

FISHER & PAYKEL

**FULL SURFACE
INDUCTION COOKTOP**



CI926DTB model

**USER GUIDE
NZ AU BI EU SG**

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Registration

To register your product visit our website: fisherpaykel.com/register

⚠ WARNING!



Electric Shock Hazard

Failure to follow this advice may result in electric shock or death.

- 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 heat supply (wall switch) and contact a qualified technician.
- Switch off the appliance before cleaning or maintenance.

⚠ WARNING!



Fire Hazard

Failure to follow this advice may result in serious burns or death.

- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never try to extinguish fire with water. Switch off the appliance. Cover the flame, eg with a lid or fire blanket, or use dry chemical or foam-type extinguisher.
- Do not store items on cooking surfaces.

⚠ WARNING!

Hot Surface Hazard

Failure to follow this advice may result in electric shock or death.



- 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.

⚠ WARNING!



Health Hazard

Failure to follow this advice may result in death.

- 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.

⚠ WARNING!



Cut Hazard

Failure to follow this advice may result in serious burns or death.

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.

SAFETY AND WARNINGS

READ AND SAVE THIS GUIDE

WARNING!

To reduce the risk of fire, injury to persons or damage when using the appliance, follow the important safety instructions listed below. Read all the guidance before using the appliance.

Installation

- Unpack the packaging materials from the cooktop.
- Ensure your appliance is properly installed and grounded by a qualified technician.
- If a drawer is situated under an embedded appliance, ensure the space between the content of drawer and appliance is large enough (2cm) to provide correct ventilation.

General Use

- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- 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.
- Wear proper apparel — Loose-fitting or hanging garments should never be worn while using the appliance.
- 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.
- Storage on appliance — Flammable materials should not be stored on the cooktop or near surface units.
- Do not place or leave aluminum foil on the cooktop.
- Never use your appliance for warming or heating the room.
- Do not use water on grease fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use only dry potholders — Moist or damp potholders on any hot surfaces — may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- After use, always turn off the cooktop as described in this guide (ie by using the touchscreen).
- Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not use pans with jagged edges as this can scratch the glass.
- Do not stand on your cooktop.
- Do not use scourers or any other harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
- Do not operate your cooktop by means of an external timer or separate remote-control system.

SAFETY AND WARNINGS

- Do not cook on a broken cooktop. If cooktop is broken, cleaning solutions and spillovers may penetrate inside the cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

Child Safety

- 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.

Cleaning

- Clean cooktop with caution — If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

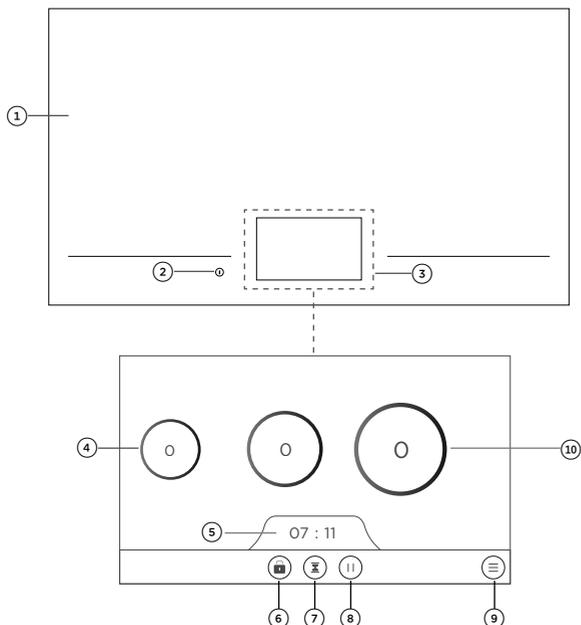
Servicing

- Do not repair or replace any part of the appliance unless specifically recommended in the user guide. All other servicing should be undertaken by a Fisher & Paykel trained and supported service technician or qualified person.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- If the appliance is malfunctioning, it will display an alert code: first note down the alert code (see section 'Alert codes' in this manual), then contact your Authorized Service Center or Customer Care to arrange for service. Do not use your appliance until it has been repaired by a Fisher & Paykel authorized technician.

Standard Requirements

- This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation. Induction cooktops may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by:
 - Relocating the receiving antenna of the radio or television
 - Increasing the distance between the cooktop and the receiver
 - Connecting the receiver into an outlet different than the receiver.

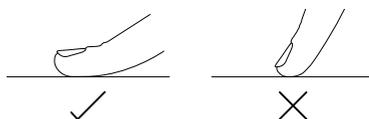
FIRST USE



COOKTOP FEATURES

- ① Cooking area
- ② Cooktop On/Off
- ③ Touchscreen
- ④ Heat display
- ⑤ Clock
- ⑥ Keylock
- ⑦ Kitchen timer
- ⑧ Pause
- ⑨ Settings
- ⑩ Pan position*

*Size according to pan dimension



Touch display

Your cooktop is operated using an intuitive touch display. Use the touchscreen to navigate cooking settings.

Using the touchscreen

Use the ball of your finger, not its tip. The controls respond to touch, so pressure is not needed.

DISPLAY	DESCRIPTION
	Cooking zone off (not activated)
	Cooking zone on (activated but not operating)
	Heat levels
	Pan failure
	Error message
	Residual heat
	Booster
	Locking
	Keep warm
	Pause

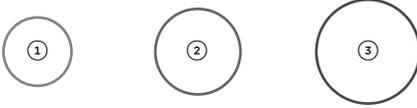
WARNING!

Do not place metal objects on top of the touchscreen when the cooktop is on.

FIRST USE

Zone display

There are three types of possible displays for your pan based on pan dimensions; small, medium and large. The touchscreen will show the pan according to its size and position on the cooking surface.

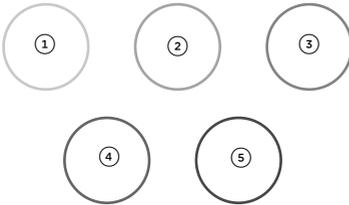


PAN SIZE

- | | |
|---|--------|
| ① | Small |
| ② | Medium |
| ③ | Large |

Power display

The colour of the pan display changes according to the selected heat setting.



