Contents

Safety and warnings 2
Introduction 9
Choosing the right cookware 10
Using your induction cooktop 12
Using your cooktop’s special features 18
Cooking guidelines 22
Care and cleaning 26
Troubleshooting 27
Warranty and service 29

Important!
Save these Instructions
The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website www.fisherpaykel.com or contact your local Fisher & Paykel dealer.
<table>
<thead>
<tr>
<th>WARNING!</th>
</tr>
</thead>
</table>
| **Electrical Shock Hazard**
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 or maintenance. Failure to follow this advice may result in electrical shock or death. |

<table>
<thead>
<tr>
<th>WARNING!</th>
</tr>
</thead>
</table>
| **Fire Hazard**
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. Do not store items on cooking surfaces. Failure to follow this advice may result in serious burns or death. |
WARNING!

Health Hazard
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. Failure to follow this advice may result in death.
SAFETY AND WARNINGS

Operation and maintenance

⚠️ WARNING!

Hot Surface Hazard
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.
SAFETY AND WARNINGS

IMPORTANT SAFETY INSTRUCTIONS

- 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.
- Never leave any objects or utensils on the appliance.
- 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.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (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.
SAFETY AND WARNINGS

IMPORTANT SAFETY INSTRUCTIONS

- 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.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
SAFETY AND WARNINGS

IMPORTANT SAFETY INSTRUCTIONS

- 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.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 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.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- Do not operate your cooktop by means of an external timer or separate remote-control system.
Introducing your cooktop

Congratulations on your new purchase. Your Fisher & Paykel induction cooktop is the ultimate in induction cooking, giving you the speed, precision, and simplicity of electronic control, and the easy-care elegance of a ceramic glass surface. For more information, visit our local website listed on the back cover.

A word on induction cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up. This technology has a number of advantages over traditional radiant energy cooking:

- Heat-up times are much faster.
- Use is safer as no heating takes place unless a suitable pan is placed on the cooking zone.
- As heat is transferred without loss, you save energy.

Before using your new cooktop

- Read this guide, taking special note of the ‘Safety and warnings’ section.
- Remove any protective film that may still be on your cooktop.

Using the touch controls

- The controls respond to touch, so you don’t need to apply any pressure.
- Use the ball of your finger, not its tip.
- Make sure the controls are always clean, dry, and there is no object (eg a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.
CHOOSING THE RIGHT COOKWARE

To check if cookware is suitable

• Carry out a magnet test:
  • Move a magnet across the base of the pan.
    If the magnet is attracted then the pan is induction suitable.
  • Note: Make sure attraction is consistent across the base of the pan.
    If there are gaps, such as an indented manufacturer’s logo,
    then the performance of the pan will be impaired.

• If you do not have a magnet:
  1. Put some water in the pan you want to check.
  2. Follow the steps under ‘To start cooking’ opposite.
  3. If 
    does not flash in the display and the water is heating, the pan is suitable.

Quality of cookware

IMPORTANT!

• The quality of your cookware can affect cooking performance. Only use induction compatible cookware that has been specifically designed for induction cooking. Look for the induction symbol on the packaging or the bottom of the pan.
• Cookware that has a high content of ferromagnetic material that continues up from the base into the sides of the pan will give the best cooking performance. See below:

<table>
<thead>
<tr>
<th>Quickest heating Performance</th>
<th>Average heating Performance</th>
<th>Slow heating Performance</th>
</tr>
</thead>
<tbody>
<tr>
<td>High content of ferromagnetic material. Heating area is consistent across the base and continues up the sides of pan.</td>
<td>Reduced area of ferromagnetic material. Reduced zone of heating, results in poor cooking performance and slower heating.</td>
<td>Very limited area of ferromagnetic material. Results in very slow heating performance.</td>
</tr>
</tbody>
</table>

Note: This type of pot is good for very delicate tasks such as melting chocolate, as heating is very slow.
Cookware guidelines

- **Cookware made from the following materials is suitable:**
  - stainless steel with a magnetic base or core
  - aluminium and copper with a magnetic base or core
  - cast iron
  - steel or enamelled steel.

- **Cookware made from the following materials is not suitable:**
  - pure stainless steel
  - aluminium or copper without a magnetic base
  - glass
  - wood
  - porcelain
  - ceramic or earthenware.

