

*Fisher & Paykel*



*Ceramic Cooktop  
User Guide*

# CONTENTS

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<b>A NOTE TO YOU</b>	1
<b>COOKTOP SAFETY</b>	2
<b>GETTING TO KNOW YOUR COOKTOP</b>	
<i>Location of features</i>	4
<b>USING YOUR COOKTOP</b>	
<i>Controls</i>	5
<i>Hot surface indicators</i>	6
<i>Supersimmer</i>	7
<i>Temperature limiters</i>	9
<i>Radiant elements</i>	9
<i>Cookware</i>	10
<b>CARE AND CLEANING</b>	
<i>Cleaning your cooktop</i>	11
<i>Frequently asked questions</i>	13
<i>Trouble Shooting</i>	15
<i>Customer care</i>	16
<b>WARRANTY</b>	17

# USER GUIDE

## THANK YOU FOR BUYING A FISHER & PAYKEL APPLIANCE!

*Congratulations on the purchase of your new Ceramic Glass Smoothtop. We strongly recommend that you read this User Guide carefully to take full advantage of the features offered by this product.*



CE901



CE901M

# COOKTOP SAFETY

## ***YOUR SAFETY IS IMPORTANT TO US***

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow instructions.

### **WARNING**



**This symbol alerts you to hazards such as fire, electrical shock, or other injuries.**

## ***IMPORTANT SAFETY INSTRUCTIONS***

### **WARNING**



**To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions including the following:**

### **GENERAL**

**To ensure proper and safe operation:** The appliance must be properly installed and grounded by a qualified technician.

**Never** use your appliance for warming or heating the room.

**Children** should not be left alone or unattended in an area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

**Wear** proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.

**User servicing.** Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

**Storage.** Flammable materials should not be stored near the appliance.

**Do not** use water on grease fires. Smother fire or flame or use dry chemical or foam type extinguisher.

**Use** only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

## **Inspiration**

*Asparagus pesto is delicious with pasta. Blend cooked asparagus with parmesan, sautéed pine nuts and chopped fresh parsley. Stir through cooked penne pasta and top with sautéed field mushrooms and crumbled feta.*

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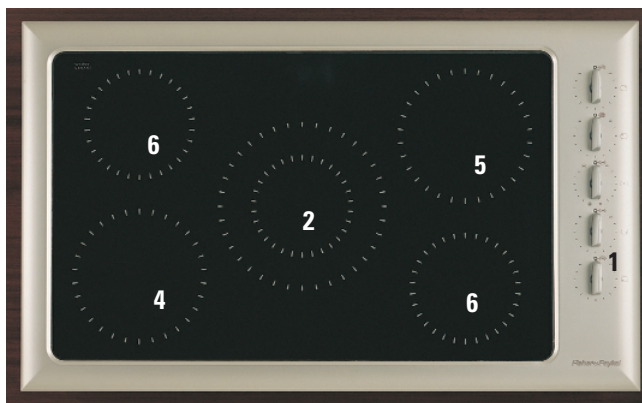
- U**se proper pan size. This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- N**ever leave surface unattended at HI heat settings - Boilover causes smoking and greasy spills that may ignite.
- G**lazed cooking utensils. Only certain types of glass/ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature.
- T**o reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be turned inward, so that it does not extend over adjacent elements.
- D**o not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Turn off at the wall switch. Contact a qualified technician immediately.
- C**lean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

## **CAUTION!**

- D**o not store items of interest to children in cabinets above a cooktop. Children climbing on the cooktop could be seriously injured.
- D**o not touch heating elements or areas near elements. Elements may be hot even though they are dark in color. Areas near surface may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact elements or areas near elements until they have had sufficient time to cool.

# GETTING TO KNOW YOUR COOKTOP

## LOCATION OF FEATURES



CE901

- |  |                      |
|--|----------------------|
| 1. Cooktop controls  | 3. 1200 Watt         |
| 2. Dual Element<br>- Inner 1100 Watt element<br>- Whole element 2500 Watts | Supersimmer element  |
|  | 4. 1800 Watt element |
|  | 5. 1800 Watt element |
|  | 6. 1200 Watt element |



CE901M

# USING YOUR COOKTOP

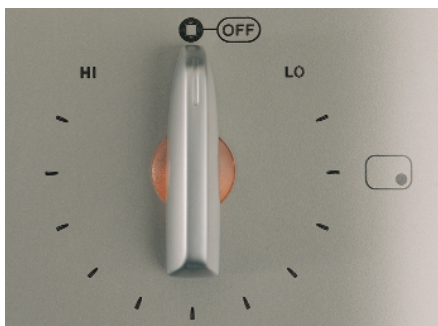
## TEMPERATURE CONTROL

Your cooktop offers a wide range of temperature settings from delicate slow cooking to the intense hot temperatures needed for boiling and searing. As the control knob is turned clockwise, the heat output is increased. Turn the control knob to the HI setting to begin cooking and adjust as necessary.

