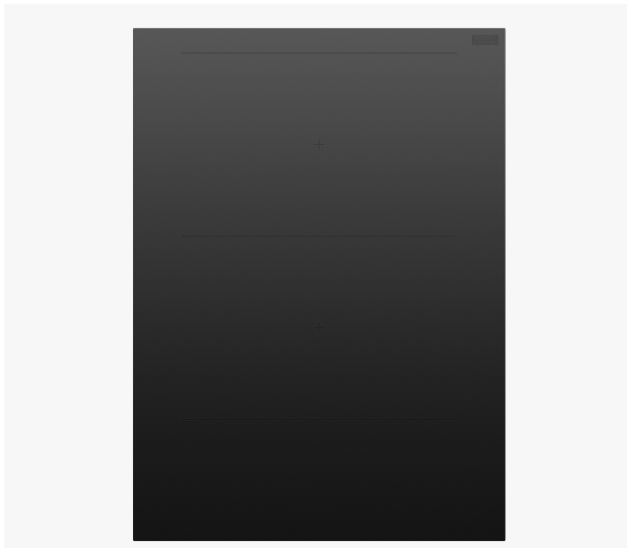


15" Series 11 Auxiliary Induction Cooktop, SmartZone

Minimal



Create the ultimate culinary solution. Combining precise induction technology with innovative design, this compact auxiliary cooktop is designed to pair with a Primary Modular Induction Cooktop.

- Part of our unique modular cooking solution. Pair with a primary cooktop for a unified cooking experience
- Minimal style, with sleek black glass finish to suit your kitchen design
- Achieve precision cooking with accurate temperature control using induction technology

- Enjoy the flexibility of using larger pans by linking cook zones to create a spacious SmartZone

DIMENSIONS

Height	2 7/16 "
Width	15 5/32 "
Depth	20 7/8 "

FEATURES & BENEFITS

Modular Design Freedom

Achieve complete design freedom with our range of modular cooktops and downdraft ventilation. Seamlessly integrate cooktops of various sizes into your cooking space, tailoring the setup to suit your patterns of use. This design flexibility allows you to optimise space and flow, creating a kitchen that perfectly aligns with the way you live, cook and entertain.

Complementary Design

Featuring a sleek black finish, our Minimal style modular cooktops effortlessly complement your kitchen's aesthetics. Designed to match our touchscreen ovens in both style and functionality, they offer a unified cooking experience. The flush installation ensures seamless integration into modern kitchen spaces.

Mastery Of Temperature

Fisher & Paykel induction cooktops are designed for precision, delivering mastery of temperature. This model is exclusively controlled from the primary modular cooktop's responsive touchscreen, ensuring a streamlined kitchen space. Effortlessly transition from a high heat to a gentle simmer, for perfect results when caramelizing, stir frying, or simmering.

Superior Efficiency

Less heat is wasted during induction cooking because only the cookware is heated, not the cooktop surface. This makes induction cooking more energy-efficient than electric or gas cooktops.

Flexible Cooking Area

SmartZone links two cooking zones and controls them as one, giving you the flexibility to use large pans and griddles and easily handle bigger food items, such as a whole fish. SmartZone streamlines the cooking process and allows you to explore different culinary techniques with ease.

Easy To Clean

Our induction cooktops feature a single glass cooking surface, for effortless cleaning. The surface around your cookware remains cool as you cook, preventing baked-on spills and ensuring a quick wipe-down.

Connected Home

Stay connected with the SmartHQ™ app, and easily monitor the status of active cookzones, such as power level, timer settings, and paired wireless temperature sensor readings, directly from your smartphone. The app provides real-time alerts, including timer notifications and temperature milestones, ensuring you're always informed of your cooking progress.

SPECIFICATIONS

Cleaning

Flat easy clean glass surface

Controls

Smart appliance

Performance

- Induction cooking technology •
- PowerBoost •
- SmartZone •

Zones

Number of zones **2**

SKU **82830**

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

Other product downloads available at fisherpaykel.com

- [↓ Installation Guide \(English\)](#)
- [↓ Installation Guide \(English\)](#)
- [↓ Installation Guide - Multiple Product with Downdraft Ventilation \(Canadian French\)](#)
- [↓ Installation Guide - Multiple Product Setup with Overhead Ventilation \(Canadian French\)](#)
- [↓ Installation Guide - Multiple Product Setup with Downdraft Ventilation \(Spanish\)](#)
- [↓ Installation Guide - Multiple Product Setup with Overhead Ventilation \(Spanish\)](#)
- [↓ Planning Guide \(English\)](#)
- [↓ Planning Guide \(Canadian French\)](#)
- [↓ Planning Guide \(Spanish\)](#)
- [↓ Revit](#)
- [↓ Rhino](#)
- [↓ Right To Repair Declaration \(English, Canadian French\)](#)
- [↓ SketchUp](#)
- [↓ User Guide - Multiple Product Setup \(English\)](#)
- [↓ User Guide - Primary Modular Cooktop \(English\)](#)
- [↓ User Guide - Multiple Product Setup \(Canadian French\)](#)

- [↓ User Guide \(Canadian French\)](#)
- [↓ User Guide - Multiple Product Setup \(Spanish\)](#)
- [↓ User Guide \(Spanish\)](#)

Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. **Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate** indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.



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Power requirements

Connection **No plug, flex cord with stripped ends**

Service **15 A**

Supply frequency **60 Hz**

Supply voltage **208 - 240 V**

Product dimensions

Depth **20 7/8 "**

Height **2 7/16 "**

Width **15 5/32 "**

Safety

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

Zone ratings

Front **2100 W**

PowerBoost **3700**

Rear **2100 W**