Do not use cookware with jagged edges or a curved base.

Make sure that the base of your pan is smooth, sits flat against the glass, and is similar in size as the cooking zone. A small pot on a large cooking zone may not be detected. Always centre your pan on the cooking zone.

Always lift pans off the cooktop - do not slide, or they may scratch the glass.
**USING YOUR INDUCTION COOKTOP**

<table>
<thead>
<tr>
<th>COOKING ZONE</th>
<th>ZONE DIAMETER</th>
<th>POWER</th>
<th>POWERBOOST</th>
<th>RECOMMENDED MINIMUM PAN SIZE</th>
</tr>
</thead>
<tbody>
<tr>
<td>①</td>
<td>160mm</td>
<td>1200W</td>
<td>1400W *</td>
<td>110mm</td>
</tr>
<tr>
<td>②</td>
<td>200mm</td>
<td>2300W</td>
<td>3000W *</td>
<td>145mm</td>
</tr>
</tbody>
</table>

* Maximum output when set on PowerBoost.
Touch controls overview

Cooking zone selector
Touch to activate cooking zone

Heat setting/timer selectors
Touch to adjust the heat setting for a cooking zone, or to adjust the timer length

Rear cooking zone displays/timer display
- Shows the heat settings for the rear cooking zones
- Shows the number of minutes set/remaining on the timer

Timer indicator
If on:
A timer has been set for the individual cooking zone

Front cooking zone displays
Shows the heat settings for the front cooking zones

ON/OFF control
Touch and hold to turn the cooktop on and off
To start cooking

1. Touch and hold the ON/OFF control to turn the cooktop on.
   - The touch control display will light up.
   - All the timer indicators will flash.

2. □ will appear in the cooking zone displays.

3. Place a suitable pan on the cooking zone you wish to use.
   - Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

IMPORTANT!
Always place small pans in the centre of the cooking zone.

4. Touch the selector of the cooking zone you wish to use.
   - All the timer indicators will go out.
   - The selected cooking zone display will glow more brightly and the other cooking zone displays will dim.
5 Select a heat setting by touching ← and +
   • The setting will appear in the display of the selected cooking zone.
   • If you don’t choose a heat setting within 10 seconds, the cooktop will automatically turn off. Start with step 1 again.
   • Note: From 0, you can also touch ← to set the heat directly to 9

6 You can modify the heat setting at any time during cooking.
   • Touch the selector of the cooking zone you wish to adjust.
   • Adjust the heat setting by touching ← and +
   • The new heat setting will appear in the display of the selected cooking zone.

If a display flashes alternately with the heat setting

This means that:
   • you have not placed a pan on the correct cooking zone or
   • the pan you’re using is not suitable for induction cooking or
   • the pan is too small or not properly centred on the cooking zone.
   • No heating takes place unless there is a suitable pan on the cooking zone.
   • The cooktop will automatically turn off after 10 minutes if no suitable pan is placed on it.
When you have finished cooking

To turn off an individual cooking zone, but continue to use the other cooking zone

1. Select the cooking zone you want to turn off.

2. Decrease its heat setting until the display shows 0. If the cooking zone surface is too hot to touch, \( H \) will replace 0 in the display.

To turn the whole cooktop off

1. Touch and hold the ON/OFF control.

Beware of hot surfaces

\( H \) will appear in the display of any cooking zone that is too hot to touch. It will remain on and steadily lit even when the cooktop is turned off. It will disappear when the surface has cooled down to a safe temperature.
Locking the controls

- You can lock the controls to prevent unintended use (for example children accidentally turning cooking zones on).
- When the controls are locked, all controls except the ON/OFF control are disabled.

**IMPORTANT!**
Do not lock the controls while a cooking zone is in use. If you do, you can always turn the cooktop off with the ON/OFF control in an emergency.

**To lock the controls**

1. Make sure that the cooktop is turned on but no cooking zone is in use.
2. Touch the front right cooking zone selector and together.
3. Then, touch and hold the front right cooking zone selector again.
   - will appear in the cooking zone displays, indicating that the controls are locked.
   - Note: the cooktop will automatically turn off after 10 seconds, but the controls will still be locked when you turn the cooktop on again.