COLOR

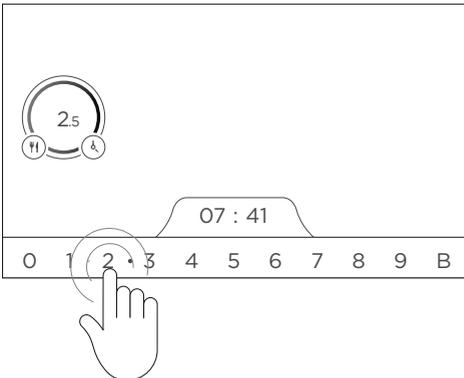
- | | |
|---|--------|
| ① | Grey |
| ② | Blue |
| ③ | Purple |
| ④ | Red |
| ⑤ | Orange |

HEAT LEVEL

- | |
|---------------|
| Pan is lifted |
| 0 |
| 1 - 3.5 |
| 5 - 6.5 |
| 7 - B |

Power slider

Your cooktop has 17 heat levels and a PowerBoost for optimal usage and control. When a pan is selected, the display shows only full heat levels on the slider. After a heat level is selected on the slider, a small dot will be displayed between the full heat levels to indicate half heat levels.



To select the heat level with the slider, slide your finger on the power slider. For quick access, place your finger directly on the selected level.

COOKWARE

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. We recommend to use cookware with maximum diameter of 360mm or less.

Suitable cookware material:

- ferromagnetic stainless-steel
- aluminium with ferromagnetic bottom
- cast iron
- steel
- enamelled steel

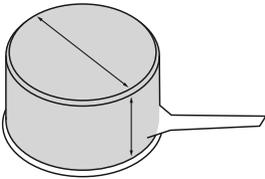
Unsuitable cookware material:

- aluminium without ferromagnetic bottom
- stainless-steel without ferromagnetic bottom
- copper
- brass
- glass
- ceramic porcelain

To check if cookware material is suitable, carry out a magnet test:

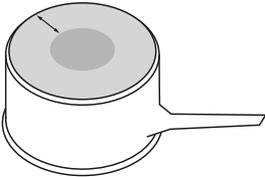
Move a magnet across the base of the pan. If the magnet is attracted, the pan is induction suitable. Ensure attraction is consistent across the base of the pan. If there are gaps, such as an indented manufacturer's logo, then the performance will be impaired.

If you do not have a magnet, fill the pan with some water in a pan and place it on the cooktop surface. Select the pan indicator icon and set at level 9. This water must heat in a few seconds. Refer to section 'Using your cooktop'.



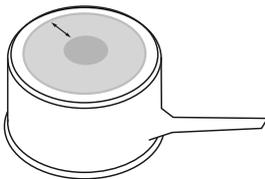
Quickest heating performance

High content of ferromagnetic material. Heating area is consistent across the base and up the sides of pan.



Average heating performance

Reduced area of ferromagnetic material. Reduced zone of heating, results in poor performance and slower heating.



Slow heating performance

Very limited area of ferromagnetic material. Results in very slow heating performance.

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

USING YOUR COOKTOP

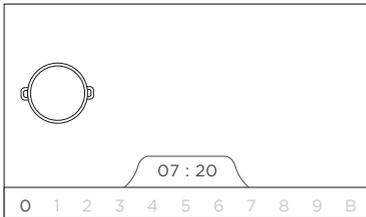
To start cooking

①



Touch and hold ① for two seconds to turn on the cooktop.

②

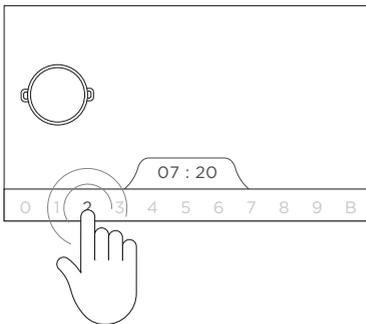


Place a suitable pan anywhere on the cooking surface

- Ensure the bottom of the pan and cooking surface are clean and dry.

Once the pan is placed on the cooking surface, a heat level selector is displayed at the bottom of the touchscreen.

③



Select the pan icon on the display, and then select the desired heat level by touching or sliding along the power slider with your finger.

- If heating level is not selected within 20 seconds, the cooktop automatically goes to standby mode.
- You can modify the heat setting at any time during cooking.

While cooking, you can move your pan to any place on the cooking surface while keeping the selected settings. The heat level in the previous position of the pan will be automatically transferred to the new position.

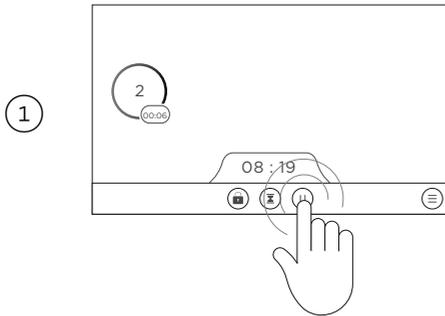
Ensure that you only move one pan at a time. Moving pans simultaneously will result in inconsistent detection of pans or incorrect pan display. An error will be displayed if the pans are not detected and incorrectly positioned.

If the pan is lifted, the pan display will stay for about 20 seconds. After then all settings will reset automatically.

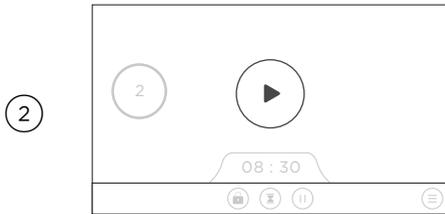
USING YOUR COOKTOP

To pause cooking

This feature temporarily stops cooking operation for a maximum of 10 minutes. This is useful if you are leaving for a short period of time while cooking. All selected settings such as heat level, timer will remain when cooking resumes.

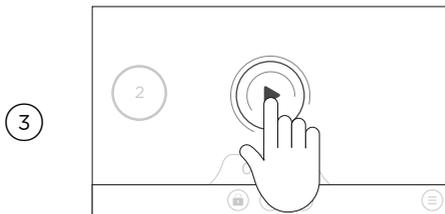


Touch  on the menu bar to pause cooking operation.



