

# Induction Cooktop, 30", 4 Zones

Series 9 | Professional

Black Glass



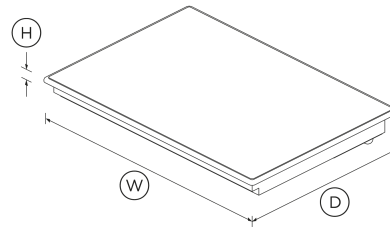
This Series 9 cooktop is a joy to use, with the instant response and energy efficiency of induction technology.

- Immediate heat response and extremely accurate temperature control
- Child and pet safe – cooktop remains cool to touch until a pot or pan is placed on the surface
- PowerBoost activates a very high heat, bringing liquid to boil in less than a minute

- Touch&Slide controls easily control each cook zone

## DIMENSIONS

Height	3 11/16 "
Width	30 "
Depth	21 "



## FEATURES & BENEFITS

### Enhanced Features

PowerBoost and GentleHeat deliver either very high or very low heat fast. Perfect for specialized cooking tasks such as searing meat and melting chocolate.

### Safer Choice

Induction cooktops only start heating your cookware once you've placed it on the ceramic surface and stop once it's removed. This means you don't have to worry about curious little fingers or leaving an element on.

### Instant Response

Touch&Slide controls respond immediately for quick temperature changes. Go from boil to simmer in seconds.

### Easy Cleaning

When you use an induction cooktop, only your cookware is heated when placed on the ceramic surface. This makes spills easier to clean up.

### Superior Efficiency

This Fisher & Paykel Professional induction cooktop offers extremely accurate, consistent temperature control from very high to very low heats, so you can sear, sauté and temper like a pro.

### Designed To Match

Built to last with distinctive, bold styling, this cooktop is designed to match the Fisher & Paykel Professional style family of appliances.

## SPECIFICATIONS

### Burner ratings

Maximum burner power **Yes**

### Cleaning

Flat easy clean glass surface •

### Controls

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

**Zone ratings**

Left front	<b>2300W (3700W*)</b>
Left rear	<b>1400W (2200W*)</b>
PowerBoost	<b>up to 3700W</b>
Right front	<b>1850W (3000W*)</b>
Right rear	<b>1850W (3000W*)</b>

**Performance**

- Auto heat reduce
- Dual colour display
- Heat settings **9**
- Induction cooking technology

**Zones**

Number of zones	<b>4</b>
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**Power Requirements**

Amperage	<b>32 A</b>
Supply voltage	<b>240 V</b>

SKU	71338
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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

**Product Dimensions**

Depth	<b>21 "</b>
Height	<b>3 11/16 "</b>
Width	<b>30 "</b>

**Other product downloads available at [fisherpaykel.com](http://fisherpaykel.com)**

- [↓](#) Service & Warranty
- [↓](#) Installation Guide
- [↓](#) User Guide EN

**Where applicable:**

**Safety**

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

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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