**To unlock the controls**

1. Make sure the cooktop is turned on.
2. Touch the front right cooking zone selector and together.
3. Touch and hold . will appear in the cooking zone displays, indicating that the controls are unlocked.
4. You can now start using your cooktop.
USING YOUR COOKTOP’S SPECIAL FEATURES

Using the PowerBoost feature

The cooking zones can be used with the PowerBoost feature. This feature enables you to sear meat or bring liquid to the boil very quickly. When the cooking zone is set for PowerBoost, it uses more than 100% of the power of the cooking zone, resulting in a boost of intense heat.

IMPORTANT!
PowerBoost heats food and liquids very quickly. Do not leave the cooktop unattended when using this feature. Take extra care when cooking with oil and fat, as these heat up very quickly. PowerBoost is not recommended for cooking with oil and fat, such as deep frying.

To set a cooking zone for PowerBoost

1. Select a cooking zone.

When the cooking zone is not already in use:

2. Touch − to set the heat to 9, then + to turn on PowerBoost.

If the cooking zone is already in use:

3. Touch + to adjust the heat to the maximum setting. will appear in the rear cooking zone display.

When PowerBoost is set

on the large elements

• The cooking zone will be on PowerBoost (more than 100%) for 5 minutes, will then flash for a few seconds before the cooking zone automatically reduces the heat to setting 9 (100%).

on the smaller elements

• When PowerBoost is set on the two smaller cooking zones, it will not automatically reduce after 5 minutes. To turn PowerBoost off on the smaller cooking zones, touch the cooking zone selector and then reduce the heat setting by touching − .

To quit the PowerBoost setting

Touch − to adjust the heat to a new setting or to 0 to turn the cooking zone off.
USING YOUR COOKTOP’S SPECIAL FEATURES

Using the timer

You can use the timer in two ways:

- As a minute minder
- As a timer to automatically turn off a cooking zone

IMPORTANT!
Never leave the cooktop unattended when in use, even if you have set the timer to automatically turn a cooking zone off.

To set the timer as a minute minder

1. Touch and hold the ON/OFF control to turn the cooktop on.
   - The touch control display will light up. 0 should show in all cooking zones.
   - All the timer indicators will flash.

2. Use – and + to set the timer length.
   - Note: If you do not set the timer within 10 seconds you will need to reselect the timer (step 2).
   - To adjust the timer length from 0 minutes touch + first.
   - To adjust the timer length from 30 minutes touch – first.

   The timer is now set and counting down. You can now select a cooking zone and start cooking.

   Note: when a cooking zone is selected, the timer display will show the heat setting for the rear cooking zones. To check how much time is remaining, Touch – and + together.

When the set time is up

- 0 0 will flash in the timer display.
- The timer will beep, and the cooking zone will automatically turn off. (note: if the surface is still hot the display will show H).
- Touch any control to stop the beeping.

Notes on using the timer

- To modify or cancel, adjust the minutes as desired, or decrease the heat setting to 0 to cancel the timer.
USING YOUR COOKTOP’S SPECIAL FEATURES

Using the timer

To set the timer for a cooking zone

1. Select a cooking zone and set the desired heat.

2. Touch and together to select the timer.

3. The timer indicator for the selected cooking zone will flash.

4. Use and to set the timer length. Note: If you do not set the timer within 10 seconds you will need to reselect the timer (step 2).

- To adjust the timer length from minutes touch + first.
- To adjust the timer length from minutes touch - first.
- After a few seconds the timer indicator will stop flashing and the timer display will revert to showing the heat settings for the rear cooking zones.
- To check the remaining time touch - and + together
When the set time is up

- 0 0 will flash in the timer display.
- The timer will beep, and the cooking zone will automatically turn off. (note: if the surface is still hot the display will show H).
- Touch any control to stop the beeping.

Notes on using the timer

- To modify or cancel a timer setting, follow the previous steps under ‘To set the timer for a cooking zone’. Adjust the minutes as desired, or decrease the heat setting to 0 to cancel the timer.
- Once you have set the timer for one cooking zone, you can then set it for additional cooking zones. Repeat the steps above to set the timer for each additional cooking zone.
- When multiple timers are set:
  - To check the remaining time, select the cooking zone you wish to check, then touch – and + together. The timer indicator for the selected cooking zone will flash.
  - To check the timer setting for a different cooking zone, simply select the cooking zone. Its remaining time will briefly appear in the timer display.
COOKING GUIDELINES

IMPORTANT!
Take care when frying: oil and fat heat up very quickly. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk. PowerBoost is not recommended for cooking with oil and fat, such as deep frying.