The pan display will turn grey and  icon appears.

- All pan settings are retained when in paused mode.



To resume cooking, touch  again.

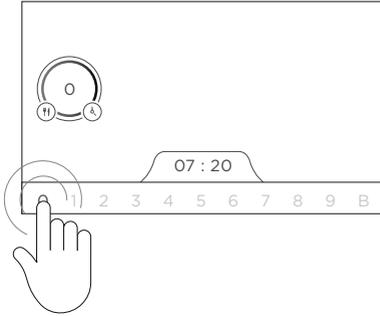
- The cooktop will operate at its current settings.

If paused state extends longer than 10 minutes, the cooktop will automatically turn off. If you want to cancel cooking during paused mode, touch or slide down your finger down to 0.

USING YOUR COOKTOP

After cooking is done

1



Select the pan on the display.

Turn off the pan heating by touching or sliding down to 0.

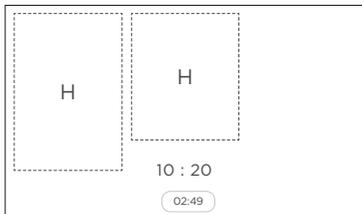
Ensure pan display shows '0'.

2



Touch and hold **I** for two seconds to turn off the cooktop.

3

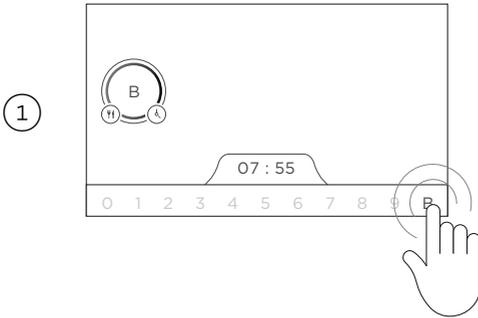


Beware of hot surfaces: **H** will be displayed on the display screen to indicate areas on the cooktop surface that are still too hot to touch. It will remain on and steadily lit even when the cooktop is turned off. It will disappear when the surface has cooled down to a safe temperature.

USING YOUR COOKTOP

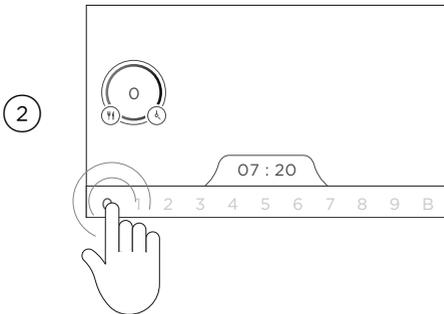
Using PowerBoost

This feature enables you to increase the heat level of a selected pan to maximum power for a short period of time. When activated, this function can be used for rapid heating of large quantities of water for cooking, such as rice, pasta or noodles for 10 minutes.



Select the pan first.

Select **POWERBOOST** by touching or sliding to **B** on the heat selector.



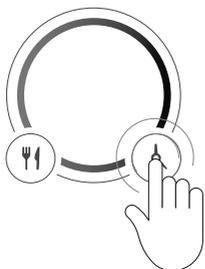
To cancel **POWERBOOST**, touch or slide to any power level 1-9 or deactivate the pan by selecting 0 on the power slider.

USING THE TIMER

Setting the cooking time

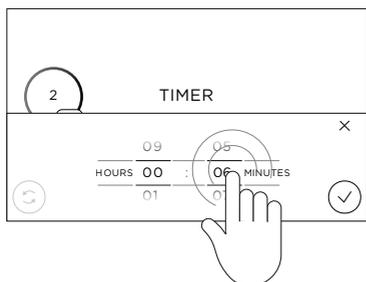
This feature enables the cooktop to automatically switch off the heat supply of each pan after a preset time. You can set the cooking time of each individual pan for up to 9 hours and 59 minutes. The timer can be set for each pan independent from other pans.

1



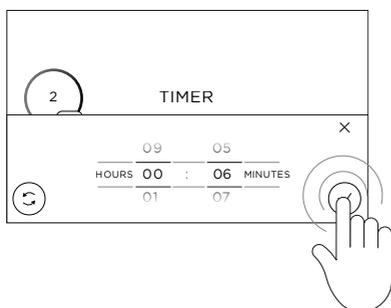
Once the pan is placed on the cooking surface, touch  on the right of the pan indicator icon.

2



TIMER will be displayed on the screen. Scroll up/down to set the cooking time (hours/minutes).

3



Touch  to confirm.

4



The hour/minutes setting will be shown on the lower right side of the pan display.

USING THE TIMER

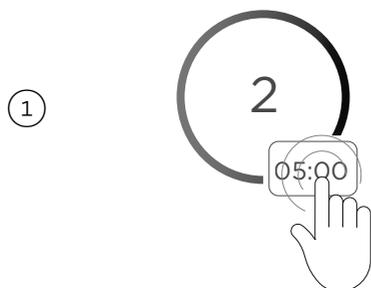
When the set time is up, **00:00** will flash and you will hear a beeping sound.

Touch **00:00** to stop the flashing and beeping sound.

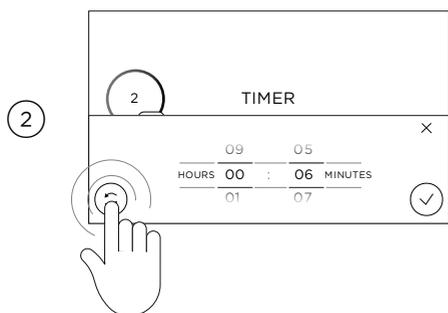
If not pressed timer automatically stops after 35 seconds.



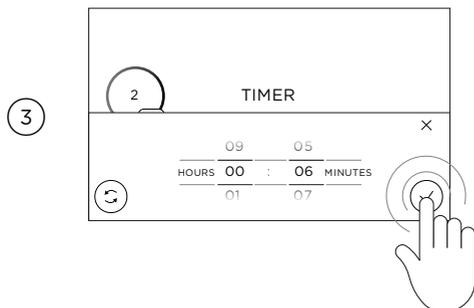
Resetting the timer



Touch the set time displayed.



