

**FISHER & PAYKEL**

**INDUCTION COOKTOP**

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CI905CTB2 and CI604CTB2 models

**USER GUIDE**

**UK IE**



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### Registration

To register your product visit our website: [fisherpaykel.com/register](https://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 power supply (wall switch) and contact a qualified technician.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.

**⚠ 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.

### **⚠ 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.
- Cover 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 burns and scalds.**

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not touch surface units or areas near units. Surface units may be hot even though they are dark in colour.
- Do not let your body, clothing or any item other than suitable cookware contact 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.



### 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. Use this appliance only for the intended purpose as described in the user guide and installation guide of this appliance.

#### General Use

- This appliance is designed for use in a normal domestic (residential) environment.
- 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.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls).
- 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 or persons with a disability or lack of experience and knowledge, which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Ceramic glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Ceramic glass.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision. The appliance is not intended to be operated by means of an external timer or separate remote control system.
- **CAUTION:** The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.
- After use, switch off the hob element using its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

## SAFETY AND WARNINGS

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### Installation

- The cooktop must be installed by qualified personnel or technicians. Read these instructions carefully before installing or using this appliance. The bench top must be square and level, and no structural members should interfere with space requirements. The cooktop will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop. If the cooktop is installed above an oven, the oven must have a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- The work surface must be made of a heat-resistant material
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- Use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.
- Consult local building authorities and by-laws if in doubt regarding installation.
- To avoid any damage, the foam seal and adhesive must be resistant to heat.

### Electrical

- This cooktop must be connected to the mains power supply only by a suitably qualified person.
- This cooktop must be earthed by a suitably qualified person.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- Before connecting the cooktop to the mains power supply, check that:
  - The domestic wiring system is suitable for the power drawn by the cooktop.
  - The voltage corresponds to the value given on the rating plate. The power supply cable sections can withstand the load specified on the rating plate.
  - To connect the cooktop to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.
  - The power supply cable must not be kinked and should not be touching the underside of the cooktop which could get hot during operation.
  - If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
  - If the appliance is being connected directly to the mains supply, an omni-polar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
  - The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
  - The cable must be checked regularly and if the supply cord is damaged it must be replaced by a properly qualified person.
  - The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.

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## **Electromagnetic hazards**

- 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.
- Failure to follow this advice may result in death.

## **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.
- After use, turn off the hob element by its control and do not rely on the pan detector

## **Cleaning**

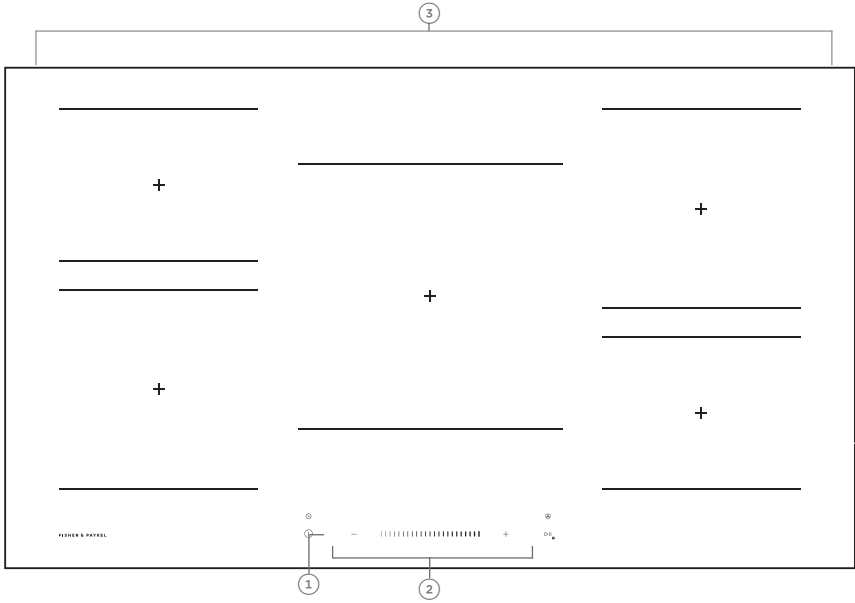
- Clean cooktop with caution — If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

## **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, 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.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- CAUTION: Electrical shock hazard. Assume all parts are live. Disconnect supply before servicing and installation.
- IMPORTANT! Your appliance is designed to operate for many years without the need for service checks. However, if your appliance is malfunctioning, have it attended to by your Fisher & Paykel trained and supported service technician as soon as possible.

