INDUCTION COOKTOP
FIRST USE

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FISHER & PAYKEL

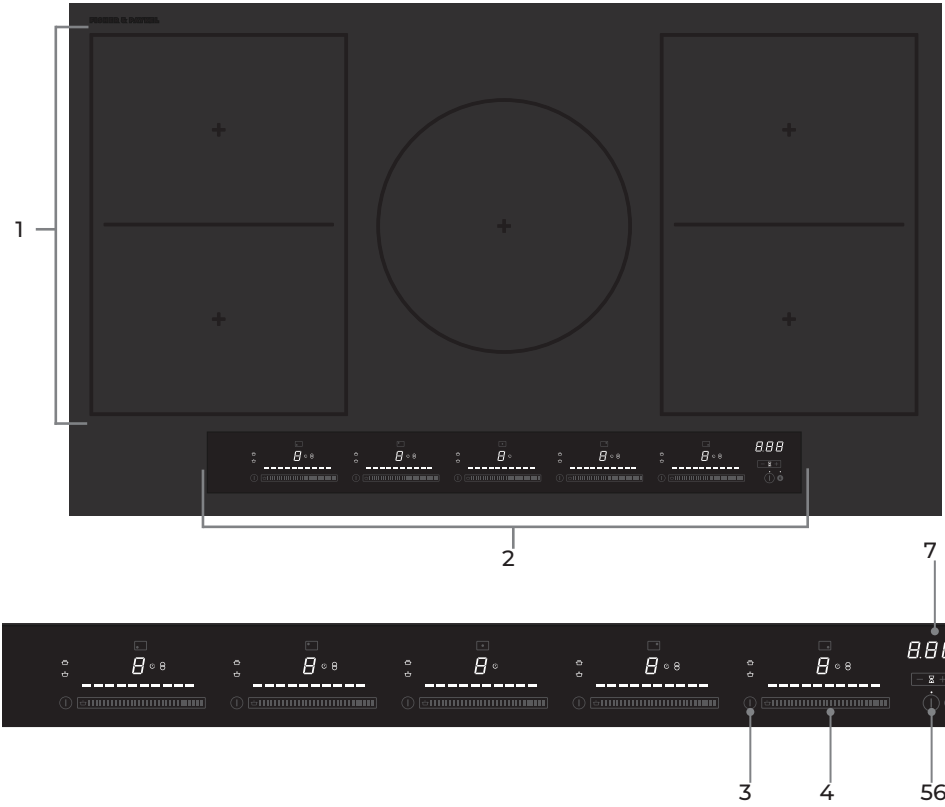
INDUCTION COOKTOP

CI365ZZDTB5, CI304ZZDTB5, CI244ZZDTB5, CI122ZDTB5

How to get the best results from your cooktop

- Check that your cookware material is suitable for the cooktop.
- Ensure that you use the base of your finger not the tip when operating touch controls.
- Do not place metal objects on the top of the control panel when the cooktop is on.
- Carry out regular cleaning of the cooktop using a soft cloth.

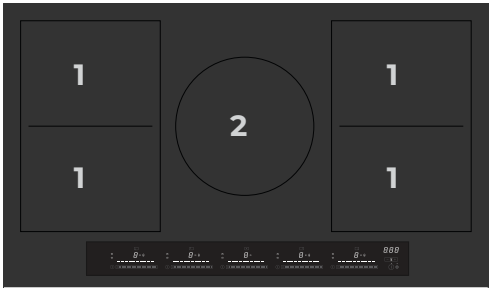
Model: CI365ZZDTB5



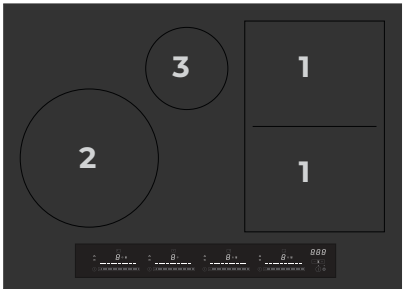
FEATURES					
1	Cook zones*	4	Cook zone power slider	7	Timer
2	Control panel	5	Power on/off		
3	Gentle heat	6	Key Lock		

*Cookzone layout varies depending on model. Refer to 'Get to know your appliance'

Different cooktop models have varying cookzone configurations to suit your desired cooking.



