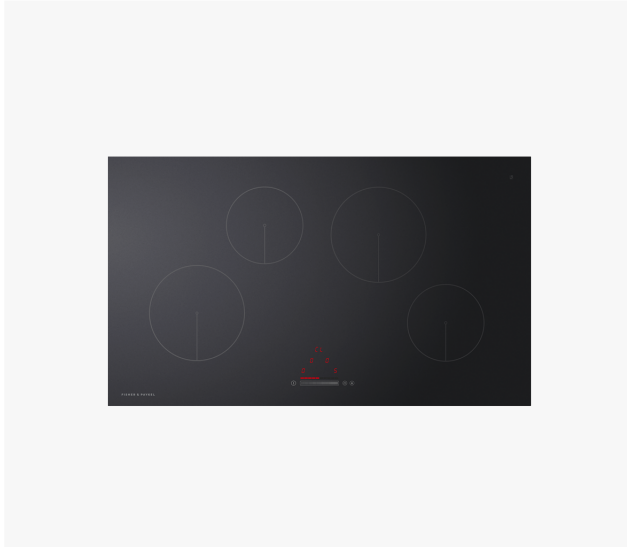


90cm Series 5 4 Zone Induction Cooktop

Contemporary

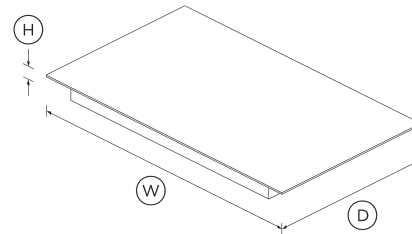


Instant response and cool-to-touch safety in a large cooktop area, with zones designed for different sized pots and pans.

- 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	900 mm
Depth	530 mm



FEATURES & BENEFITS

Instant Response

Go from a boil to a simmer in seconds. Fisher & Paykel Touch&Slide controls react immediately when you adjust the temperature so you don't waste time in the kitchen.

Safer Choice

Induction cooktops heat only when cookware is detected on the ceramic surface. Additional features like a keylock function, safety time out, surface hot indicators, and spillage auto off, ensure safer cooking for everyone.

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

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.

Precision 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

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

Power requirements

Supply voltage **220-240 V**

Product dimensions

Depth **530 mm**
 Height **61 mm**
 Width **900 mm**

Safety

- Keylock
- Pan detection system
- Safety time out
- Spillage auto off
- Surface hot indicators

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 **81376**

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

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- ↓ DXF
- ↓ Archicad
- ↓ Data Sheet (English)
- ↓ Installation Guide (English)
- ↓ Revit
- ↓ Revit

- ↓ Rhino
- ↓ User Guide (English)

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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