Touch  to reset the timer to **00:00**.

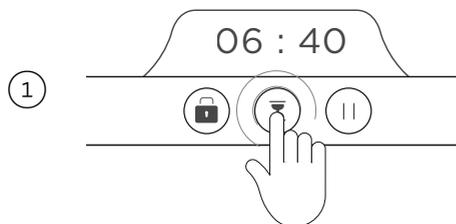


Touch  to confirm.

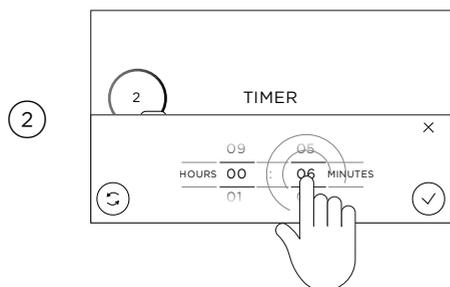
USING THE TIMER

Using the kitchen timer

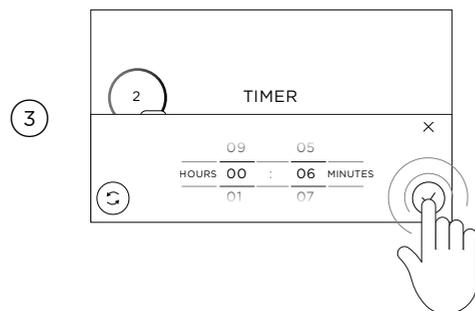
This feature is used as a standalone timer which has no effect on the cooking process. The heat level setting of any pan can be operated normally while the kitchen timer is running. The kitchen timer can be adjusted ranging from 1 minute to 9 hours and 59 minutes.



Touch  on the menu bar to select **Kitchen timer**.



TIMER will be displayed on the screen. Scroll up/down to set the cooking time (hours/minutes).



Touch  to confirm.

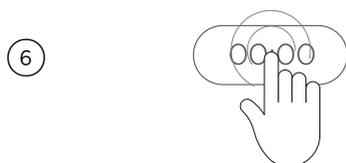
USING THE TIMER

The timer will start and the display will show the current time.

- If set time is less than 1 hour, the time is displayed in minutes and seconds.
- If set time is more than 1 hour, the time is displayed in hour/s and minutes.



When the set time expires, **00:00** will flash and you will hear a beeping sound.



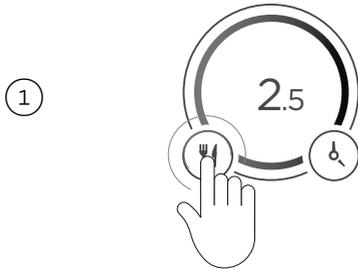
Touch **00:00** to stop the flashing and beeping sound.

The timer menu will automatically close after 15 seconds.

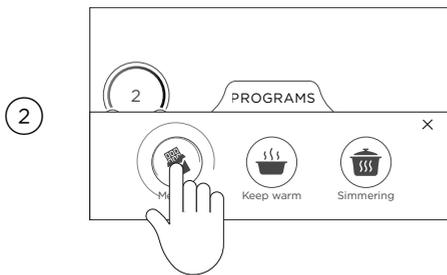
COOKING FEATURES

Melting function

This function is suitable for melting chocolate. The temperature of the selected pan is set automatically to 44°C. The maximum duration of this function can be set up for two hours.



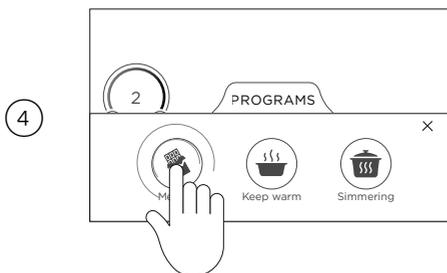
Once the pan is placed on the cooking surface, touch  on the left of the pan indicator icon.



The **PROGRAMS** menu will open.
Touch  to select **MELTING** function.



The **MELTING** icon is shown in the pan display, and the temperature of the pan is automatically set to 44°C.

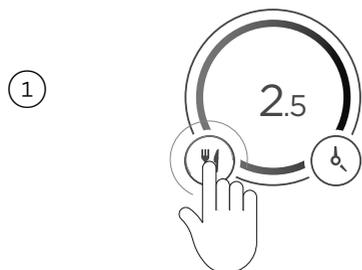


To stop the function, select the pan and slide to 0 to turn off the function.

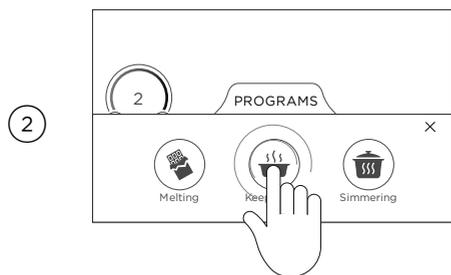
COOKING FUNCTIONS

Keep warm function

This function is suitable for keeping your food warm to a preset temperature of 70°C.



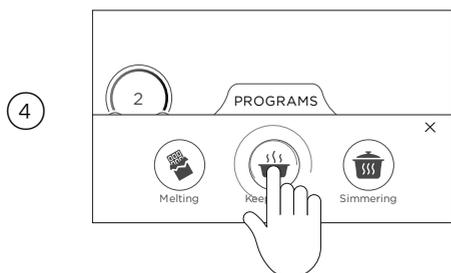
Once the pan is placed on the cooking surface, touch  on the left of the pan indicator icon.



The **PROGRAMS** menu will open.
Touch  to select **KEEP WARM**.



The **KEEP WARM** icon is shown in the pan display, and the temperature of the pan is automatically set to 70°C.