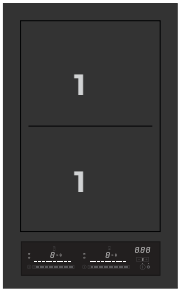
CI365ZZDTB5



CI304ZDTB5

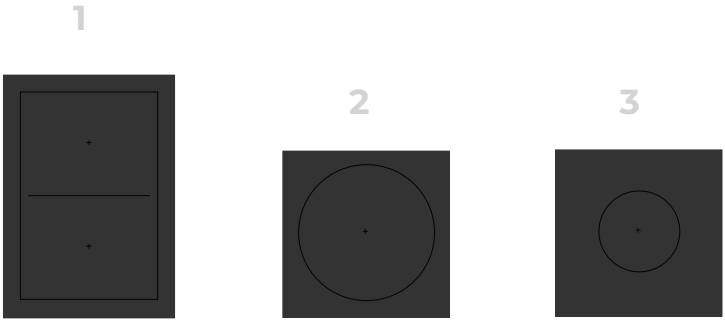


CI244ZZDTB5



CI122ZDTB5

Different cookzones have different size, power and Powerboost functions to help you choose the best cookware and cookzone for your desired cook.

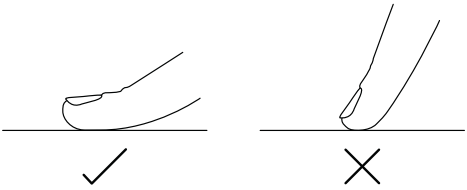


ZONE	ZONE DIAMETER	POWER	POWER BOOST	RECOMMENDED MINIMUM PAN SIZE
1	Smartzone: 210x190mm	2100 W	3000 W*	120mm
	Bridged Smartzone	3000 W	-	250mm
2	250mm	2300 W	3000 W*	220mm
3	145mm	1400 W	1850 W*	120mm

* Maximum output when set on Powerboost

The cooktop will display different numbers and icons when cooktop functions have been selected.

Zone display	Description
1-9	Power levels
P	Power boost
H	Hot surface
U	Pan not detected/ Pan not suitable for induction.
n	Cookzone bridged
	Gentle heat indicator
	Locked
	Bridged zone indicator
	Minute minder indicator
	Zone timer indicator



Using the touch controls

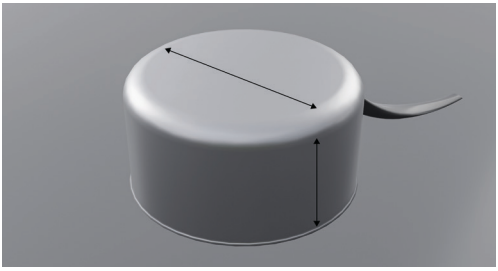
The controls respond to touch, ensure you are using the ball of your finger instead of the tip when selecting operations.

COOKWARE

Use induction-compatible cookware with a smooth, flat base and similar size to the cook zone to ensure optimal performance. If cookware is not compatible or not detected, the cooktop will display the pan not detected icon.

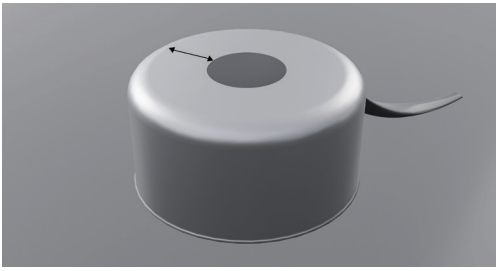
SUITABLE COOKWARE MATERIALS

- Stainless steel
- Aluminium and cooper with magnetic base
- Carbon steel
- Cast iron
- Enamelled cast iron
- Enamelled steel



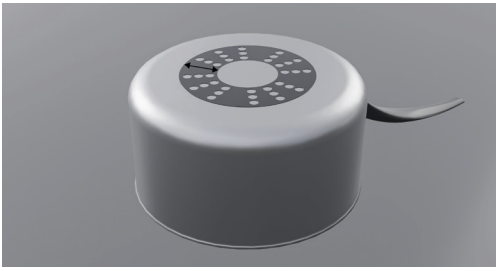
Quickest heating performance

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.

