

# 83cm Series 9 4 Zone Induction Hob with Integrated Ventilation

Minimal



<p>A true two-in-one appliance, this hob combines the precision of induction cooking with powerful extraction in one seamless, stylish hob.</p>

- Seamless kitchen integration, without the need for overhead ventilation
- Four cooking zones, including simple pairing of two zones to create a SmartZone
- With nine fan speeds plus boost, select the perfect extraction rate for your cooking

- Minimal style, sleek black glass finish to suit any kitchen design

## DIMENSIONS

|        |        |
|--------|--------|
| Height | 218 mm |
| Width  | 830 mm |
| Depth  | 515 mm |

## FEATURES & BENEFITS

### Seamless Integration

Offering true design freedom, this hob can be placed anywhere – eliminating the need for bulky overhead ventilation and helping to create a seamless flow between kitchen and living spaces. Installed raised or flush, it’s perfect for islands, or homes with high ceilings.

### Elegant Design

The subtle black glass and durable matte black detailing blend elegance with durability. With premium styling, these hobs seamlessly blend with other appliances for a cohesive, considered kitchen design.

### Precise Control

Fisher & Paykel induction hobs offer extremely accurate temperature control from very high to very low heats, so you can sear, sauté and temper like a pro. Touch&Slide controls react immediately when you adjust the temperature, so you can go from a boil to a simmer in seconds.

### Effective Extraction

Designed for busy homes, the integrated ventilation works effectively and unobtrusively in the background. Featuring nine fan speeds, plus a boost function, for quickly removing odours and steam.

### Safety Of Induction

Induction hobs only start heating your pot or pan once you’ve placed it on the surface and stop as soon as you remove it – so they are safer for everyone.

### Ease Of Use

Designed for simple removal, the grease filter tray effectively captures spills, while the single glass cooking surface can be easily wiped clean. A flush ventilation grille allows pots to effortlessly slide across the hob surface.

### 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.

## SPECIFICATIONS

### Accessories (sold separately)

|                                                  |                          |
|--------------------------------------------------|--------------------------|
| Square grille & butterfly valve for wall exhaust | 82393 DO-G-SS (optional) |
|--------------------------------------------------|--------------------------|

### Cleaning

|                               |   |
|-------------------------------|---|
| Dishwasher safe grease filter | • |
| Flat easy clean glass surface | • |
| Flush grille                  | • |

### Consumption

|               |    |
|---------------|----|
| Energy rating | A+ |
|---------------|----|

### Controls

|                                  |   |
|----------------------------------|---|
| Auto cut-off timer for each zone | • |
| Minute timer                     | • |
| Soft-touch electronic controls   | • |
| Touch and slide controls         | • |

Downdraft performance

|                               |                   |
|-------------------------------|-------------------|
| Air outlet size               | 220mm W x 90 mm H |
| Air speeds                    | 9 + boost         |
| Brushless motor               | •                 |
| Ducted externally             | •                 |
| Ducting Direction             | Side, Rear        |
| Maximum air flow (Boost)      | 660 m³/hr         |
| Maximum air flow (Level 9)    | 623 m³/hr         |
| Maximum noise level (Boost)   | 70 dBA            |
| Maximum noise level (Level 9) | 69 dBA            |
| Minimum air flow              | 192 m³/hr         |
| Minimum noise level           | 38 dBA            |

Ducting Accessories (optional)

|                             |                     |
|-----------------------------|---------------------|
| Duct 1m Connector 222x89    | 82389 D1-C-222-89   |
| Ducting adaptor             | 82392 DA-219-98-150 |
| Elbow 90° horizontal 222x89 | 82390 E90-H-222-89  |
| Elbow 90° vertical 222x89   | 82391 E90-V-222-89  |

Performance

|                              |   |
|------------------------------|---|
| Gentle heat                  | • |
| Heat settings                | 9 |
| Induction cooking technology | • |
| Pause function               | • |
| PowerBoost                   | • |
| SmartZone                    | • |

Power requirements

|                       |                |
|-----------------------|----------------|
| Electrical connection | Terminal block |
| Maximum power         | 7.4 kW         |
| Supply frequency      | 50 Hz          |
| Supply voltage        | 220 - 240 V    |

Product dimensions

|        |        |
|--------|--------|
| Depth  | 515 mm |
| Height | 218 mm |
| Width  | 830 mm |

Safety

|                        |   |
|------------------------|---|
| Keylock                | • |
| Pan detection system   | • |
| Safety time out        | • |
| Surface hot indicators | • |

Zone ratings

|                                  |       |
|----------------------------------|-------|
| Left front                       | 2100W |
| Left front zone (PowerBoost set) | 3000W |

|                                   |        |
|-----------------------------------|--------|
| Left rear                         | 2100W  |
| Left rear zone (PowerBoost set)   | 3000W  |
| Right front                       | 2100W  |
| Right front zone (PowerBoost set) | 3000W  |
| Right rear                        | 2100W  |
| Right rear zone (PowerBoost set)  | 3000W  |
| SmartZone                         | 3700 W |

Zones

|                 |   |
|-----------------|---|
| Number of zones | 4 |
|-----------------|---|

|     |       |
|-----|-------|
| SKU | 82228 |
|-----|-------|

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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- [↓](#) Planning Guide (English)
- [↓](#) Revit
- [↓](#) Rhino
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[↓](#) 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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