# PRODUCT OVERVIEW

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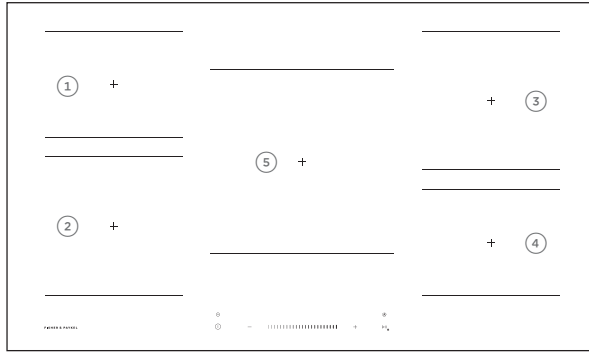
## Features

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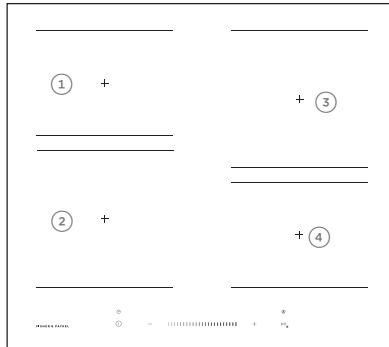
- ① Power button
- ② Cooktop controls
- ③ Cook zones

# PRODUCT OVERVIEW

## CI905CTB2



## CI604CTB2



ZONE	ZONE SIZE	POWER	POWERBOOST
①	160mm	1500W	1800W
②	210mm	2000W	2600W
③	210mm	2000W	2600W
④	160mm	1500W	1800W
⑤	280mm	2300W	3000W

## PRODUCT OVERVIEW

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### Automatic shutdown

The cooktop will turn off automatically after 1 minute if no cook zone is selected, after a set number of hours with a long cooking time, or if it is accidentally left on.

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#### AUTOMATIC SHUTDOWN DURATION

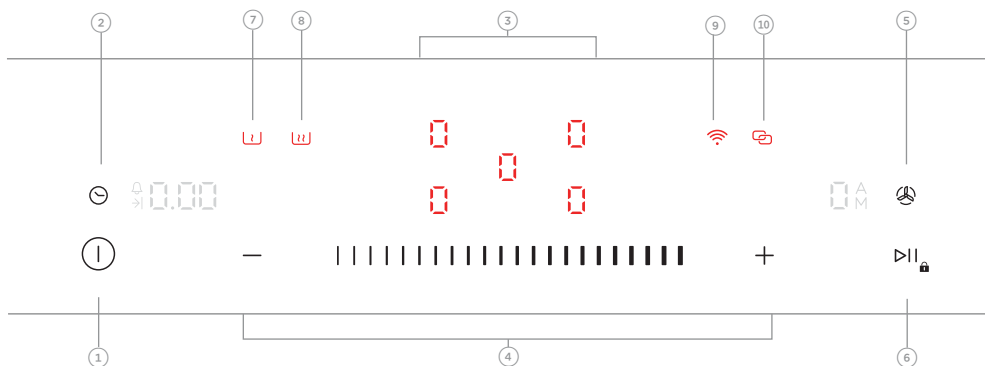
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Cook zone setting	1	2	3	4	5	6	7	8	9
Hours until shutdown	8	8	8	4	4	4	2	2	2

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If the power limit is reached on the selected zone, turn down one or more other zones to allow you to further increase power on the selected zone.