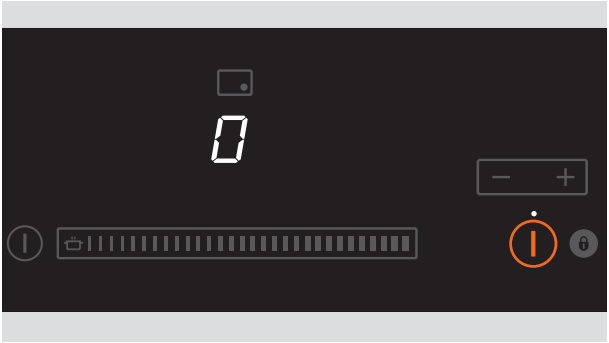


Slow heating performance

Limited magnetic content results in very slow heating performance.

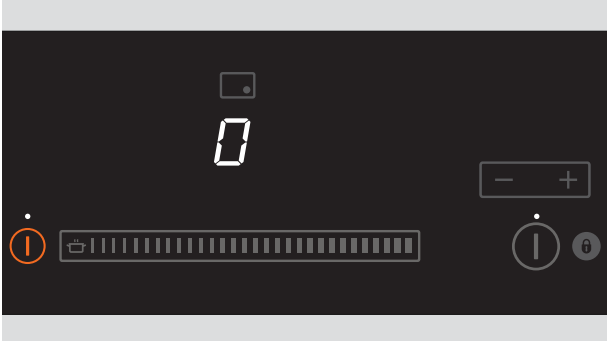
To start cooking

- Follow steps below to begin using your cooktop.
- After turning cooktop on, if a heat setting is not selected within 20 seconds, the cooktop will automatically turn off.
- Heat setting is able to be modified during cooking.

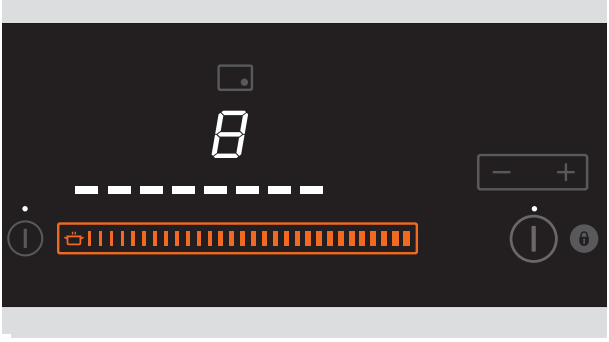


Turning cook zones on/off.

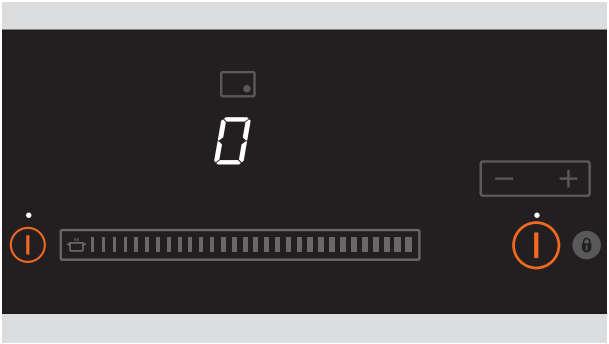
1. Press ON/OFF ⏻ to turn the cooktop on then place cookware on a cookzone.



2. Press the cookzone ON/OFF ⏻ to turn on the cookzone you wish to use.



3. Press on the heat selector slider and slide finger along to select a heat setting from 1-9 or for Powerboost.



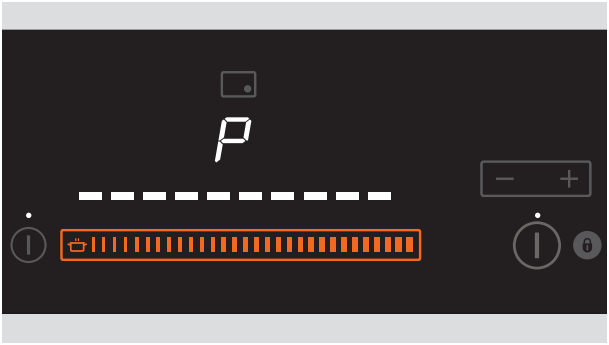
Turning cooktop or cookzone off.

1. Turn the cookzone off by pressing the cookzones ON/OFF ⏻

Turn the whole cooktop off by pressing ON/OFF ⏻

Cooktop settings.

The cooktop has different settings depending or your cooking needs. They can be accessed from the control panel.