Cooking tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.
Searing steak

To cook juicy flavoursome steaks:
① Stand the meat at room temperature for about 20 minutes before cooking.
② Heat up a heavy-based frying pan.
③ Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
④ Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
⑤ Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For stir-frying

- When stir-frying be careful to lift the pan clear of the surface if tossing the ingredients. Sliding the pan across the cooktop surface may scratch it.
① Choose an induction compatible flat-based wok or a large frying pan.
② Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
③ Preheat the pan briefly and add two tablespoons of oil.
④ Cook any meat first, put it aside and keep warm.
⑤ Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
⑥ Stir the ingredients gently to make sure they are heated through.
⑦ Serve immediately.
Heat settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you.
## COOKING GUIDELINES

<table>
<thead>
<tr>
<th>HEAT SETTING</th>
<th>SUITABILITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 - 2</td>
<td>• melting chocolate, butter, and foods that burn quickly</td>
</tr>
<tr>
<td></td>
<td>• delicate warming for small amounts of food</td>
</tr>
<tr>
<td></td>
<td>• gentle simmering</td>
</tr>
<tr>
<td>3 - 4</td>
<td>• reheating</td>
</tr>
<tr>
<td></td>
<td>• rapid simmering</td>
</tr>
<tr>
<td></td>
<td>• cooking rice</td>
</tr>
<tr>
<td>5 - 6</td>
<td>• pancakes</td>
</tr>
<tr>
<td>7 - 8</td>
<td>• sautéing</td>
</tr>
<tr>
<td></td>
<td>• cooking pasta</td>
</tr>
<tr>
<td>9</td>
<td>• stir-frying</td>
</tr>
<tr>
<td></td>
<td>• searing</td>
</tr>
<tr>
<td></td>
<td>• bringing soup to the boil</td>
</tr>
<tr>
<td>P</td>
<td>• boiling water</td>
</tr>
</tbody>
</table>
## CARE AND CLEANING

<table>
<thead>
<tr>
<th>WHAT?</th>
<th>HOW?</th>
<th>IMPORTANT!</th>
</tr>
</thead>
</table>
| **Everyday soiling on glass**  
(fingerprints, marks, stains left by food or non-sugary spillovers on the glass) | 1 Switch the power to the cooktop off at the wall.  
2 Apply cooktop cleaner while the glass is still warm (but not hot!)  
3 Rinse and wipe dry with a clean cloth or paper towel.  
4 Switch the power to the cooktop back on at the wall. |  
- When the power to the cooktop is switched off, there will be no ‘hot surface’ indication but the cooking zone may still be hot! Take extreme care.  
- Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.  
- Never leave cleaning residue on the cooktop: the glass may become stained. |
| **Boilovers, melts, and hot sugary spills on the glass** | Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:  
1 Switch the power to the cooktop off at the wall.  
2 Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.  
3 Clean the soiling or spill up with a dish cloth or paper towel.  
4 Follow steps 2 to 4 for ‘Everyday soiling on glass’ above. |  
- Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.  
- Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children. |
| **Spillover on the touch controls and stainless steel strip** | 1 Switch the power to the cooktop off at the wall.  
2 Soak up the spill.  
3 Wipe the touch control area with a clean damp sponge or cloth.  
4 Wipe the area completely dry with a paper towel.  
5 Switch the power to the cooktop back on at the wall. |  
- The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on. |
## TROUBLESHOOTING

