QUICK REFERENCE GUIDE > CI604CTB1 Date: 30.10.2024 > 1

# 60cm Series 5 4 Zone Induction Cooktop

Series 5 | Contemporary

Black Glass

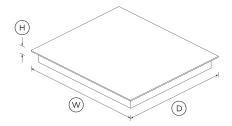


Great for compact kitchens. Enjoy the instant-response and energy efficiency of induction cooking.

- Instant response and precise control with Touch&Slide
- PowerBoost and GentleHeat deliver both very high or very low heat for specialised cooking
- · Easy to clean, durable ceramic glass cooktop
- Enjoy safer cooking with a keylock function, safety time out, surface hot indicators, and spillage auto off

#### **DIMENSIONS**

Height	61 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.

#### 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

QUICK REFERENCE GUIDE > C1604CTB1

Surface hot indicators

Controls	
Auto cut-off timer for each zone	•
Minute timer	
Soft-touch electronic controls  Touch and slide controls	
	•
Performance	
Gentle heat	•
Heat settings	9
Induction cooking technology	•
PowerBoost	•
Amperage  Maximum power  Supply voltage	32 A 7.4 kW 220 - 240 V
Product dimensions	
Depth	530 mm
Height	61 mm
Width	600 mm
Safety	
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	8137

#### Other product downloads available at fisherpaykel.com

2D-DWG Induction Cooktop

2D-DXF Induction Cooktop

Archicad 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.



# A PEACE OF MIND SALE 24 Hours 7 Days a Week Customer Support

T +65 6741 0777 Wwww.fisherpaykel.com

check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © Fisher & Paykel

Appliances Ltd 2020