POWERBOOST

Use POWERBOOST to cook above maximum power for up to 10 minutes.

Reverts to level 9 after 10 minutes.

Set the slider to maximum until shows on the display. Reduce heat setting to turn POWERBOOST off.

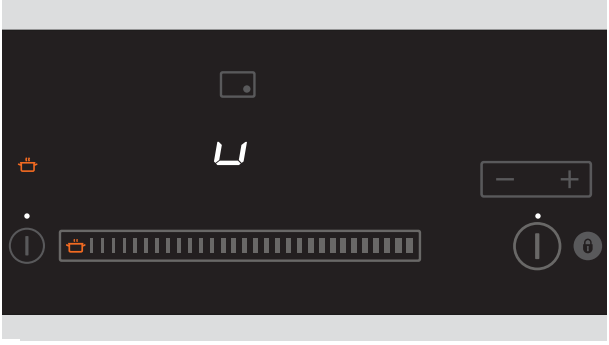


GENTLE HEAT

1. With cookzone turned on, touch the GENTLE HEAT on the heat setting selector.

The Medium setting indicator above will glow and will show in the display.

Ideal for delicate cooking tasks like melting butter or chocolate.

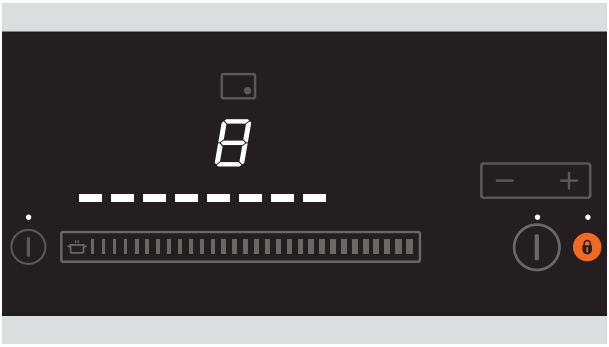


2. Touch GENTLE HEAT setting on the heat setting selector.

The Low setting indicator above will glow and the Medium setting indicator will go out.

Ideal for after cooking to keep food warm at a low heat.

Press again to turn it off.



Locking the controls

Press and hold LOCK to lock the controls and prevent accidental use.

Press and hold LOCK again to unlock.

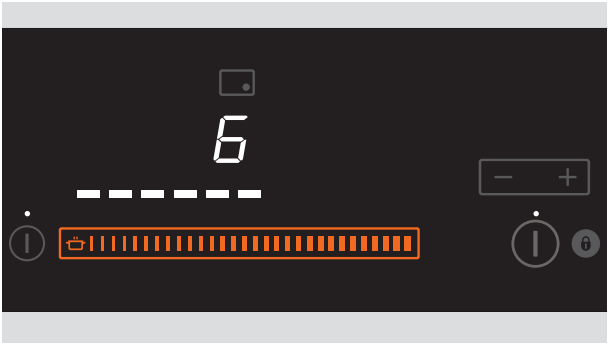
ON/OFF remains available while lock is on.

AUTO RAPIDHEAT

Auto RapidHeat

Enables the cooking zone to heat up food or liquid quickly at the highest settings and then reduce the temperature automatically to a pre-selected heat setting. Rapid heating time varies based on the chosen heat setting. The Auto RapidHeat and Powerboost features cannot be used together.

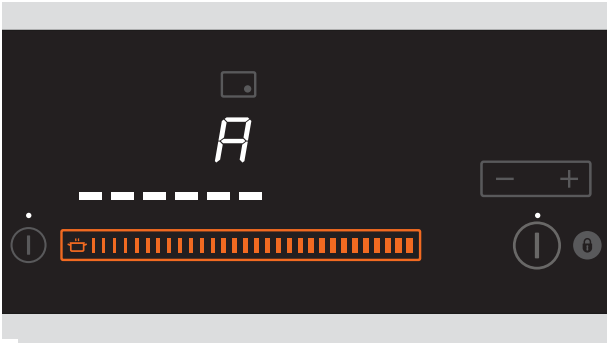
HEAT SETTING	APPROXIMATE TIME AT RAPID HEAT	HEAT SETTING	APPROXIMATE TIME AT RAPID HEAT
1	40 seconds	5	4 minutes
2	1 minute	6	7 minutes
3	2 minutes	7	2 minutes
4	3 minutes	8	3 minutes



