Induction Cooktop, 60cm, 4 Zones, Low Current

Series 5 Contemporary	
Black Glass	

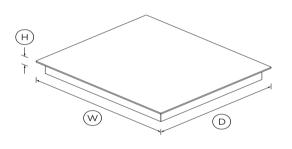


This Low Current Induction Cooktop is the perfect option to replace your existing gas or ceramic cooktop. Instant-response, energy-efficient induction cooking with the potential to use existing wiring.

- 19.1A rated current and 4.4kW rated power can be used with existing wiring*
- Instant reponse 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

DIMENSIONS

Height	61mm
Width	600mm
Depth	530mm



FEATURES & BENEFITS

Low current induction

This compact induction cooktop is the ideal low current option for replacing your gas or ceramic cooktop. With the potential to use existing wiring, this 19.1A rated current and 4.4kW rated power induction cooktop supports cost effective installations.

Instant response

Go from a boil to a simmer in seconds. 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.

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.

SPECIFICATIONS

Cleaning

Flat easy clean glass surface

Controls

Auto cut-off timer for each•Minute timer•

Soft-touch electronic controls

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QUICK REFERENCE GUIDE > CI604CTPB1

Touch and slide controls Performance Gentle heat Heat settings Induction cooking technology PowerBoost Power requirements 19.1A Amperage 4.4kW Maximum power 230V Supply voltage Product dimensions Depth 530mm Height 61mm Width 600mm

Safety

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

Warranty

Parts and labour	
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Zone ratings

Left front	2300W
Left front zone (PowerBoost	3000W
Left rear	1200W
Left rear zone (PowerBoost	1400W
PowerBoost	up to 3000W
Right front	1200W
Right front zone (PowerBoost	1400W
Right rear	2300W
Right rear zone (PowerBoost	3000W
Zones	

SKU

9

2 years

Number of elements

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

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.

Other product downloads available at fisherpaykel.com

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<u>↓</u>	User Guide Induction Cooktop
<u>↓</u>	Installation Guide Induction Cooktop
<u> </u>	Preliminary Specification Guide Induction Cooktop
<u>+</u>	Data Sheet Induction Cooktop

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