## CONTROL PANEL

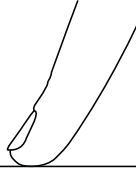


### Control panel

① <b>Power</b>	Press and hold to turn cooktop on or off.
② <b>Timers</b>	Press to access and set <b>TIMER</b> and <b>AUTO OFF</b> .
③ <b>Cook zone selectors</b>	Press to select cook zones.
④ <b>Cook zone controls</b>	Press <b>PLUS</b> $+$ or <b>MINUS</b> $-$ or use the slider to adjust cook zone heat settings.
⑤ <b>Ventilation</b>	Press to access and control ventilation.
⑥ <b>Pause</b>	Press to pause heating on the cooktop. Press and hold to lock or unlock the controls.
⑦ <b>Melt</b>	Press to turn on or off after selecting a cook zone.
⑧ <b>Keep warm</b>	Press to turn on or off after selecting a cook zone.
⑨ <b>Wi-Fi</b>	Press and hold to set up Wi-Fi connection.
⑩ <b>Link mode</b>	Press and hold to link cooktop to ventilation.

## USING THE TOUCH DISPLAY

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### Touch display

Use the ball of your finger to operate the control panel.

ZONE DISPLAY	DESCRIPTION
1-9	Power levels
P	PowerBoost
H	Hot surface
U	Pan not detected/not suitable for induction.
u	Melt
ū	Keep Warm
Lo	Locked
	Paused


# COOKWARE

## Compatible cookware

Use induction-compatible cookware with a smooth, flat base and similar size to the cook zone to ensure optimal performance.

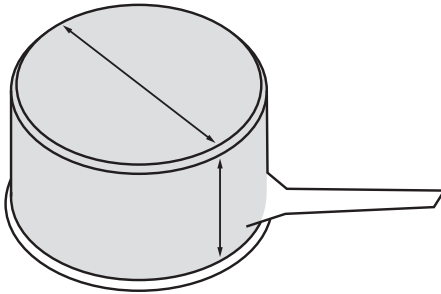
Induction-compatible cookware that has a magnetic base or core:

- Stainless steel
- Carbon steel
- Cast iron
- Enamelled steel
- Enamelled cast iron
- Aluminium and copper with magnetisable base.

If cookware is not compatible or not detected, the **PAN NOT DETECTED** icon  will flash on the display.

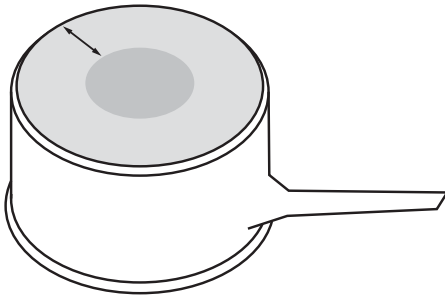
## Cookware placement

Place cookware inside the cook zone markings. Hot cookware placed along the front of the cooktop may cause the controls to overheat and the cooktop to turn off.



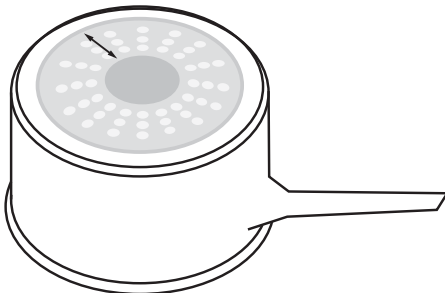
### Quickest heating performance

High magnetic content provides a consistent heating area across the base and up the sides of pan.



### Average heating performance

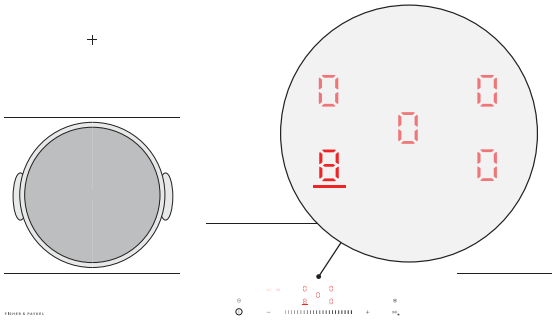
Medium magnetic content reduces the heating zone and results in slower heating.




### Slow heating performance

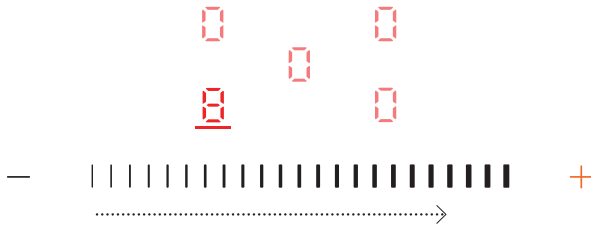
Limited magnetic content results in very slow heating performance.



