

**FISHER & PAYKEL**

**MODULAR COOKTOP**

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**FLUSH AND PROUD INSTALLATION**

**MULTIPLE PRODUCT WITH DOWNDRAFT VENTILATION**

CI365DTTB1, CI304DTTB1, CI244DTTB1, CI152DTTB1, CI152DB1,  
CI122DB1, CIT122DX1, CIT152DX1, CD5DB1 models

**INSTALLATION GUIDE**

**US CA**

### ⚠ WARNING!



#### **Electric Shock Hazard**

**Failure to follow this advice may result in electric shock or death.**

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning maintenance.

### ⚠ WARNING!



#### **Fire Hazard**

**Failure to follow this advice may result in serious burns or death.**

- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- NEVER try to extinguish a fire with water, but switch off the appliance and cover flame, eg with a lid or fire blanket, or use dry chemical or foam-type extinguisher.
- Do not store items on cooking surfaces.

### ⚠ WARNING!



#### **Cut Hazard**

**Failure to use caution could result in injury.**

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.

**⚠ WARNING!**

**Hot Surface Hazard**

**Failure to follow this advice may result in death.**



- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS - Surface units may be hot even though they are dark in color.
- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let body, clothing or any item other than suitable cookware contact with the ceramic glass until the surface is cool.
- Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.
- Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

### **⚠ WARNING!**



#### **Health Hazard**

**Failure to follow this advice may result in death.**

- This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.

## **READ AND SAVE THIS GUIDE**

**To reduce the risk of fire, injury to persons or damage when using the appliance, follow the important safety instructions listed below. Read all the guidance before using the appliance. Ensure your appliance is properly installed and grounded by a qualified technician.**

### **General Use**

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Wear proper apparel — Loose-fitting or hanging garments should never be worn while using the appliance.
- Do not leave any magnetic item, e.g. cutlery, roast dish, etc. on your cooktop, including the cooking zones and user interface.
- Do not place or leave any magnetisable objects (eg credit cards, memory cards) or electronic devices (eg computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- We recommend using plastic or wooden kitchen utensils for cooking with your induction cooktop.
- Storage in or on appliance — Flammable materials should not be stored in an oven or near surface units.
- Do not place metallic objects such as knives, forks, spoons and lids on the cooktop surface since they can get hot.
- Do not place or leave aluminium foil on the cooktop.
- Never use your appliance for warming or heating the room.
- Do not use water on grease fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use only dry potholders — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

## SAFETY AND WARNINGS

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- Use proper pan size — This appliance is equipped with one or more surface units of different size. Always place small pans in the centre of the cooking zone. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- After use, always turn off the cooking zones and the cooktop as described in this guide (ie by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.
- Do not use scourers or any other harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
- Do not operate your cooktop by means of an external timer or separate remote-control system.
- Do not cook on broken cooktop — If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

### Child Safety

- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use. Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.

### Cleaning

- Clean cooktop with caution — If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

### Servicing

- Do not repair or replace any part of the appliance unless specifically recommended in the user guide. All other servicing should be undertaken by a Fisher & Paykel trained and supported service technician or qualified person.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- If the appliance is malfunctioning, then contact your Authorized Service Center or Customer Care to arrange for service. Do not use your appliance until it has been repaired by a Fisher & Paykel trained and supported service technician or qualified person.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

## SAFETY AND WARNINGS

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### Standard Requirements

- This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation. Induction cooktops may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by:
  - Relocating the receiving antenna of the radio or television
  - Increasing the distance between the cooktop and the receiver
  - Connecting the receiver into an outlet different than the receiver.

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All imagery shown in this guide is representative. Your product may differ.  
Both flush and proud installations are possible. Refer to the planning guide for details.

## COMPONENTS REQUIRED

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### Supplied: Induction Cooktop and Teppanyaki

- |  |  |
|--|--|
| <input type="checkbox"/> Communication cable (1) | <input type="checkbox"/> Clamp screws (4)                                  |
| <input type="checkbox"/> Shims (6)               | <input type="checkbox"/> Joiner kit (supplied with auxiliary modules only) |
| <input type="checkbox"/> T spacer (2)            |  |
| <input type="checkbox"/> Securing brackets (4)   |  |