The control knob must be pushed down to turn it from the OFF position. When the control knobs are in any position other than OFF, they may be turned without pushing down.

The elements are controlled by variable energy regulators giving infinite control. There is no 'stop' at the low marking, this is to allow you to experiment at finding the minimum heat for those delicate cooking tasks. (The power level drops off rapidly to zero below the LO marking). The HI setting is ideal for boiling, searing or frying. For general cooking purposes turn the control knob to the HI setting to begin cooking and adjust as necessary. Once your pan is hot, reduce the temperature to maintain a steady heat to cook your food through.

Cooking efficiency will vary due to the different types of cooking utensils used. Cooking results are influenced by pot quality and size. It is essential that pot size matches the diameter of the cooking zone. Use flat bottom utensils of good quality. Poor performance is often due to incorrect pot size. You will need to experiment with the temperature settings to match your desired cooking result.

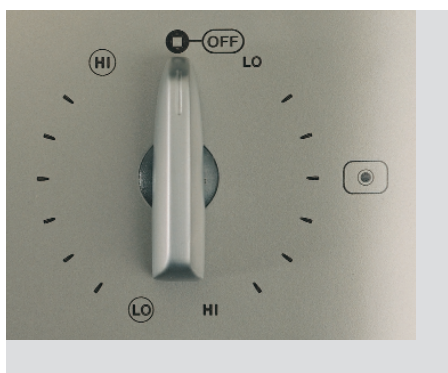


Be sure you turn the control knob off when you finish cooking. You will feel a click at the OFF position, and see the indicator light change color.

# USING YOUR COOKTOP

## **DUAL CIRCUIT CONTROLS**

Select the full element by turning the knob counterclockwise to HI. To heat the inner element only, turn clockwise to HI.



## **HOT SURFACE INDICATORS**

The indicator light glows red (GC901) or white (GC901M) whenever an element is on. After the element has been turned off, the indicator will glow amber (GC901) or red (GC901M) until the element surface has cooled down to a temperature that is safe to touch.

### ***Inspiration***

*For a very easy tomato sauce to serve with pasta, fish or chicken, chop 2 cloves of garlic and fry lightly in 2 tbsp olive oil. Stir in a 14oz can of tomatoes, 1 tbsp tomato paste and 1 tsp sugar.*

*Mash lightly with a potato masher and simmer for 5-10 mins. Add fresh basil leaves, feta cheese and/or lightly cooked vegetables and warm through before serving. For Bolognese, add 1lb (500g) minced beef and fry with the garlic along with half an onion, chopped. Simmer for 20-30 minutes and serve over spaghetti sprinkled with grated parmesan cheese.*

## Inspiration

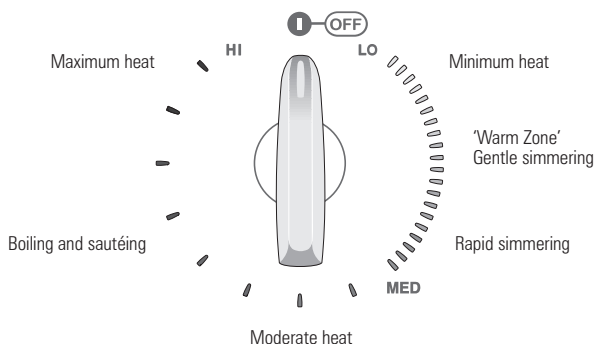
For the ultimate hot chocolate drink, warm 2oz (60g) dark chocolate with 2 tablespoons water in a small pan, stirring until the chocolate has melted. Gradually whisk in 16 fl oz (500 ml) milk and continue heating at moderate heat until piping hot, but not boiling. Pour into 2 or 3 mugs and top with marshmallows.

## **SUPERSIMMER** (CE901M only)

The front right element of your cooktop/hob is fitted with a unique simmer control. This allows the element to be turned down to a very low and even power setting (25 watts compared with 60 watts on other elements). These lower settings are ideal for melting chocolate and butter, cooking rice and delicate sauces and simmering soups and stews. It can also be used as a 'warm zone' for keeping cooked food hot. The Supersimmer element is just as powerful (1200W) in the top heat range as the same size standard element (lefthand rear element) allowing food to be browned, seared, sautéed or boiled before simmering all on the same element.

