Induction Cooktop, 36", 4 Zones with Integrated Ventilation

Series 9 | Minimal

Black Glass



A true two-in-one appliance, combining the precision of induction cooking with powerful extraction in one seamless, stylish cooktop.

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

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

DIMENSIONS

Height	8 9/16″
Width	36″
Depth	20 1/4"

FEATURES & BENEFITS

Seamless Integration

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

Elegant design

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

Precise Control

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

Effective Extraction

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

Safety Of Induction

FISHER & PAYKEL

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

Ease Of Use

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

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.

SPECIFICATIONS

Accessories Ducting adapter Sheet metal adapter Cleaning Dishwasher safe grease filter • Flat easy clean glass surface • Flush grille • Controls • Minute timer • Soft-touch electronic controls • Touch and slide controls • Downdraft performance 10" x 3.25"

Air speeds	3 + boost

QUICK REFERENCE GUIDE > CID364DTB4

Ducted externally	•
Ducting direction	Rear outlet on product -
Maximum air flow (Boost)	413CFM
Maximum air flow (Level 9)	365CFM
Maximum noise level (Boost)	9.95sones
Maximum noise level (Level 9)	7.99sones
Minimum air flow	159CFM
Minimum noise level	1.83sones
Motor type	•

Performance

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

Power requirements

Amperage	34AA
Electrical connection	UL cable
Maximum power	7.8kW
Supply frequency	60Hz
Supply voltage	120/240V (120/208V)V

Product dimensions

Depth	20 1/4"
Height	8 9/16″
Width	36″

Safety

ADA compliant	•
Individual hot surface	•
Keylock	•
Pan detection system	•
Safety time out	•
Surface hot indicators	•
Warranty	
Parts and labor	2 years
Parts and labor	2 years
	2 years
Zones	

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

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.

Other product downloads available at fisherpaykel.com

<u> </u>	Service & Warranty
<u>+</u>	User Guide Downdraft Induction Cooktop EN
<u> </u>	Guide d'utilisation FR
<u> </u>	Installation Guide EN
	A PEACE OF MIND SALE
24	4/7 24 Hours 7 Days a Week Customer Support

T 1.888.936.7872 Wwww.fisherpaykel.com