### Supplied: Downdraft Ventilation

- |  |  |
|--|--|
| <input type="checkbox"/> Backing plate                             | <input type="checkbox"/> T spacer (2)          |
| <input type="checkbox"/> Outlet to suit 2.25" x 12" metal ducting* | <input type="checkbox"/> Securing brackets (4) |
| <input type="checkbox"/> Nuts                                      | <input type="checkbox"/> Clamp screws (4)      |
| <input type="checkbox"/> Washers                                   | <input type="checkbox"/> External blower       |
| <input type="checkbox"/> Shims (6)                                 |  |

### Not supplied

- |   |   |
|---|---|
| <input type="checkbox"/> <b>Ducting*</b>      | <input type="checkbox"/> Masking tape   |
| <input type="checkbox"/> Silicone gun         | <input type="checkbox"/> Duct tape  |
| <input type="checkbox"/> Phillips screwdriver | <input type="checkbox"/> Black installations:<br>Black, matte finish silicone rated to 210°F (100°C) or above** |
| <input type="checkbox"/> Level                | <input type="checkbox"/> Grey installations:<br>Grey, matte finish silicone rated to 210°F (100°C) or above***  |
| <input type="checkbox"/> Box cutter           |   |
| <input type="checkbox"/> Router               |   |
| <input type="checkbox"/> Hex key              |   |
| <input type="checkbox"/> Spanner              |   |

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\*Ducting must be purchased separately. Downdraft outlet and external blower are designed for 2.25" x 12" metal ducting. Optional accessories to allow for 3.25" x 12" metal ducting is available to purchase separately via [fisherpaykel.com](http://fisherpaykel.com) (models: OAD325X12, OAB325X12).

\*\*Recommendation: Maxisil N30 Matte Black | \*\*\*Recommendation: Maxisil A13 Anthracite

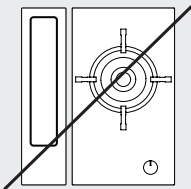
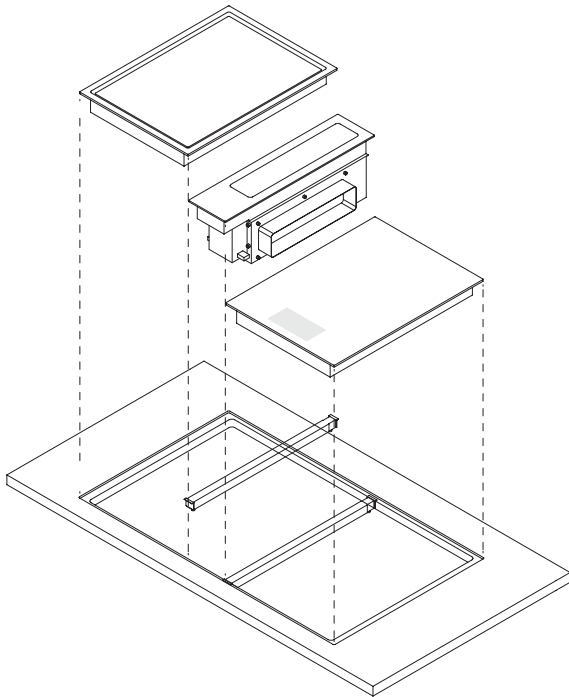
## ACCESSING YOUR PRODUCT SPECIFICATIONS

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For full product, cabinetry and service specifications, refer to the Planning Guide. To access the Planning Guide, scan the QR code or visit [fisherpaykel.com/specify](https://fisherpaykel.com/specify). Search by appliance type, product name or model code.

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### IMPORTANT NOTE

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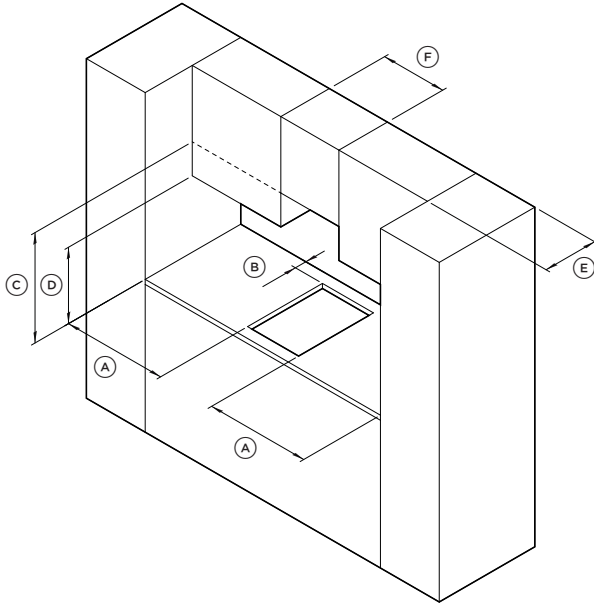
Modular Ventilation cannot be used alongside a gas cooktop.  
Refer to the planning guide for more information.