## **WHY SIMMER?**

Simmering occurs at around 185°F, when bubbles rise occasionally and gently to the surface of the cooking liquid. This is below boiling point, and above the minimum temperature needed to keep food safe from bacteria. Simmering is the key to delicious soups, tender stews and delicate sauces. *Boiling* soup for extended periods of time will cause a breakdown in texture and a loss of many key nutrients. Vigorous heating can cause curdling or burning of sauces and meat *boiled* in a stew becomes tough. Cooking at simmering temperatures converts connective tissue in less expensive cuts of meat to soluble protein, making it deliciously tender, while the cooking liquids become rich and full of flavor.



Pan size and quality will affect the transfer of heat so you may need to experiment to find the exact power setting for your food. Heavy, flat based metal pans 6" (15cm) in diameter or below will give best results with the Supersimmer element.

# USING YOUR COOKTOP/HOB

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## **BÉCHAMEL SAUCE**

*Béchamel is the most useful of white sauces and the Supersimmer element gives excellent results.*

*Warm 10 fl oz (300ml) milk and set aside.*

*Melt 1tbsp (15g) butter in a heavy based 6 inch (15cm) pan and stir in 2tbsp (1/2oz or 15g) flour.*

*Cook the mixture on MED (sizzling), for 2-3 minutes.*

*Take the pan off the heat and gradually whisk in the warm milk.*

*Do this slowly at first to avoid lumps.*

*When all the milk is smoothly incorporated add salt, pepper and nutmeg to taste.*

*Return to the heat and cook on MED until the sauce thickens and is just boiling.*

*Reduce the temperature to a point in the 'warm zone' where the sauce simmers very gently and cook for 5-10 minutes, until the floury taste has gone.*

*Makes about 10 fl oz (300ml) but this recipe is easily doubled.*

### **Variations:**

*For a savory sauce add half a stock cube or half a teaspoon of stock powder with the flour, but take care with additional seasoning.*

*To make cheese sauce add a pinch of English mustard powder with the flour and stir in 2-4oz (50-100g) grated, well flavored cheese at the end of cooking.*

*For parsley sauce; delicious with cooked ham, fish and vegetables. Add the stalks from a bunch of parsley to the warming milk and infuse. Chop the leaves finely and stir into the finished sauce.*

## **Inspiration**

*For a weekend brunch make potato rosti by squeezing out the moisture from peeled & grated potatoes. Mix with melted butter and pan fry generous spoonfuls till golden on each side. Serve with smoked salmon and a little sour cream.*

## **TEMPERATURE LIMITERS**

Temperature limiters are fitted to the elements to prevent the glass from overheating. You may notice the limiters turn the elements on and off during cooking.

## **HEATING TIPS**

**C**hoose cookware of a suitable size, material and construction.

**P**lace your pan on the element prior to turning on the heat.

**M**inimize the amount of liquid or fat to reduce cooking times.

**S**elect the most appropriate temperature setting for the cooking task.

**W**hen you need to boil, simmer or pan fry food, first set the temperature to HI. Once boiling or your pan is hot, reduce the temperature setting to maintain a steady heat to cook your food through.

**U**sing a lid will help retain the heat.

**U**sing the heat retained in the ceramic glass after the element has been turned off helps to finish the cooking process or to keep foods warm.

## **ABOUT THE RADIANT ELEMENTS**

The element will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware from the oven, or another element, on the glass surface when the surface is cool.

**E**ven after the elements are turned off, the glass surface retains enough heat to continue cooking. To avoid over-cooking, remove pans from hot elements when the food is cooked. Avoid placing anything on a hot element until it has cooled completely (the hot surface indicator light has gone out).

# USING YOUR COOKTOP

## COOKWARE

To achieve optimum cooking performance, use heavy gauge, flat, smooth bottom pans that conform to the diameter of the cooking area.



*To get the best results out of your cooktop follow these simple suggestions :*

**P**reheat the cookware on the cooktop before adding food.

**C**ookware with a stainless steel sandwich base or enamelled cast iron will give you the best results.

**W**hen food comes to the boil, reduce the temperature setting.

**N**ever use plastic or aluminum foil dishes on the cooktop.

**A**luminium and copper-bottomed cookware can cause a metallic residue to remain on the cooktop. If left, this becomes difficult to remove.