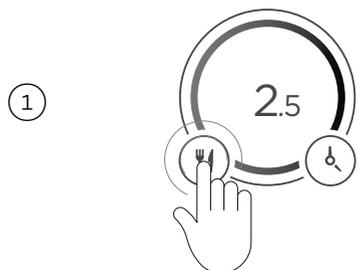


To stop the function, select the pan and slide to 0 to turn off the function.

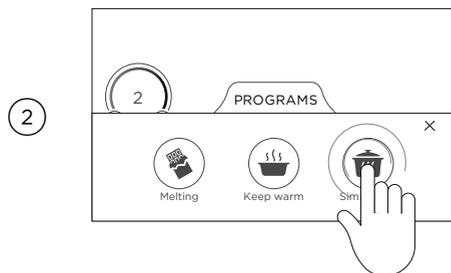
COOKING FUNCTIONS

Simmering function

This function sets the temperature of the selected pan to 94°C. The maximum duration of this function can be set up for two hours.



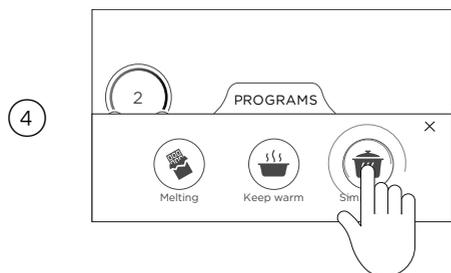
Once the pan is placed on the cooking surface, touch  on the left of the pan indicator icon.



The **PROGRAMS** menu will open.
Touch  to select **SIMMERING** function.



The pan display will show the **SIMMERING** icon, and the temperature of the pan is automatically set to 94°C.



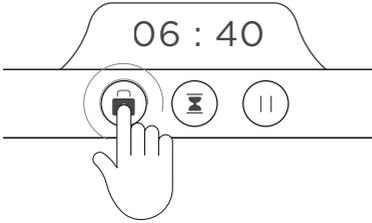
To stop the function, select the pan and slide to 0 to turn off the function.

SAFETY FEATURES

Key Lock

This feature locks all keys on the touchscreen (except On/Off ) to avoid any accidental activation or changing of the pan heat settings when cleaning. When the cooktop is locked, the keys and cooktop display will remain unresponsive.

①



Touch  on the menu bar to select **KEY LOCK**.

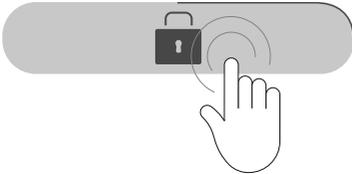
②



The display will show the **KEY LOCK** icon to indicate the touchscreen is now locked.

- If a key is touched during lock mode, you will hear a beeping sound and a message on how to unlock will appear at the bottom of the screen.

③



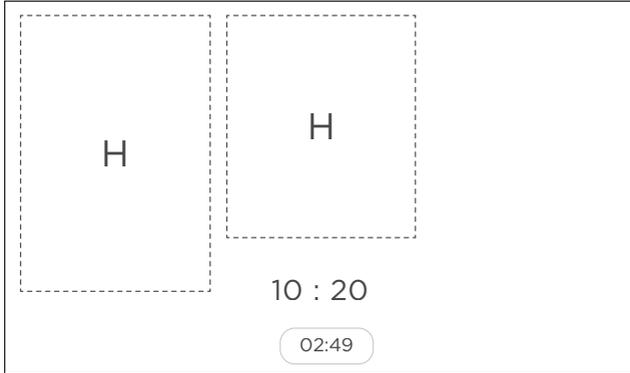
To deactivate key lock, touch the **KEY LOCK** icon for 3 seconds.

The key lock function stays active if the cooktop is powered Off and On again. In case of power interruption, the key lock function will be cancelled.

SAFETY FEATURES

Residual heat indicator

After cooking, this feature indicates if the part of the cooking surface is still too hot to touch. The touchscreen displays 'H' on the indicated cooking surface, and will disappear if temperature is 55°C or less.



If there is a power interruption while the residual heat indicator is active, the cooktop will restart at residual heat temperature with 'H' displayed on the touchscreen.

SAFETY FEATURES

Auto-off function

This is a safety feature that automatically turns off the cooktop after a period of time based on the selected cooking function or heat level setting. Below are the following time limits corresponding to the cooking level.

COOKING LEVEL	MAXIMUM OPERATING TIME (HOURS)
MELTING	2
KEEP WARM	2
SIMMERING	2
1 - 1.5	10
2 - 3.5	5
4 - 4.5	4
5 - 5.5	3
6 - 9	2
9.5	1
B	10*

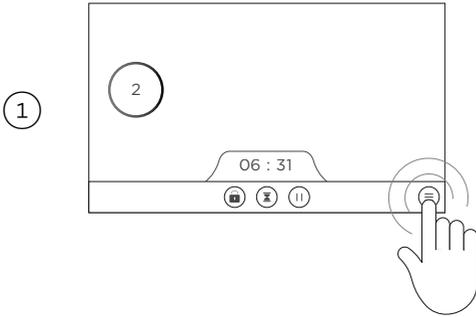
*Power level switches to 9 after 10 minutes.

CUSTOMISING YOUR COOKTOP

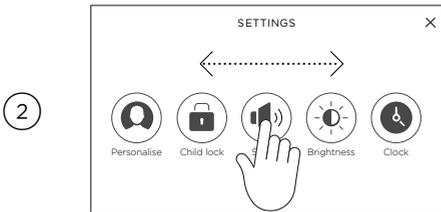
Settings menu

This feature includes various functions to configure your cooktops:

PERSONALISE, CHILD LOCK, SOUND, BRIGHTNESS, CLOCK, LANGUAGE, FACTORY RESET.



Touch  on the bottom right corner of the touchscreen.

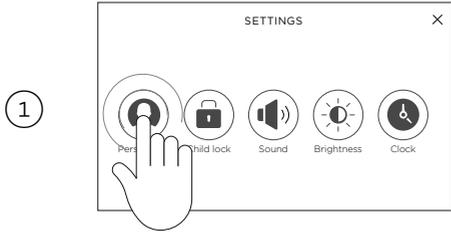


The **SETTINGS** menu is displayed. Swipe the icons left or right to navigate all functions in this menu.