# CHECK CLEARANCES

## IMPORTANT NOTE

Ensure clearances are achieved for the product with the greater clearance requirements.



### CABINETRY CLEARANCE DIMENSIONS

### INDUCTION AND

### TEPPANYAKI MODELS

	IN	MM
(A) Minimum clearance from side edges of cutout to nearest combustible surface	1 3/16	29
(B) Minimum clearance from rear edge of cutout to nearest combustible surface	7/8	21
(C) Minimum clearance from countertop to: Overhead cabinet centered above the cooktop (unprotected) Overhead cabinet centered above the cooktop (protected) Range hood	24	610
(D) Minimum clearance from countertop to overhead cabinet not directly above cooktop	18	457
(E) Maximum depth of overhead cabinetry	13	330
(F) Minimum distance between overhead cabinets (not centered above cooktop)	combined cooktop width	

# CHECK CLEARANCES

## VENTILATION OVERVIEW

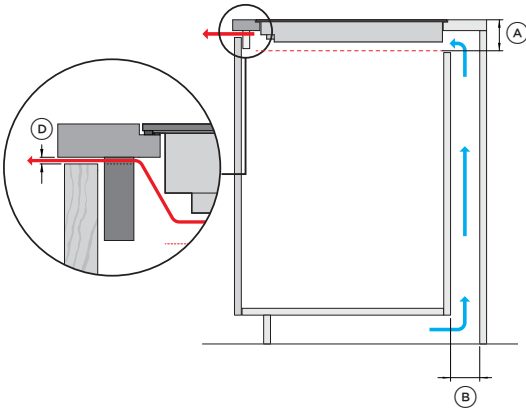
The Induction and Teppanyaki modules require ventilation to allow cooling of the electronic components within the chassis. When multiple products are installed their individual ventilation requirements must also be combined.

For detailed ventilation guidance, refer to the planning guide.

### VENTILATION OPTION 1

#### INTAKE VIA SERVICE CHANNEL

Air is drawn up from the kick cavity through service channel at rear of cabinetry. If cavities are sealed, ventilation holes in toe kick panel are required.



CLEARANCE REQUIREMENTS	in	mm
(A) Clearance below chassis from top of cook surface		
Induction 12", 15"	2 7/8	72
Induction 24", 30", 36"	3 5/8	91
Teppanyaki 12", 15"	3 7/16	86
Gas on Glass 15"	3	76

#### VENTILATION REQUIREMENTS

INTAKE at rear	in	mm	in <sup>2</sup>	cm <sup>2</sup>
(B) via service channel, min depth	13/16	20	-	-
(C) through adjacent cabinets, per side wall*	2x Ø2"	2x Ø50	6.2	40

#### OUTLET at front

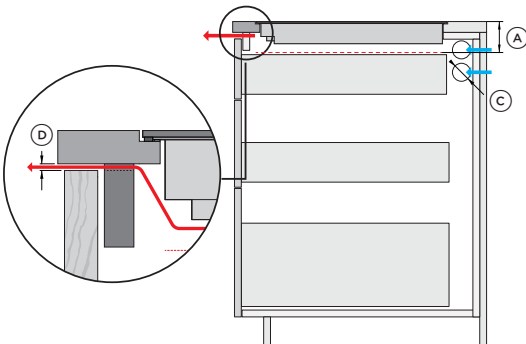
(D) 3/16" (4mm) gap along width of chassis				
12"	10 1/16 x 3/16	255 x 4	1.6	10
15"	13 3/8 x 3/16	340 x 4	2.2	14
24"	21 7/8 x 3/16	555 x 4	3.4	22
30"	29 15/16 x 3/16	715 x 4	4.7	30
36"	33 11/16 x 3/16	855 x 4	5.3	34

\* Vents with equivalent-sized area possible. Must be positioned in front of product.

### VENTILATION OPTION 2

#### INTAKE VIA ADJACENT CABINETS

2x Ø50 holes are required in each side wall through to adjacent cabinets. Total of 4x holes required.