## USING THE COOKTOP

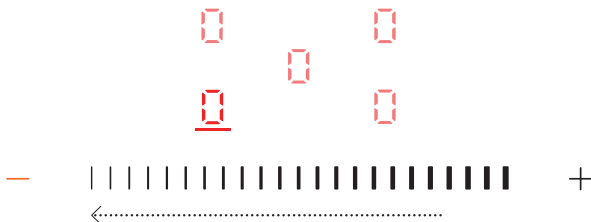



### Turning cook zones ON/OFF

1. Press **POWER**  to turn the cooktop on. Place cookware on a cook zone, and select the corresponding cook zone on the display.



2. Press **PLUS**  or **MINUS**  or use the slider to select a heat setting from *1-9* or *P* for **POWERBOOST**.



3. To turn a cook zone off, press **MINUS**  or use the slider to set the cook zone to *0*.

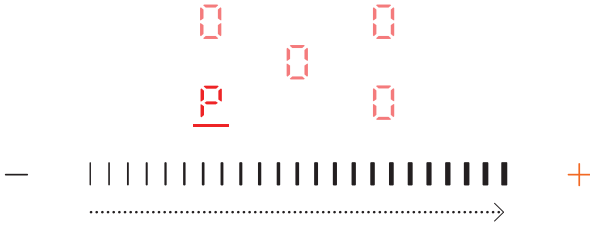
Press **POWER**  to turn the cooktop off.

## USING THE COOKTOP

### POWERBOOST

Use **POWERBOOST** to cook above maximum power for up to 5 minutes. Ideal for boiling water quickly. Reverts to heat setting **9** after 5 minutes.

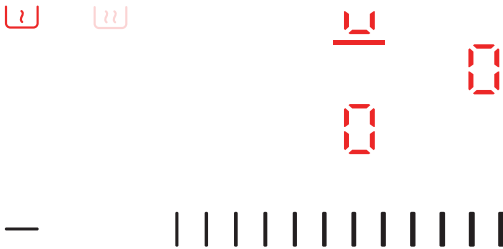
Press **PLUS** **+** or set the slider to maximum until **P** shows on the display. Reduce heat setting to turn **POWERBOOST** off.



### MELT

Use the **MELT** setting to melt foods like butter or chocolate at a low heat.

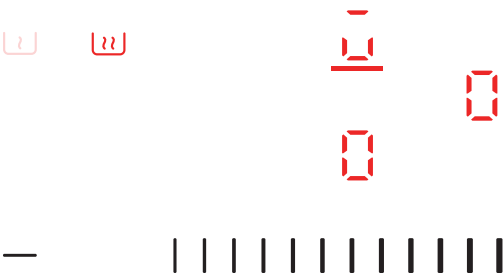
To use, select a cook zone, then press **MELT** **U**. Press again to turn it off.



### KEEP WARM

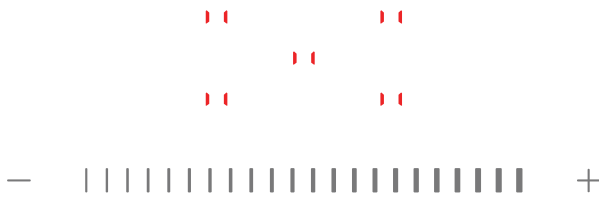
Use the **KEEP WARM** setting to maintain a gentle heat to keep food warm after cooking.

To use, select a cook zone, then press **KEEP WARM** **U**. Press again to turn it off.



## COOKTOP FUNCTIONS

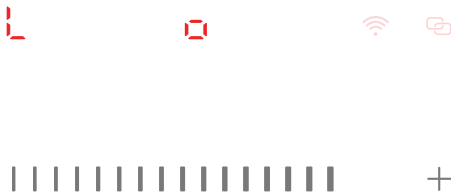
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### Pausing all cook zones

Press **START/PAUSE** ▷|| to pause cooking on all cook zones at once. The display will alternate between || and the saved heat settings.

Press **START/PAUSE** ▷|| to resume cooking.



### Locking the controls

Press and hold **START/PAUSE** ▷|| to lock the controls and prevent accidental use. L□ will show on the display.

Press and hold **START/PAUSE** ▷|| again to unlock.