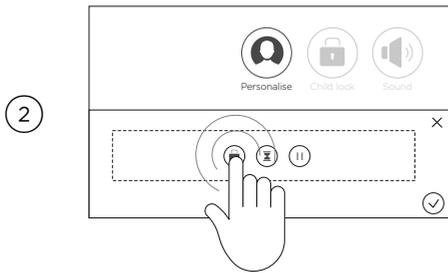
CUSTOMISING YOUR COOKTOP

Personalise

This function allows you to customise the menu bar at the bottom of the touchscreen. It allows you to select which settings can be displayed on the touchscreen.



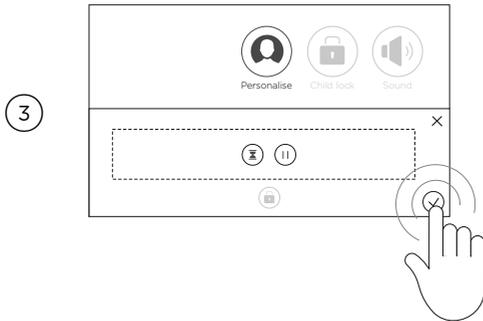
On the **SETTINGS** menu, touch  to open **PERSONALISE** setting on the touchscreen.



The touchscreen shows an editing box containing the functions in the menu bar.

To remove a function, tap the icon in the editing box. The icon will move to the bottom of the screen.

To add a function, tap the icon at the bottom. The icon will move into the editing box.

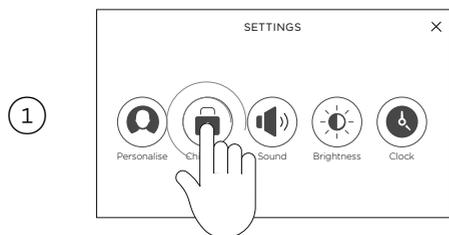


Touch  to confirm.

CUSTOMISING YOUR COOKTOP

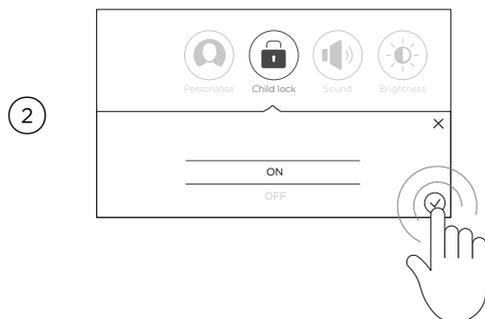
Child Lock

This function restricts the access of children to prevent unintended operation of the cooktop. If child lock is activated, the cooktop can still be turned ON but the main screen is not displayed. If power is interrupted, the child lock remains active when the cooktop is turned ON.



To activate Key lock

On the **SETTINGS** menu, touch  to open the **CHILD LOCK** setting on the touchscreen.



Scroll to select ON. Touch  to confirm.



Child lock is now activated.

CUSTOMISING YOUR COOKTOP

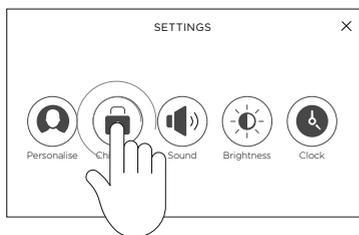
4



The child lock icon is displayed each time the cooktop is switched ON.

To access the main screen, touch the icon for 3 seconds.

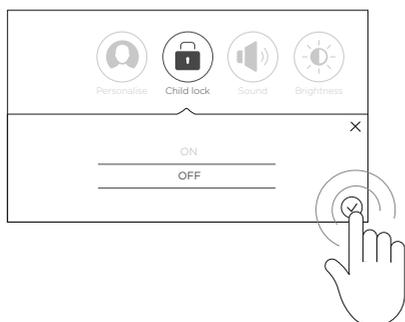
2



To deactivate Key lock

On the **SETTINGS** menu, touch  to open **CHILD LOCK** setting on the touchscreen.

3



Scroll to select OFF. Touch  to confirm.

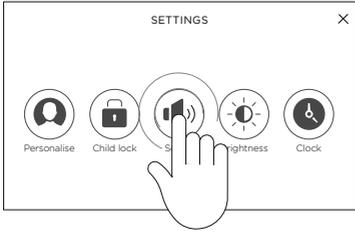
Child lock is now deactivated.

CUSTOMISING YOUR COOKTOP

Sound

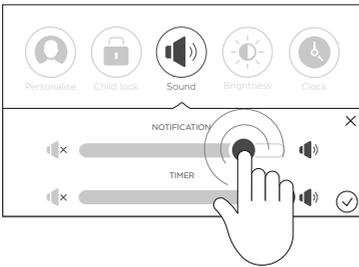
This function enables you to change the volume of sound emitted by the touchscreen. There are two volume sliders to adjust the **NOTIFICATION** and **TIMER** sounds.

1



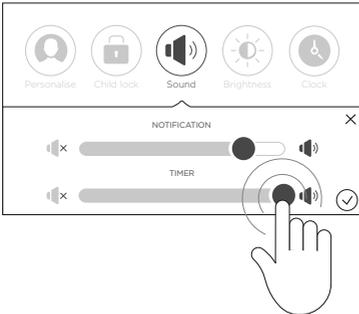
On the **SETTINGS** menu, touch  to open **SOUND** setting on the touchscreen.

2



Slide your finger along **NOTIFICATION** slider to adjust the volume.
Touch  to confirm.

3

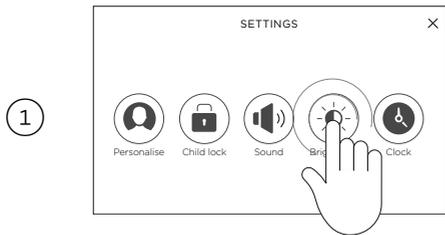


Slide your finger along **TIMER** slider to adjust the volume.
Touch  to confirm.