## PRIOR TO INSTALLATION

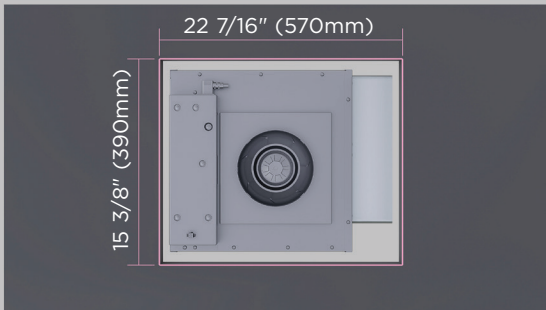
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[fisherpaykel.com/specify](https://fisherpaykel.com/specify)

1. Ensure cabinetry and servicing specifications have been met and clearances have been considered.

Refer to the Planning Guide for details.



2. Create a 22 7/16" x 15 3/8" (570 x 390mm) cutout in the base of the cavity for the external blower.

Ensure cutout is oriented correctly for selected ducting option\*.

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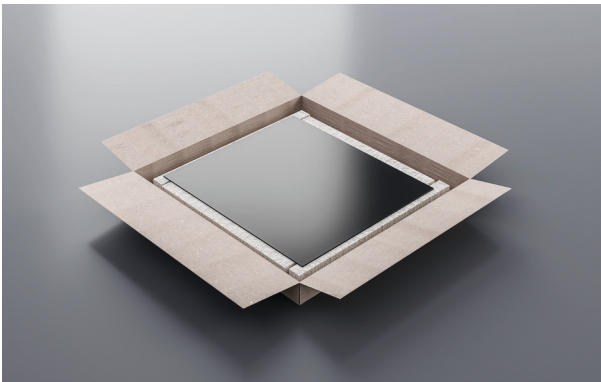
\*Ducting must be purchased separately. Downdraft outlet and external blower are designed for 2.25" x 12" metal ducting. An optional accessory to allow for 3.25" x 12" metal ducting is available to purchase separately via [fisherpaykel.com](https://fisherpaykel.com) (models: OAD325X12, OAB325X12).

## UNPACK ALL PRODUCTS

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**1.** Ensure all products and accessories are present.



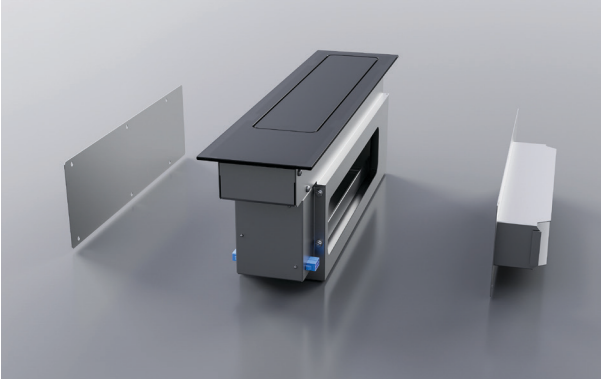
**2.** Carefully remove products from cartons. Set aside on a protected surface. Dispose of packaging responsibly.



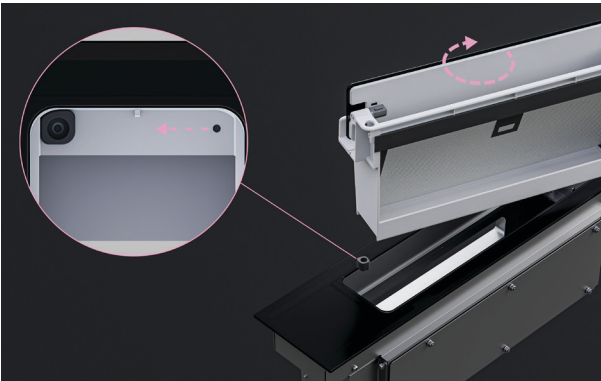
**3.** Test electrical connections of all products before proceeding with installation.

## PREPARE PRODUCTS

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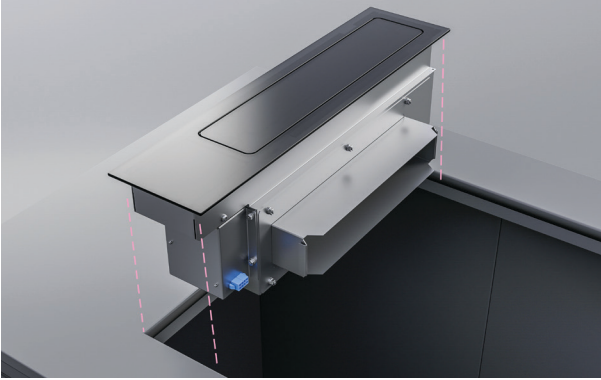
1. Remove foam tape backing before attaching the downdraft outlet and backing plate using the supplied nuts and washers. Ensure ducting orientation has been considered.