## USING THE TIMERS

You can set the timers anywhere from 10 seconds to 2 hours. The timer display uses three digits to show hours, minutes and seconds.



### Understanding the display

Hours and single-digit minutes are displayed on the left:

- 1.00 = 1 minute/hour.

Seconds and double-digit minutes are displayed on the right:

- 0.10 = 10 seconds/minutes.

### Setting less than 1 minute

Press **PLUS** + to add time in 10-second increments.

Press **MINUS** - to remove time in 10-second increments.

### Setting from 1 to 9 minutes

Press and hold **PLUS** + to add time in 1-minute increments up to 9.00, then release the button.

### Setting from 10 mins to 2 hours

Press and hold **PLUS** +. After 9.00, the timer will switch to 10-minute increments until you release **PLUS** + or reach 2 hours (1.59).

### Adjusting the time


From 10 minutes (0.10), press **PLUS** + or **MINUS** - to add or remove time in 1-minute increments.

Press and hold **PLUS** + or **MINUS** - to add or remove time in 10-minute increments. Release the button to stop.



## SETTING TIMER AND AUTO-OFF

You can set a general timer and cook zone-specific timers. Both functions work independently. See 'Using the timers' for details about how to set the timers.

### TIMER



Use **TIMER**  to keep track of the overall cooking time. An alert will sound when the countdown ends, but the cooktop and cook zones will not turn off.


### AUTO-OFF

Use **AUTO-OFF**  to control cooking times on individual cook zones. A selected cook zone will turn **OFF** automatically when its countdown ends, and an alert will sound. You can set a specific **AUTO-OFF**  timer for each cook zone.




### Setting **TIMER**

When no cook zones are selected, press the **TIMERS**  button to select **TIMER** .

Use **PLUS** **+** or **MINUS** **-** to set the time. The countdown starts when you press the **TIMERS**  button or after 5 seconds.





### Setting **AUTO OFF**

Select a cook zone and heat setting, then use **PLUS** **+** or **MINUS** **-** to set the time. The countdown will start if you press the **TIMERS**  button or after 5 seconds.






### Adjusting the timers

Press the **TIMERS**  button, then use **PLUS** **+** or **MINUS** **-** to adjust the time. Adjusted countdown starts when you press the **TIMERS**  button or after 5 seconds.



### Cancelling the timers

Press the **TIMERS**  button to access **TIMER**  or **AUTO-OFF** , then press and hold **MINUS** **-** to set the time to **0:00** or set the cook zone to **0**.

## LINKING TO VENTILATION

You can link the cooktop to compatible Fisher & Paykel rangehoods. Once linked, you can control the ventilation settings from the cooktop.

### Compatible rangehood models

- HC60DCXB4
- HC90DCXB4
- HC90DCBB4
- HC120DCXB4
- HC90DCEBB4
- HC90DCEXB4
- HP60IDCHX4
- HP90IDCHX4
- HP60IDCHEX4
- HP90IDCHEX4

### AUTO (default)


Turns the ventilation and rangehood lights on automatically when a cook zone is activated. The ventilation speed adjusts to your cook zone settings, but you can press **PLUS** **+** or **MINUS** **—** to adjust if required. Ventilation will run for a set period after cooking then turn off.

### MANUAL



You can manually adjust the fan speed at any time. The ventilation will stay in **MANUAL** mode until set back to **AUTO**.



### On your cooktop


Press and hold **LINK MODE**  until it starts to flash and you hear a beep.

### On your rangehood

Press **LINK MODE** . It will flash until it connects to the cooktop. Once connected, **LINK MODE**  will stop flashing and stay illuminated on the cooktop and rangehood.



### Setting AUTO or MANUAL

Press and hold **VENTILATION**  to toggle between **AUTO** and **MANUAL** modes.

In **MANUAL** mode, press **PLUS** **+** or **MINUS** **—** to set fan speed.

## WI-FI AND REMOTE MODE

Connect your appliance to your home wireless network to receive additional onboarding support.

