet on product - ducting by installer	-	
Maximum air flow (Boost)	413 CFM	Safety	
Maximum air flow (Level 9) (Imperial)	365 CFM	Individual hot surface indicators	•
Maximum noise level (Boost)	9.95 sones	Keylock	•
Maximum noise level (Level 9)	7.99 sones	Pan detection system	•
Minimum air flow	159 CFM	Safety time out	•
Minimum noise level	1.83 sones	Surface hot indicators	•
Performance		Warranty	
Gentle heat	•	Parts and labor	2 years
Heat settings	9	r dies dina labor	2 years
Induction cooking technology	•		
Pause function	•	Zones	
PowerBoost	•	Number of zones	4
SmartZone	•		
Power requirements		SKU	82229

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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Service & Warranty



Installation Guide EN



User Guide Downdraft Induction Cooktop EN



Guide d'utilisation FR

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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