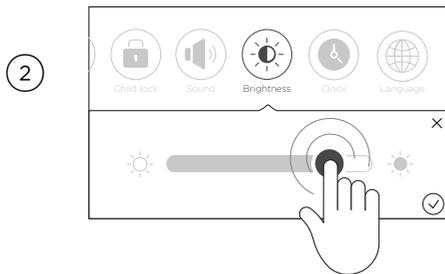
CUSTOMISING YOUR COOKTOP

Brightness

This function allows you to change the brightness of the touchscreen.



On the **SETTINGS** menu, touch  to open **BRIGHTNESS** setting on the touchscreen.

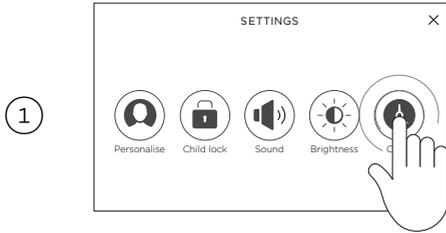


Slide your finger along the slider to adjust the brightness level.
Touch  to confirm.

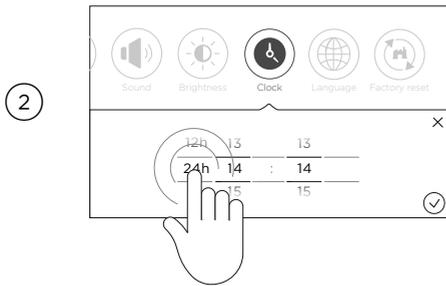
CUSTOMISING YOUR COOKTOP

Display clock

This function enables you to set the time of clock displayed on the main screen.



On the Settings menu, touch  to open the **CLOCK** setting on the touchscreen.



Select the display format in 12 hours or 24 hours.

Scroll up/down to set the cooking time (hours/minutes).

Touch  to confirm.



Clock is displayed on the main screen.

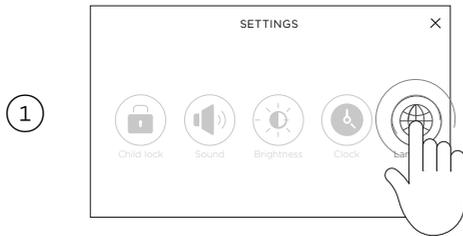
After cooking and cooktop is switched off, the clock stays displayed for 15 seconds then disappears. If there is still residual heat on the cooktop, countdown will start only after residual heat is gone.

The clock is still active even if the cooktop is off. Touch anywhere on the touchscreen to display the clock for 15 seconds.

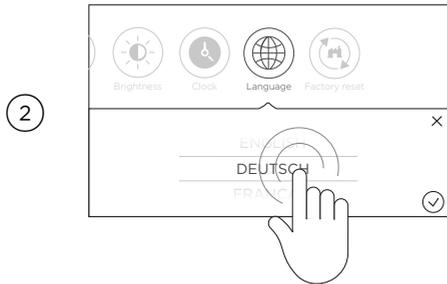
CUSTOMISING YOUR COOKTOP

Language

This function allows you to set your preferred language. The languages supported are: English, German, French, Spanish, Italian, Simplified Chinese, Korean and Vietnamese. English is set as the default language.



On the **SETTINGS** menu, touch  to open **LANGUAGE** setting on the touchscreen.



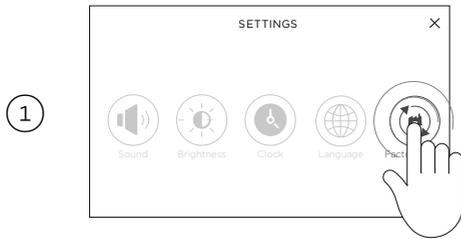
Scroll up/down to set your preferred language.

Touch  to confirm.

CUSTOMISING YOUR COOKTOP

Factory reset

This function enables you to reset the cooktop to its default settings.



On the **SETTINGS** menu, touch  to open **FACTORY RESET** menu on the touchscreen.



Touch  to confirm.

To cancel, touch **X** to exit **FACTORY RESET** menu and return to the main screen.

COOKING GUIDELINES

Take care when frying: oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures, oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking tips

- When food comes to boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize 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. This 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.

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 heat level 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.

COOKING GUIDELINES

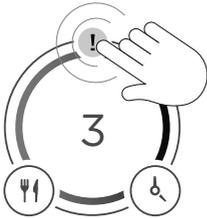
HEAT SETTING	SUITABILITY	FOOD ITEMS
1 - 2	melting, reheating	Sauces, butter, chocolate, gelatine, prepared dishes
2 - 3	simmering, defrosting	Rice, pudding, sugar syrup, dried vegetables, fish frozen products
3 - 4	steam	Vegetables, fish, meat
4 - 5	water	Steamed potatoes, soups, pasta, fresh vegetables
6 - 7	medium cooking, simmering	Meat, eggs, sausages, pancakes
7 - 8	cooking	Potatoes, fritters, waffles
9	frying, roasting, boiling water	Steaks, omelettes, fried dishes, water
B	frying, roasting, boiling water	Scallops, steaks, water

CARE AND CLEANING

WHAT?	HOW?	IMPORTANT!
<p>Everyday soiling on the glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> ① Switch off the cooktop before cleaning. 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. 	<ul style="list-style-type: none"> • After the cooktop is switched off, there will be residual heat on the cooking surface. 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.
<p>Boilovers, melts, and hot sugary spills on the glass</p>	<ol style="list-style-type: none"> ① Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking surfaces. 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. 	<ul style="list-style-type: none"> • 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.
<p>Spillover on the touchscreen</p>	<ol style="list-style-type: none"> ① Soak up the spill. ② Wipe the touch control area with a clean damp sponge or cloth. ③ Wipe the area completely dry with a paper towel. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touchscreen may not function while there is liquid on them. Make sure you wipe the touchscreen area dry before turning the cooktop back on.

ALERT MESSAGES

Induction cooking is activated when cookware is detected on the cooking surface. If there is a problem with the cookware, the pan display will show .

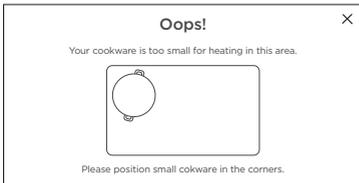


Touch  to show the corresponding alert message on the touchscreen.