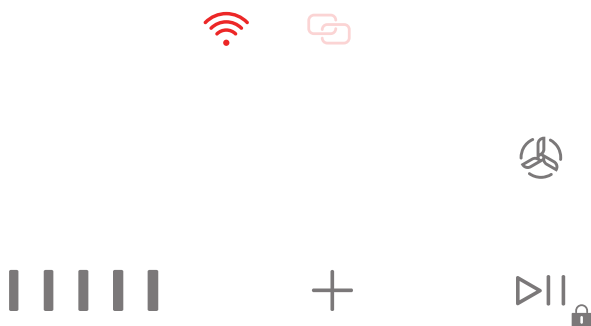
### Getting started

- Ensure your home Wi-Fi network is turned on.
- You will be given step-by-step guidance on your mobile device.
- It may take up to 10 minutes to connect your appliance. To prevent the cooktop automatically turning off, heat a pot of water at heat setting 1.




On your mobile device:

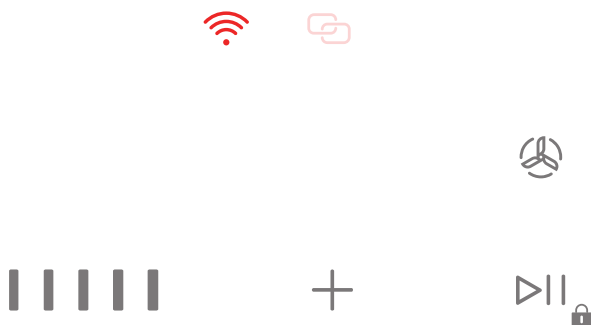


- ① Download the app. Scan the QR code or go to [www.fisherpaykel.com/connect](http://www.fisherpaykel.com/connect)
- ② Register and create an account.
- ③ Add your appliance and set up the Wi-Fi connection.





### Connecting to Wi-Fi

1. Press and hold **WI-FI**  until the cooktop beeps and **WI-FI**  flashes.
2. Follow the instructions in the app to complete the connection. Once connected, **WI-FI**  will stop flashing and stay illuminated.



### Disconnecting from WiFi

1. Press and hold **WI-FI** . **WI-FI**  will flash for 15 minutes, then dim.

## CLEANING

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Wipe with a damp cloth and mild detergent. Dry with a clean, lint-free cloth.

If further cleaning is required, apply cooktop cleaner following the manufacturer's instructions. We recommend locking the controls if you're cleaning near them.

**We do not recommend using the following cleaning products as they may cause damage:**

- Plastic or stainless steel scouring pads
- Abrasive, solvent, household cleaners
- Acid or alkaline cleaners
- Hand washing liquids or soap
- Stainless steel cleaners or polishes
- Laundry detergents or disinfectants

### **Fingerprints, marks, metal sheen and non-sugary spills**

Apply cooktop cleaner, then wipe with a damp cloth. Dry with a clean, lint-free cloth or paper towel.

### **Boilovers, melts and hot sugary spills**

Remove these immediately with a glass scraper, but beware of hot cook zone surfaces.

- ① Lock the controls or turn off the cooktop.
- ② Hold the scraper at a 30° angle, and move the spill to a cool area of the cooktop.
- ③ Wipe clean with a damp cloth or paper towel.

## TROUBLESHOOTING

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### General use

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#### Why won't my cooktop turn on?

- No power. Make sure the cooktop is connected to the power supply and switched on at the wall.
  - Check the circuit breaker, or check if there is a power cut in your home or area. If your cooktop still won't turn on, call Customer Care or your Authorised Service Centre.
- 

#### Why aren't the controls working when the display is on?

- The controls are locked when **Lo** is displayed. Press and hold **START/PAUSE**  to unlock.
  - Zones are still hot. Press **POWER**  to turn controls on.
  - The cooktop is in Demo Mode. Call Customer Care or your Authorised Service Centre.
- 

#### Why are the controls difficult to use?

- Moisture or oil on the controls. Dry them with a cloth and try again.
  - Using the tip of your finger to press the controls. Use the ball of your finger instead.
- 

#### Why does my cooktop make a humming sound on high heat and POWERBOOST?

This is normal for induction. It should quieten or stop when you decrease the heat setting.

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#### Why is the display going black?

Overheated due to cookware placed along the front of the cooktop. Remove cookware or shift to rear cook zones. Allow controls to cool.

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#### Why can't I select the heat setting I want?