AUTO RAPIDHEAT

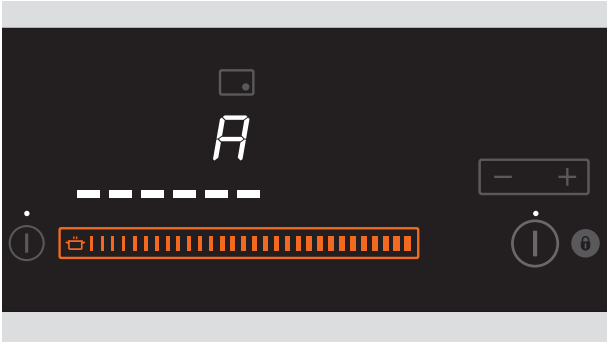
1. With cookzone turned on, touch and slide the heat setting selector to the desired level of reduced heat for the cookzone.

Keep your finger on the selector.

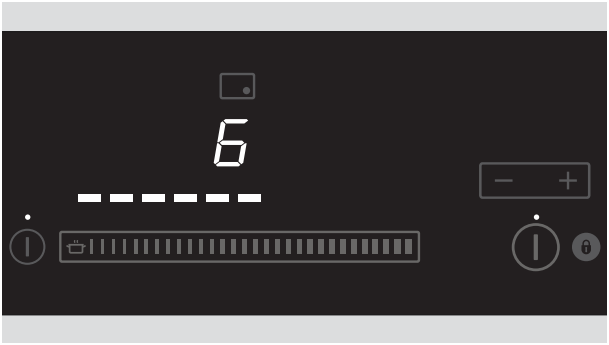


2. Hold your finger on the selector for 3 seconds until the letter A starts to flash alternately with the selected temperature.

Lift up your finger once setting is complete.



3. Initially, while the cookzone is at the highest setting, will flash alternately with your selected lower setting. The length of time at the highest setting depends on the selected lower heat setting.



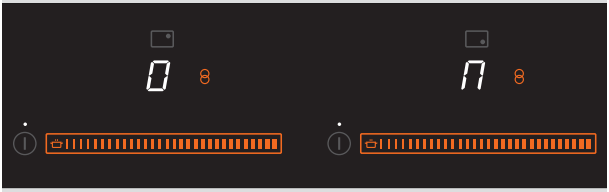
4. Then, when the period of highest setting is over, will stop flashing and the cooking zone will automatically reduce the heat to your pre-selected lower setting.

If you would like a lower or higher heat setting than you originally selected, simply slide to the new setting and hold until the A starts flashing. Alternatively, wait until stops flashing and then modify the heat setting.

To quit Auto RapidHeat setting while A is flashing.

Slide the heat setting selector to a new setting or press cookzones ON/OFF ⏻ to turn cookzone off.

You can join front and rear SmartZones to create a large cook zone with single temperature control. SmartZones must be set to before bridging.

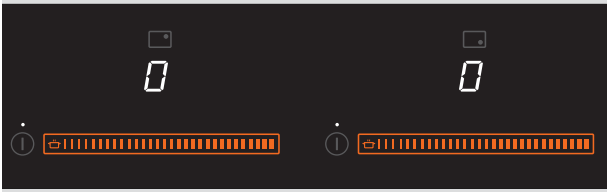


1. Touch the heat selectors (anywhere) of both cookzones at the same time.



2. Place your cookware on the bridged zone, and select a heat setting from 1-9.

Ensure the cookware covers the centre of both zones.



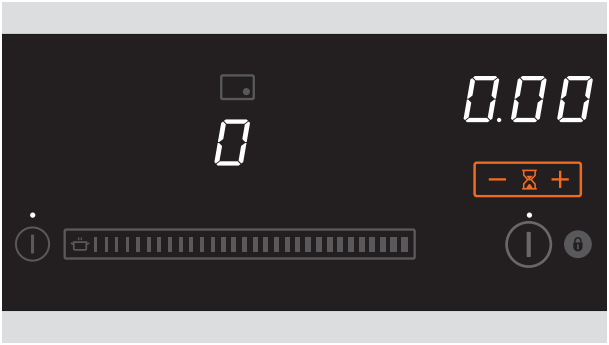
3. To unbridge, press and hold the heat selectors of both cookzones until the SmartZone indicator turns off.