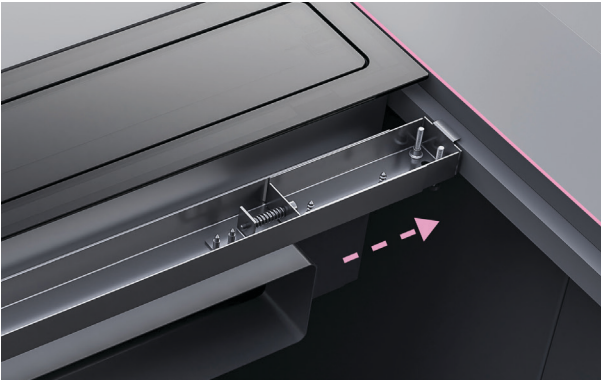
2. If required, lift the inner box out of the chassis. Remove both downdraft alignment guides and refit on the opposite side. Ensure the grease filter faces the outlet.

## INSTALL IN CUTOUT

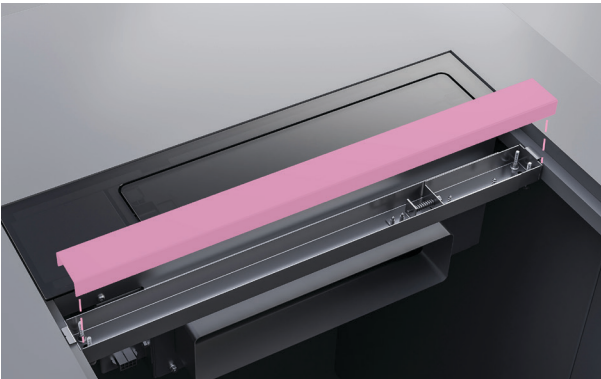
Note: both flush and proud installations are possible. Refer to the planning guide for details.



**1.** Gently lower the first product into the cutout. If a downdraft unit is being installed at the edge of the cutout, we recommend installing this first.



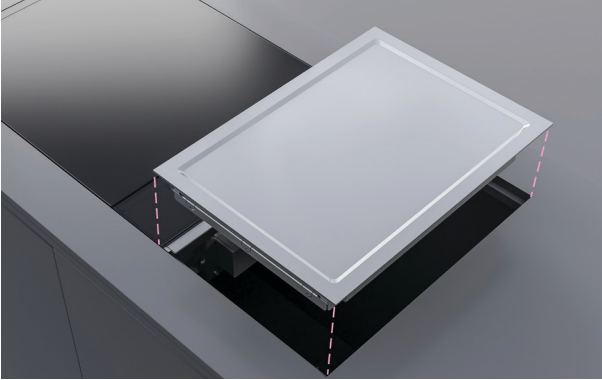
**2.** Align the rear of the joining bracket to the back edge of the cutout and slot into place..



**3.** Fit cover onto joining bracket before sliding it under the adjacent product.

## INSTALL IN CUTOUT

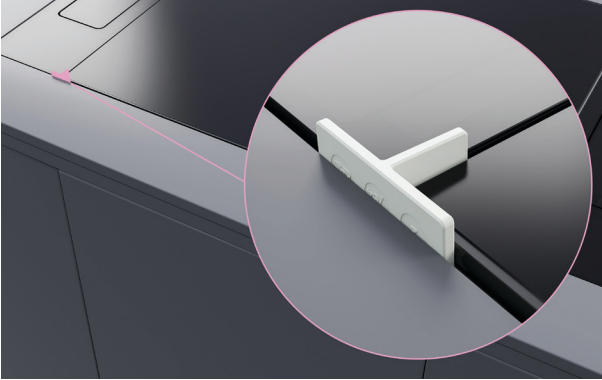
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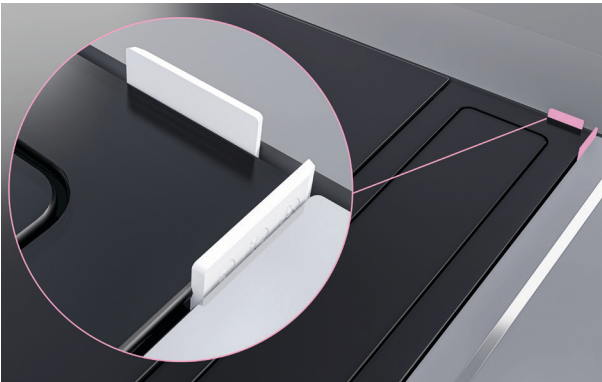
4. Gently lower additional products and joining strips into cutout as required.