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSES</th>
<th>WHAT TO DO</th>
</tr>
</thead>
<tbody>
<tr>
<td>The cooktop cannot be turned on.</td>
<td>No power.</td>
<td>Make sure the cooktop is connected to the power supply and that it is switched on at the wall. Check whether there is a power outage in your home or area. If you’ve checked everything and the problem persists, call your Authorised Service Centre or Customer Care.</td>
</tr>
<tr>
<td>The touch controls are unresponsive.</td>
<td>The controls are locked.</td>
<td>Unlock the controls. See section ‘Using your induction cooktop’ for instructions.</td>
</tr>
<tr>
<td>The touch controls are difficult to operate.</td>
<td>There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.</td>
<td>Make sure the touch control area is dry and use the ball of your finger when touching the controls.</td>
</tr>
<tr>
<td>The glass is being scratched.</td>
<td>Rough-edged cookware.</td>
<td>Use cookware with flat and smooth bases. See ‘Choosing the right cookware’.</td>
</tr>
<tr>
<td></td>
<td>Unsuitable, abrasive scourer or cleaning products being used.</td>
<td>See ‘Care and cleaning’.</td>
</tr>
<tr>
<td>The display flashes $\text{Er03}$ and there is a continuous beep.</td>
<td>Liquid has spilled onto the touch control area.</td>
<td>Switch the power to the cooktop off at the wall and see ‘Care and cleaning’ for instructions</td>
</tr>
<tr>
<td></td>
<td>There are objects (eg utensils) on the touch control area.</td>
<td>Remove the objects from the touch control area.</td>
</tr>
<tr>
<td></td>
<td>Several touch controls are registering continuous contact (eg due to someone resting their hand or arm on the touch control area).</td>
<td>Remove the cause of continuous contact.</td>
</tr>
<tr>
<td>Pans do not become hot. The heat setting display comes on, but the $\text{\large{U}}$ does not flash when I remove a pan. $\text{\large{0}}$ shows in the timer display when I turn on the cooktop.</td>
<td>The cooktop is in ‘Display mode’</td>
<td>Contact Customer Care or your Authorised Service Centre.</td>
</tr>
<tr>
<td>PROBLEM</td>
<td>POSSIBLE CAUSES</td>
<td>WHAT TO DO</td>
</tr>
<tr>
<td>---------</td>
<td>----------------</td>
<td>------------</td>
</tr>
<tr>
<td>Some pans make crackling or clicking noises.</td>
<td>This may be caused by the construction of your cookware (layers of different metals vibrating differently).</td>
<td>This is normal for induction cookware and does not indicate a fault.</td>
</tr>
<tr>
<td>The cooktop makes a low humming noise when used on a high heat setting (especially PowerBoost).</td>
<td>This is caused by the technology of induction cooking.</td>
<td>This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.</td>
</tr>
<tr>
<td>Fan noise coming from the cooktop.</td>
<td>A cooling fan built into your cooktop has come on to prevent the electronics from overheating. It may continue to run even after you’ve turned the cooktop off.</td>
<td>This is normal and needs no action. Do not switch the power to the cooktop off at the wall while the fan is running.</td>
</tr>
<tr>
<td>Pans do not become hot and _ appears in the display.</td>
<td>The cooktop cannot detect the pan because it is not suitable for induction cooking.</td>
<td>Use cookware suitable for induction cooking. See section ‘Choosing the right cookware’.</td>
</tr>
<tr>
<td>PowerBoost is temporarily unavailable because the cooktop needs to protect itself from overheating.</td>
<td>Centre the pan and make sure that its base matches the size of the cooking zone.</td>
<td></td>
</tr>
<tr>
<td>The cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically Er following by two digits).</td>
<td>Technical fault.</td>
<td>Please note down the error letters and numbers, switch the power to the cooktop off at the wall, and contact your Authorised Service Centre or Customer Care with the error code information.</td>
</tr>
</tbody>
</table>
Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

① Your product is correctly installed.
② You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, Customer Care, or contact us through our website www.fisherpaykel.com.

Complete and keep for safe reference:

Model
Serial No.
Purchase Date
Purchaser
Dealer
Suburb
Town
Country
This cooktop has been designed and constructed in accordance with the following codes and specifications:

In New Zealand and Australia:
AS/NZS 60335-1:2011 General Requirements for Domestic electrical appliances
AS/NZS 60335-2-6:2014 Particular Requirements for Domestic electrical cooking appliances

In Europe:
Safety requirements of EEC Directive “Low voltage” 2006/95:
- EN 60335-1 General Requirements for Domestic electrical appliances
- EN 60335-2-6 Particular Requirements for Domestic electrical cooking appliances
  Safety requirements of EEC Directive “EMC” 2014/30/EU:
- EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3 Electromagnetic Compatibility Requirements

Requirements of EEC Directive 93/68

European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE) (for European Union countries only)
GB This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.