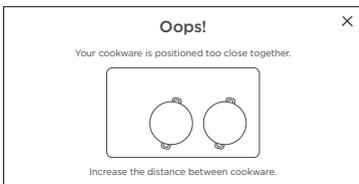
The following are examples of alert messages:



The pan you're using is not suitable for induction cooking.



The pan is too small or not properly positioned on the cooking surface.



Two pans heated at different heat levels are placed too close to each other.

ALERT MESSAGES



The pan is placed too close to the touchscreen which can result in overheating of the panel surface.



Alert code indicates electronic system is defective.

ALERT CODE	POSSIBLE CAUSES	WHAT TO DO
<i>E 1</i>	Power Supply Error	Switch OFF/ON electrical power supply / Hob switch, If the error persists, please call Fisher & Paykel Service Center
<i>E6</i>	The air inlet of the ventilator is obstructed.	Remove the obstruction.
<i>E2_ E2 1</i>	The cooktop is overheated.	Switch off the cooktop. Let it cool down before before you turn it on again.
<i>EA EC Ed EE Er 13 Er21 Er22 Er31 Er35 Er47 Er61 Er66</i>	Error in Electronic connection.	Restart the cooktop. If error persists, contact Fisher & Paykel Service Center.
<i>Er62</i>	Pan position not detected.	Move the pan to another position.
	Pans are placed too closed to each other.	Ensure there is suitable gap between pans.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<p>The cooktop cannot be turned on.</p>	<p>No power.</p>	<p>Ensure 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. Check the circuit breaker. If you've checked everything and the problem persists, call your Authorized Service Centre or Customer Care.</p>
<p>The touchscreen are unresponsive.</p>	<p>The controls are locked. Screen is frozen.</p>	<p>Unlock the controls. See section 'Key Lock' for instructions.</p>
<p>The touchscreen is difficult to operate.</p>	<p>There may be a slight film of water or oil over the controls or you may be using the tip of your finger when touching the controls.</p>	<p>Make sure the touchscreen is dry and use the ball of your finger when touching the controls.</p>
<p>The glass is scratched.</p>	<p>Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.</p>	<p>Use cookware with flat and smooth bases. See 'Cookware'. See 'Care and cleaning'.</p>
<p>Some or all displays flash and there is a continuous beep.</p>	<p>Liquid has spilled onto the touch control area. There are objects (eg utensils) on the touch control area. Several touchscreen are registering continuous contact (eg due to someone resting their hand or arm on the touch control area).</p>	<p>Switch the heat to the cooktop off at the wall and see 'Care and cleaning' for instructions. Remove the objects from the touch control area. Remove the cause of continuous contact.</p>
<p>The automatic cooking system does not start-up</p>	<p>The cooking surface is still hot 'H'. The highest power level is set to '9'</p>	<p>Check if power slider is set to '0'.</p>

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Touchscreen shows ! on pan display.	There is no pan on the cooking surface.	Reposition the pan.
	The pan is placed too close to the touchscreen.	
	The pan is too small.	Use a suitable pan.
	The pan is not compatible with induction.	
Touchscreen shows ! on cooking surface	Electronic system is defective.	Disconnect and reconnect the cooktop at the circuit breaker.
Continuous ventilation after turning off the cooktop	This is normal. The fan continues to run to protect the electronic components.	The fan stops cooling automatically.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for induction cookware and does not indicate a fault.
Condensation is forming on surrounding walls, cabinetry or your overhead rangehood.	<p>This is a normal for induction cooking. Energy efficient technology means that no heat is lost to surrounding surfaces. This results in condensation forming on these cooler surfaces when steam is produced by cooking.</p>	<p>This is normal for induction cooking and does not indicate a fault.</p> <p>To minimise condensation:</p> <ul style="list-style-type: none"> • Ensure adequate ventilation while cooking. • Switch your rangehood on 5 minutes before cooking and let it run for at least 5 minutes after cooking. • Use your rangehood on a lower speed setting when boiling. • Use the cooktop on a lower heat setting when boiling. • Use pot lids to stop moisture from escaping. • If condensation forms, wipe down surrounding walls and cabinetry as needed.

ENERGY GUIDELINES

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
- AS/NZS CISPR 14.1:2013 Electromagnetic Compatibility Requirements.

In Europe:

Safety requirements of EEC Directive “Low voltage” 2014/35/EU:

- 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/EEC and 2011/65/EU

European directive 2012/16/EU on Waste Electrical and Electronic Equipment (WEEE) (for European Union countries only)

GB This appliance is marked according to the European directive 2012/19/EU 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.

ENERGY GUIDELINES (BI EU ONLY)

MODEL	DIMENSION OF COOKING AREA	MINIMUM DETECTION	NOMINAL POWER (kW)*	ENERGY CONSUMPTION*
CI926DTB	920 x 445mm	Ø 150mm	11100	192.5 Wh/kg

*Energy consumption for whole cooktop calculated in accordance with the regulation (EU) No. 66/2014 and standard BS EN 60350-2:2018.

Reducing the environmental impact of cooking

Reducing energy consumption will reduce the impact of cooking on the environment. You can reduce energy consumption by:

- Thawing frozen foods in the refrigerator first
- Using a moderate setting to conserve energy
- Using the correct sized pot
- Using a pressure cooker
- Cutting food into smaller pieces – this will reduce cooking time
- Use a steamer or a pan with a divider to cook different vegetables at the same time
- Using a cover when boiling water to reduce the time it takes to get to the boil.
- Simmering liquid cooked foods instead of boiling vigorously
- Keeping pot lids on to reduce heat loss.

WARRANTY AND SERVICE

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 Authorized 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 _____

FISHERPAYKEL.COM

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The models shown in this guide may not be available in all markets
and are subject to change at any time.

The product specifications in this guide apply to the specific products and
models described at the date of issue. Under our policy of continuous product
improvement, these specifications may change at any time.

For current details about model and specification availability in your country,
please go to our website or contact your local Fisher & Paykel dealer.

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