## ALIGN PRODUCTS

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1. Slot the T spacers between the products. Adjust positioning to ensure even spacing between products is achieved.



### 2. Flush installations:

Place the shims around the outer edges of the cutout. Adjust positioning to ensure even spacing around the product set is achieved.

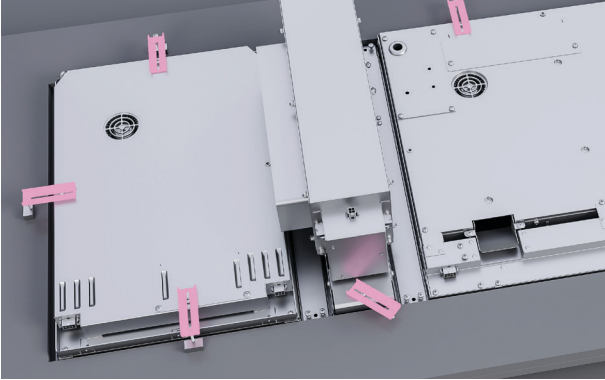


3. Place the shims on top of the product to gauge what thickness is required to create a level installation.

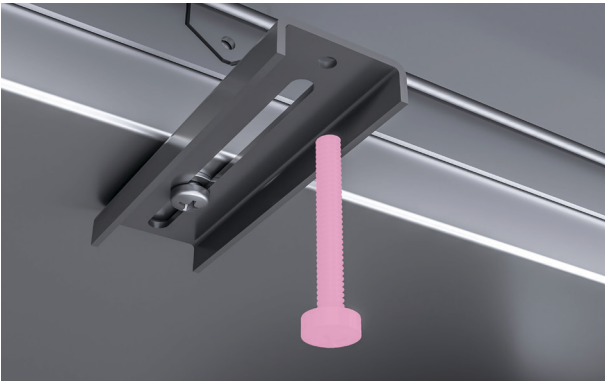
Slot the shims under the products to raise as needed.



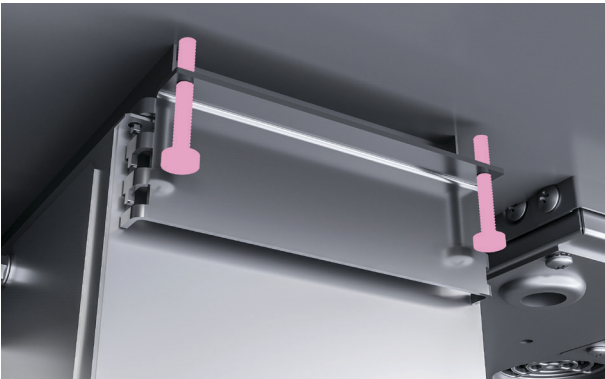
## SECURE TO CUTOUT



1. Fit the securing brackets to the base of each cooktop. A minimum of two brackets per cooktop is recommended.



2. Tighten all clamp screws to secure the cooktops to the cutout and joiner strips.



3. Tighten the front and rear clamping bracket screws to secure the downdraft to the cutout.

## CONNECT POWER

Before connecting to the mains power supply check that:

- The domestic wiring system is suitable for the power drawn by the cooktop.
- The voltage corresponds to the value given on the rating plate.
- The power supply cable sections can withstand the load specified on the rating plate.



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Refer to the Planning Guide for full service information.

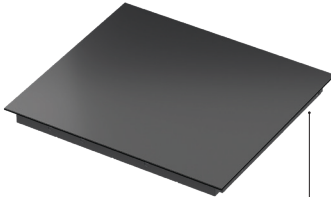
### RATING PLATE LOCATIONS

#### Downdraft Ventilation



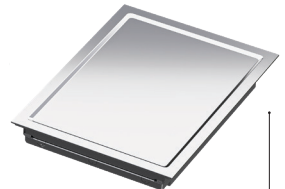
Right rear of product

#### Induction Cooktops



Right rear of product

#### Teppanyaki Cooktops



Right rear of product

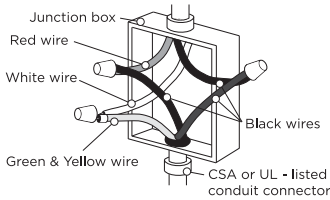
# CONNECT POWER

## CD5DB1 MODELS

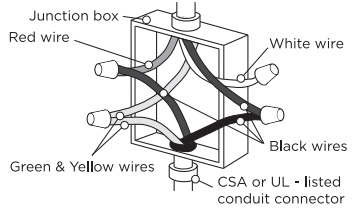
These models are supplied with a power cable. The power cable should only be removed or replaced by a Fisher & Paykel trained and supported service technician or qualified person.