SETTING THE TIMERS

You can use the timer in two ways:

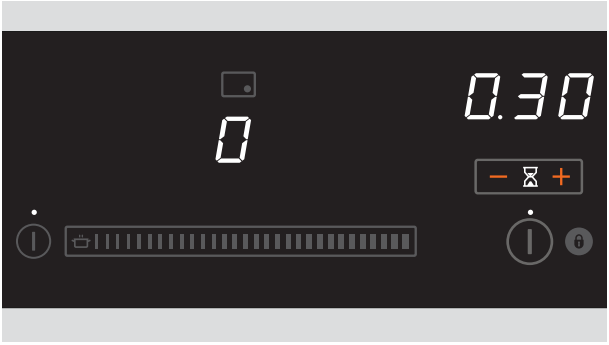
- As a minute minder, even when cooktop is not being used.
- Set individual timers for multiple cooking zones that are in use.

The timer can be set for up to 1 hour and 59 minutes. For settings over 10 minutes, the time is shown in hours and minutes.



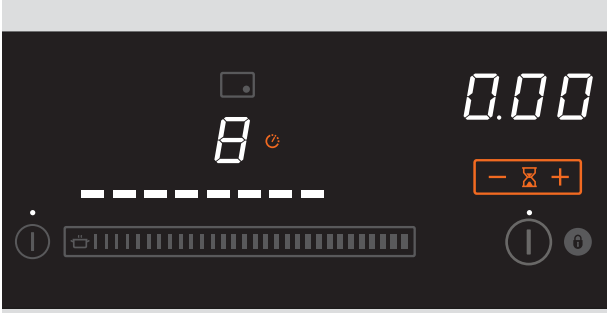
Setting the minute minder

1. With the cooktop on, using two fingers press and hold the MINUS - and PLUS + at the same time. The icon will glow and the . will display.



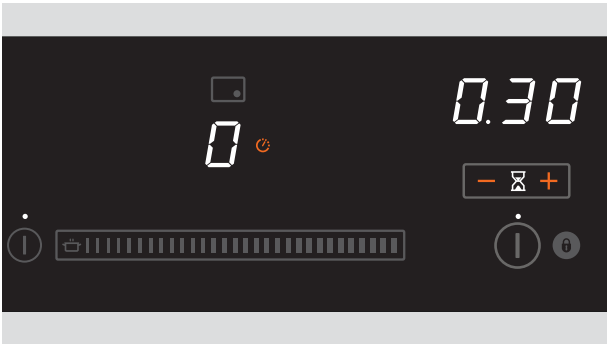
2. Press PLUS + or MINUS - to set the time. A few seconds later the countdown will begin.

The cooktop turns off automatically after a few seconds, while the timer continues to count down.



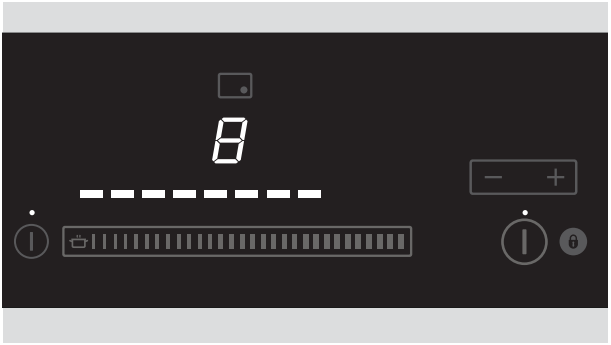
Setting minute minder while using multiple cookzones.

1. Using two fingers repeatedly tap MINUS - and PLUS + at the same time to cycle through the individual timers for the cookzones until the egg timer glows.



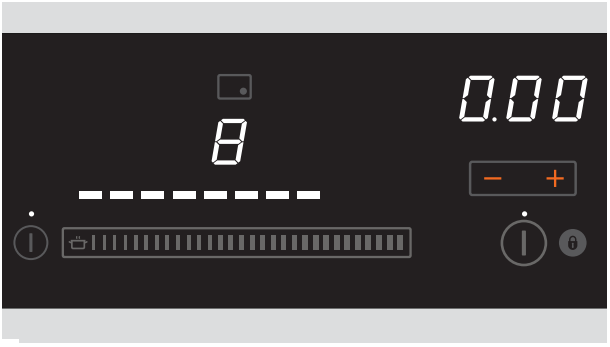
2. Press PLUS + or MINUS - to set the time. A few seconds later the countdown will begin.