- Cooktop is at maximum power. Reduce heat settings on other zones.
  - Cooktop has reduced power to prevent overheating. Allow to cool.
- 

#### Why is condensation forming on walls and cabinetry?

This is normal for induction. Its energy-efficient technology means minimal heat is lost to surrounding surfaces. Surfaces stay cool, and steam from cooking condenses on them. Turn on ventilation, and wipe up condensation as needed.

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## TROUBLESHOOTING

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### Why is the cooktop turning off unexpectedly?

- Safety timeout. The cooktop will turn a cook zone off automatically if it is left working for an extended period of time without the power level being altered. The lower the setting, the longer the cooking zone will remain on.
  - Display protection. The cooktop will turn off to protect the display if it overheats. See 'Using the induction.'
  - There is a spill or an unexpected object on the cooktop so the cooktop has gone into standby. Wipe up any spills and remove any utensils or objects that should not be there.
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## Cookware

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### Why isn't my cookware getting hot?

- Cookware is too small or not centred on cooking zone.
  - Cookware is too large for the cooking zone. Use Smart Zone pairing where available to combine zones and create a larger cooking area. Make sure the base of your cookware stays within the marked cooking zone.
  - Cookware is not induction compatible. See 'Cookware.'
  - The cooktop is in Demo Mode. Call Customer Care or your Authorised Service Centre.
- 

### Why isn't my cookware heating evenly?

- Cookware is too small or not centred on cooking zone.
  - Cookware is too large for the cooking zone. Use Smart Zone pairing where available to combine zones and create a larger cooking area. Make sure the base of your cookware stays within the marked cooking zone.
  - For cast iron cookware, start on low heat (3-4) for 5 minutes before increasing to a medium-high heat. Because cast iron retains heat, only use high heat for searing or other high-heat cooking.
  - The cooktop is in Demo Mode. Call Customer Care or your Authorised Service Centre.
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### Why is my cookware making crackling and clicking noises?

Some induction cookware has metal layers that vibrate. This is normal.

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## Alerts

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### Why is the cooktop beeping?

- Too many cook zones are set at high power. Turn down one or more of the cook zones until the beeping stops.
  - There is an unexpected object on the cooktop. Remove any objects.
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### Why is there beeping and an E or F code on the display?

- There is a fault. See 'Faults' for details.
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## TROUBLESHOOTING

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### Why is showing on the display?

- No cookware detected. Check cookware is the correct size and centred on the selected cook zone.
  - Check cookware is induction compatible.
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## Wi-Fi

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### Why isn't the Wi-Fi connecting?

- Not enough time has passed. It can take up to 10 minutes to establish the connection.
  - The cooktop has turned off. The cooktop turns off if no cooktops are in use. Put a pot of water on low heat so the cooktop stays on while connecting.
  - Problem with internet connection. Check that your modem is connected and working.
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## Rangehood

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### Why does the rangehood start when the cooktop is turned on?

- The rangehood is set to **AUTO**. It will start automatically when you use the cooktop.
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### Why doesn't the rangehood start when the cooktop is turned on?

- The rangehood is set to **MANUAL** or the rangehood has disconnected from the cooktop. Press **VENTILATION**  to set rangehood to **AUTO** or **LINK MODE**  to reconnect the rangehood. See 'Linking to ventilation.'
- 

### Why does the rangehood keep going when the cooktop is turned off?

- The rangehood is set to **AUTO**. It will continue to run for 5 minutes after the cooktop has been turned off unless it is set to **MANUAL**.
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## FAULTS

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### How do I know if there is a problem?

Your cooktop will beep and a fault code will show in the display.

### 'E' codes

You may be able to clear the fault by resetting the cooktop. Follow the steps below:

- ① Press and hold **POWER** ① to turn the cooktop off.
- ② Wait a few seconds, then press and hold **POWER** ① again to turn the cooktop back on.

If the code has disappeared, you can continue to use your cooktop. If not, turn the power supply off and on.

### If the problem persists

- ① Note down the fault code.
- ② Contact Customer Care or a Fisher & Paykel trained and supported service technician.


FAULT	POSSIBLE CAUSES	WHAT TO DO
<i>E3 E5</i>	Cooktop has overheated	Wait for cooktop to cool down, then restart it.
<i>E1 E2</i>	Problem with power supply	Check that the cooktop is connected to the power supply or if there is a power cut in your home or area.
<i>F3 F4</i> <i>F9 FA</i>	Problem with temperature sensor	Contact Customer Care or your Authorised Service Centre.

## WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

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### European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE) The Waste Electrical and Electronic Equipment Regulations 2013

This appliance is marked according to the above regulations. 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

Product Information per (EU) No 66/2014.

MODEL	NO. OF COOKING ZONES	DIAMETER / AREA COOKING ZONE		ENERGY CONSUMPTION* (PER ZONE)		ENERGY CONSUMPTION* (WHOLE COOKTOP)
CI905CTB2	5	LF	21.0 cm	LF	187.0 Wh/kg	186.9 Wh/kg
		LR	16.0 cm	LR	185.7 Wh/kg	
		Centre	28.0 cm	Centre	181.4 Wh/kg	
		RF	16.0 cm	RF	196.8 Wh/kg	
		RR	21.0 cm	RR	183.5 Wh/kg	
CI604CTB2	4	LF	21.0 cm	LF	185.5 Wh/kg	193.0 Wh/kg
		LR	16.0 cm	LR	191.0 Wh/kg	
		RF	16.0 cm	RF	200.1 Wh/kg	
		RR	21.0 cm	RR	195.5 Wh/kg	

Power Consumption per (EU) 2023/826.

MODEL	STANDBY POWER (WATTS)	NETWORKED STANDBY POWER (WATTS)	TIME TO STANDBY (MINUTE)	TIME TO NETWORKED STANDBY (MINUTE)
CI604CTB2, CI905CTB2	0.6 W	0.8 W	1	1

Note: The rated voltage for model CI905CTB2 is 220-240V~/380-415V-, 2N. The 380-415V, 2N voltage supply option of this model is not in the scope of COMMISSION REGULATION (EU) 2023/826

# MANUFACTURER'S WARRANTY AND SERVICE GUIDE

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## To access your Warranty and Service Guide

Scan the QR code with your smartphone to access your warranty and book a service, or view online at:

### United Kingdom

<https://www.fisherpaykel.com/uk/help-and-support/warranty-information>

### Ireland

<https://www.fisherpaykel.com/ie/help-and-support/warranty-information>

This product has been designed for use in a domestic (residential) environment. This product is not designed for any commercial use. Any commercial use by the customer will affect this product's Manufacturer's Warranty.

### Complete and keep for safe reference:

Model \_\_\_\_\_  
Serial No. \_\_\_\_\_  
Purchase Date \_\_\_\_\_  
Purchaser \_\_\_\_\_  
Dealer \_\_\_\_\_  
Suburb \_\_\_\_\_  
Town \_\_\_\_\_  
Country \_\_\_\_\_

## CUSTOMER CARE

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### **Before you call for service or assistance**

Check the things you can do yourself. Refer to your full user guide and check:

- ① Your product is correctly installed.
- ② You are familiar with its normal operation.
- ③ You have read the 'Faults code' and 'Troubleshooting' sections.

If, after checking these points, you still need assistance or parts, please refer to your nearest Paykel trained and supported service technician, Customer Care, or contact us through our website [fisherpaykel.com](http://fisherpaykel.com).

### **In UK or Europe if you need assistance**

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.

**Toll Free:** 08000 886 605

**Website:** [fisherpaykel.com](http://fisherpaykel.com)

**Postal address:**

Fisher & Paykel Appliances Ltd  
420 Cob Drive, Swan Valley  
Northampton NN4 9BB

### **In Ireland if you need assistance**

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.

**Toll Free:** 1800 625174 or 01 807 7960

**Website:** [fisherpaykel.com](http://fisherpaykel.com)

**Postal address:**

Fisher & Paykel Appliances Ltd,  
Unit 2D Corporate Park,  
Swords Dublin

### **If you need service**

Fisher & Paykel has a network of Fisher & Paykel trained and supported service technicians that can carry out any service necessary on your appliance. Our Customer Care Centre can recommend a Fisher & Paykel trained and supported service technician in your area, or you can book one online at [fisherpaykel.com](http://fisherpaykel.com).

If you call, write or contact us via our website please provide:

your name and address, model number, serial number, date of purchase and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

**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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