## CI122D, CI152D, CIT122D, CIT152D MODELS

### 3 wire cable from power supply

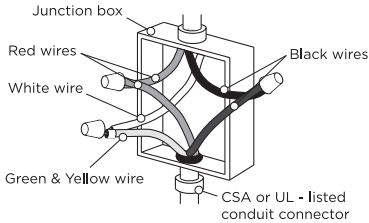


### 4 wire cable from power supply

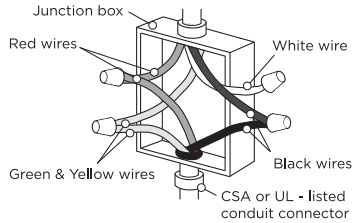


## CI244D, CI304D, CI365D MODELS

### 3 wire cable from power supply



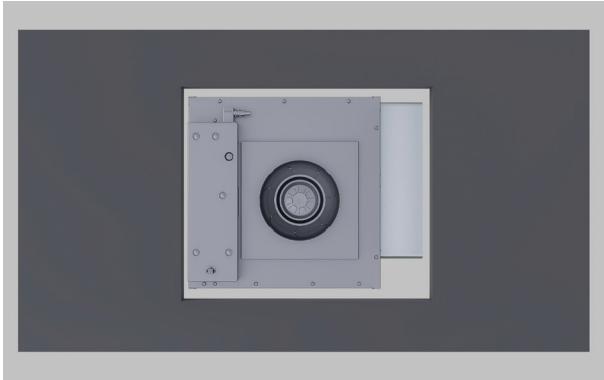
### 4 wire cable from power supply



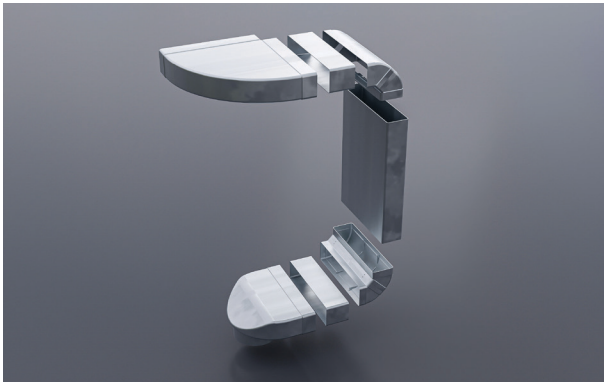
## INSTALL DUCTING\*

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Ducting shown is for reference only. Ducting must be purchased separately.