When countdown finishes timer will beep.



Setting the timer for individual cook zones.

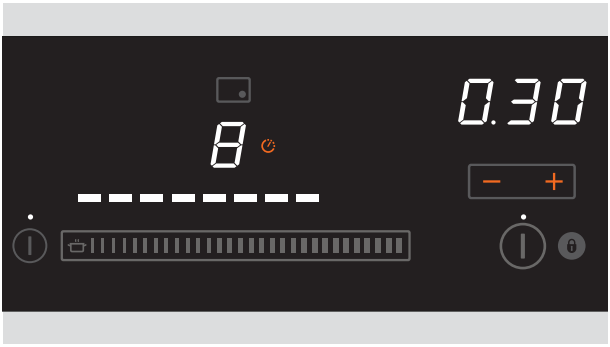
1. Ensure the cookzone or zones you want to set a timer for are in use.



2. Tap MINUS - and PLUS + together until the indicator of the desired cookzones come on.

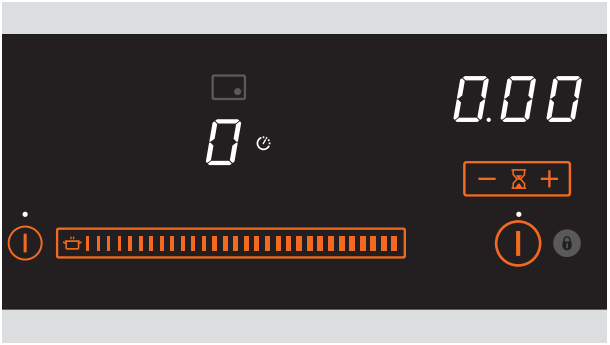
Tap MINUS - or PLUS + to set the time.

When countdown finishes timer will beep. Cooktop will NOT turn off.



To change or cancel a timer setting.

1. With cooktop turned on, repeatedly tap the MINUS - and PLUS + timer controls together until the indicator light in the desired cookzone window glows brightly.



2. To change, press MINUS - or PLUS +.

To cancel, press MINUS – hold until the minute display shows .

When you have finished cooking, either slide the setting selector to a new setting, or press the cookzone ON/OFF ⏻ to turn the cookzone off.

SETTING THE TIMERS

Setting different times for each of the cooking zones.

Setting the minute minder when other timers are set.

- Repeatedly tap the MINUS – and PLUS + controls of the timer together as you cycle through the individual timers for the cookzones until the egg timer glows. 0.00 will steadily show in the minute display.
- Touch the MINUS - and PLUS + controls to set the timer. It will then countdown. Note the indicator lights of the previously set cookzones will be dimly lit, showing you that the timers are set and counting down.

When the timer is set.

- If more than one timer is set (including the minute minder), the indicator belonging to the cookzone or minute minder with the shortest remaining time setting will glow brightly. Other timer indicators will be dimly lit.

To check the remaining time for another cook zone.

- Touch both the MINUS – and PLUS + controls of the timer at the same time and repeat until the indicator in the desired cookzone window glows brightly.

When the set time is up.

- . will flash in the minute display.
- The timer will beep. Touch MINUS - or PLUS + control to stop the beeping. The timer indicator of the relevant cooking zone will go out. The display will show .

If the timer is still set and counting down for another cook zone.

The cooking time for the timer with the shortest remaining time left will be displayed and the corresponding timer indicator will glow brightly.

MAINTAIN COOK PERFORMANCE

Make these steps a regular part of your cleaning routine to get the best results from your appliance.

Cleaning small spills or dirt

Wipe cooktop with a damp cloth and mild detergent. Dry with a clean, lint free cloth or paper towel. If further cleaning is required, apply cooktop cleaner following the manufacturers instructions. We recommend locking the controls if you're cleaning near them.

For boilovers, melts and hot sugary spills while cooking;

Remove cookware from cook zone and turn off cooktop. Using a glass scraper move the spill to a cool area of the cooktop and wipe clean with damp cloth of paper towel. Beware of hot surface.

We don't not recommend using the following cleaning products

- 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

Care and maintenance information

For full troubleshooting advice and guidance on how best to use, clean and maintain your appliance, scan the QR code or visit fisherpaykel.com and search for your model code.

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