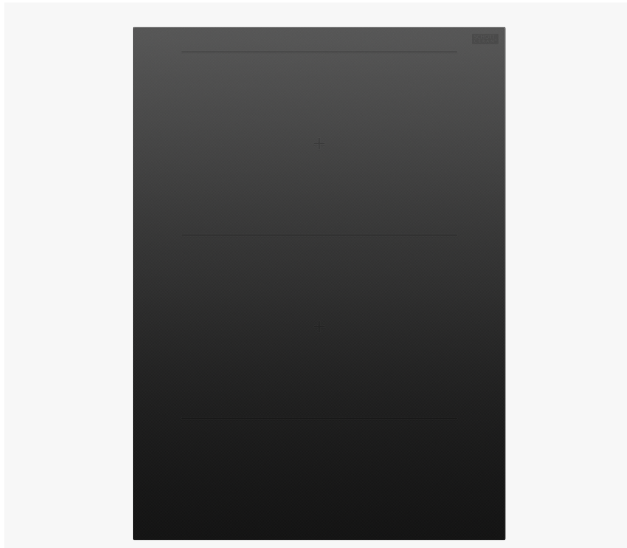


39cm Series 11 Auxiliary Induction Hob, with SmartZone

Series 11 | Minimal

Black



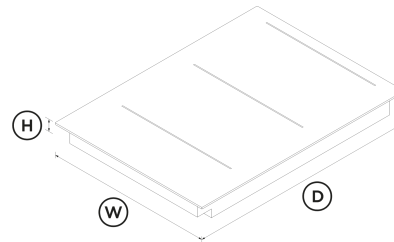
Create the ultimate culinary solution. Combining precise induction technology with innovative design, this compact auxiliary hob is designed to pair with a Primary Modular Induction Hob.

- Part of our unique modular cooking solution. Pair with a primary hob for a unified cooking experience
- Choose from a grey or black glass finish to suit your kitchen design

- Achieve precision cooking with accurate temperature control using induction technology
- Enjoy the flexibility of using larger pans by linking cook zones to create a spacious SmartZone

DIMENSIONS

Height	62 mm
Width	385 mm
Depth	530 mm



FEATURES & BENEFITS

Modular Design Freedom

Achieve complete design freedom with our range of modular hobs and downdraft ventilation. Seamlessly integrate hobs of various sizes into your cooking space, tailoring the setup to suit your patterns of use. This design flexibility allows you to optimise space and flow, creating a kitchen that perfectly aligns with the way you live, cook and entertain.

Complementary Design

Available in both grey and black finishes, our Minimal style modular hobs effortlessly complement your kitchen's aesthetics. Designed to match our touchscreen ovens in both style and functionality, they offer a unified cooking experience. The flush installation ensures seamless integration into modern kitchen spaces.

Mastery Of Temperature

Fisher & Paykel induction hobs are designed for precision, delivering mastery of temperature. This model is exclusively controlled from the primary modular hob's responsive touchscreen, ensuring a streamlined kitchen space. Effortlessly transition from a high heat to a gentle simmer, for perfect results when caramelising, stir frying, or simmering.

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.

Flexible Cooking Area

SmartZone links two cooking zones and controls them as one, giving you the flexibility to use large pans and griddles and easily handle bigger food items, such as a whole fish. SmartZone streamlines the cooking process and allows you to explore different culinary techniques with ease.

Connected Home

Stay connected with the SmartHQ™ app, and easily monitor the status of active cookzones, such as power level, timer settings, and paired wireless temperature sensor readings, directly from your smartphone. The app provides real-time alerts, including timer notifications and temperature milestones, ensuring you're always informed of your cooking progress.

Easy To Clean

Our induction hobs feature a single glass cooking surface, for effortless cleaning. The surface around your cookware remains cool as you cook, preventing baked-on spills and ensuring a quick wipe-down.

SPECIFICATIONS

Cleaning

- Flat easy clean glass surface

Controls

- Smart appliance

Performance

- Induction cooking technology
- PowerBoost
- SmartZone

Power requirements

- Connection **Power cord, stripped ends, 1 N**
- Service **16 A**

Supply **220-240 V, 50 Hz / 60 Hz**

Product dimensions

Depth **530 mm**
 Height **62 mm**
 Width **385 mm**

Safety

- Pan detection system
- Safety time out
- Surface hot indicators

Warranty

Parts and labour **2 years**

Zone ratings

Front **2100 W**
 PowerBoost **3700**
 Rear **2100 W**

Zones

Number of zones **2**

SKU **83004**

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](#)
- [↓ Service & Warranty](#)
- [↓ User Guide Multiple Product Setup DA](#)
- [↓ User Guide Multiple Product Setup DEU](#)
- [↓ User Guide Multiple Product Setup DUT](#)
- [↓ User Guide Multiple Product Setup EN](#)
- [↓ User Guide Multiple Product Setup FIN](#)
- [↓ User Guide Multiple Product Setup FR](#)
- [↓ User Guide Multiple Product Setup HEB](#)
- [↓ User Guide Multiple Product Setup ITA](#)
- [↓ User Guide Multiple Product Setup NOR](#)
- [↓ User Guide Multiple Product Setup SWE](#)

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 08000886605 W www.fisherpaykel.com