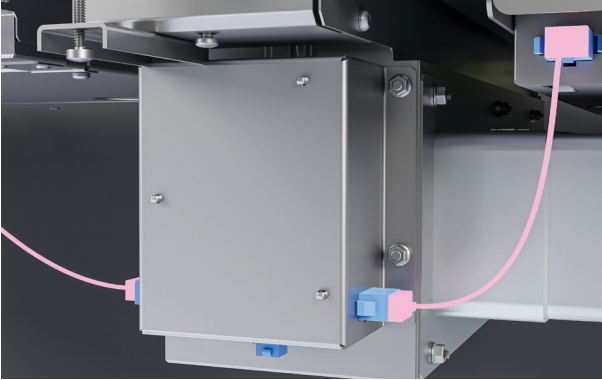


1. Place the external blower into the cutout and connect power cord.

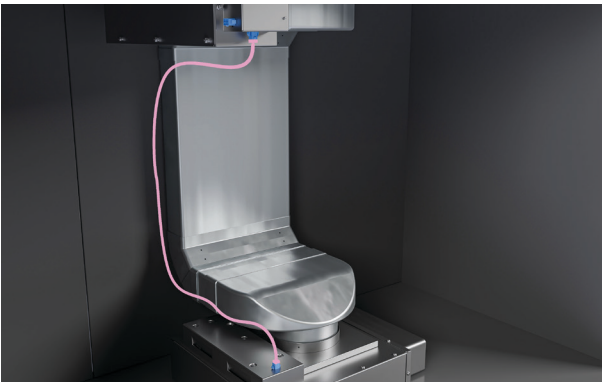


2. Prepare ducting\* to required lengths. Secure and seal as required.

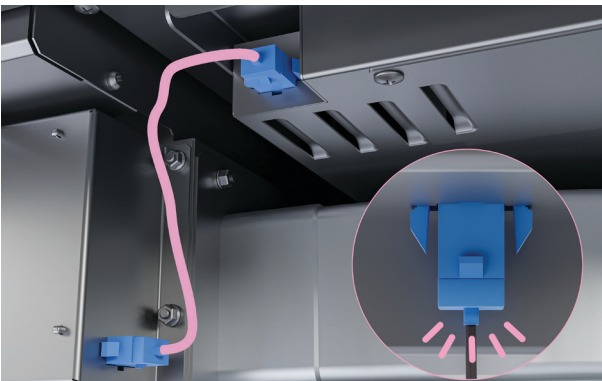
## LINK PRODUCTS



1. Link each product to the adjacent product using the supplied communication cables. Ensure 8-pin plugs are only connected to 8-pin sockets and 6-pin plugs connected to 6-pin sockets.



2. Connect the downdraft unit to the external blower via the central communication cable.

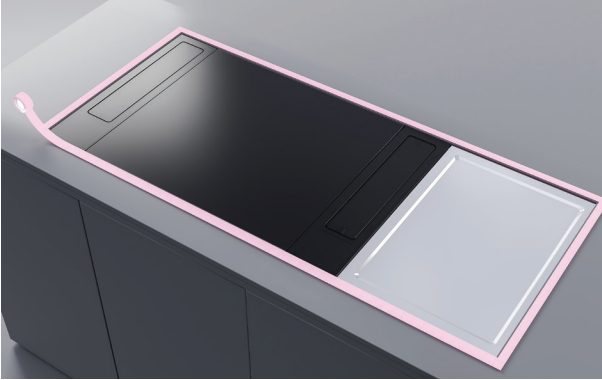


3. Ensure all cables click into place and are routed away from cooktop exhausts. Secure to cabinetry using the supplied harness retainers.

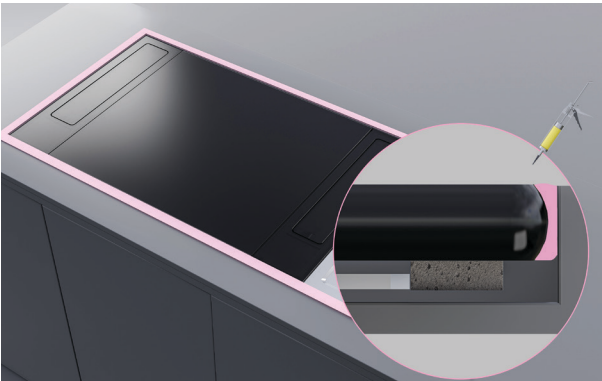
## SEAL PRODUCTS INTO CAVITY (FLUSH INSTALLATIONS)

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Some silicone products may cause discoloration of the glass, in most cases this will fade as the silicone cures. Avoid applying too much silicon during installation.



**1.** Mask the area to be siliconed ensuring all products and the countertop are protected.



**2.** Carefully apply silicone in the gaps between the countertop and products.

Wipe away any excess silicone and remove mask once silicone has dried.

# INSTALLER CHECKLIST

## TO BE COMPLETED BY THE INSTALLER

### GENERAL

- Specified clearances have been maintained.
- Products are level – front to back and side to side.
- All packaging materials have been removed.
- There is constant flow of cool air from the cabinetry to the base of the products.
- Products have all been securely clamped.
- Communication cables are routed away from cooktop exhausts, secured to cabinetry and are unobstructed by drawers or other objects.
- Module layout configuration has been checked and confirmed.
- Touch controls and displays are functioning.
- Ducting has been secured and taped into place

### ELECTRICAL

- Receptacle with correctly rated over-current protection is provided for service cord connection.
- Adequate ground connection established.
- Power supply cable is accessible and is not touching the products.





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The models shown in this guide may not be available in all markets  
and are subject to change at any time.

The product specifications in this guide apply to the specific products and  
models described at the date of issue. Under our policy of continuous product  
improvement, these specifications may change at any time.

For current details about model and specification availability in your country,  
please go to our website or contact your local Fisher & Paykel dealer.

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