**M**atch the bottom of your saucepans with the cooking zone. This will give you the most efficient cooking.

**A** saucepan with a flat base will make better contact with the element resulting in shorter cooking times.

**J**agged edges on saucepans or heavy frypans, will scratch the cooktop.

**U**sing a lid will reduce cooking times.

## CARE & CLEANING

### CARING FOR YOUR COOKTOP

- C**lean the cook top thoroughly before using for the first time. Apply about 1/4 teaspoon of non-abrasive cleaner e.g. Weiman Cook Top Cleaning Creme to the ceramic glass with a clean cloth. Wipe over the entire surface with a damp cloth to remove any cleaner residue and dry with a paper towel. The cook top may stain if cleaning residue or moisture remains.
- T**o keep your cook top looking attractive and easy to clean, wipe over with an approved cleaner after every cooking session. Apply the cleaning creme sparingly onto the cool ceramic surface with a clean cloth. Rub well to remove dirt and grease. Wipe with a damp cloth and dry with a clean paper towel. Normal wear and tear will occur but this will not affect the performance of the cook top.
- A**void the use of abrasive or corrosive cleaning products. Nylon scouring pads, steel wool, pumice scourers, oven sprays or strong caustic cleaners may scratch or cause pitting of the ceramic glass surface.
- R**emove any heavy or burned on spills or grease using the scraper provided. Apply 1/4 teaspoon of cleaning creme to the cool soiled area and holding the scraper at a 30° angle to the cook top surface and gently scrape off any residue. Take care not to scratch or gouge the surface. Creme cleaners work well when the surface is still warm but to avoid personal injury do not wipe or clean any hot areas.

### WARNING



***When the safety cover is retracted the blade in the scraper is razor sharp. Use with extreme care, always replace the safety cover after use and store safely and out of reach of children.***

- Food spillovers with a high sugar content such as jellies, fudge and candy syrups must be removed immediately, before cooling, as they can cause permanent damage to the cooktop. Plastics and aluminium foil can also cause pitting and must never be allowed to melt on. **Special care should be taken when removing hot substances.** Turn off all surface units affected by the spillover and remove the hot pans. Wearing an oven mitt to hold the scraper, scrape the spill to a cool area of the cook top and use a paper towel to remove any excess. Clean the surface unit when cool. Do not continue to use the soiled area until all the spillover has been removed.
- R**emember some foods e.g. peas and turnip, have a naturally high sugar content.

## **CARE & CLEANING**

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### ***METALLIC STAINS***

**C**opper based or aluminium saucepans may cause metallic staining. These stains show as a metallic sheen on the cooktop. If the cooktop is not cleaned regularly and the stains are allowed to burn onto the surface, they may react with the glass ceramic and will no longer be removable. The use of a creme cleaner will help prevent damage if applied after every use.

### ***CLEANING THE STAINLESS STEEL FRAME***

**U**se warm soapy water for cleaning when the cooktop is cold. Apply soapy water with a soft sponge or cloth. Do not use steel soap pads as this may dull the appearance of the appliance over time.

**A**fter cleaning, wipe dry with a clean cloth to ensure the surface is thoroughly dry. For extra shine, use a stainless steel polish such as 3M Stainless Steel Cleaner and Polish or Steel Magic Cleaner.

**D**o not use abrasive cleaners on any part of the cooktop as this may damage the cooktop.

**D**o not drag pots over the edge of the cooktop as this may mark the stainless steel.

### ***RECOMMENDED CLEANERS FOR CERAMIC COOKTOP***

Weiman Cooktop Cleaning Creme (Sample provided with the cooktop)

Cera Care

Hopes Cooktop Cleaning Creme

Cerama Bryte

## FREQUENTLY ASKED QUESTIONS

**Q** Is it possible for my cooktop to shatter?

**A** This is highly unlikely. The glass is very robust and strong and goes through a vigorous testing process before it is accepted.

**Q** Does the glass scratch easily?

**A** No, the glass is very tough. However check that your pots do not have jagged edges on the bottom.

**Q** What do the lights mean?

**A** These depict the status of the elements:

Red (CE901), White (CE901M) - the element is turned on.

Amber (CE901), Red (CE901M) - the element is turned off but the surface is still hot.

**Q** Will the graphics come off?

**A** No, the graphics on the glass are fused onto the surface. However they may be obscured by baked on food. This is easily removed with the scraper supplied with the product. The graphics on the stainless steel are etched by laser. Refer to the cleaning instructions on page 11.

**Q** Will the surface overheat?

**A** Each element is fitted with temperature limiters that prevent overheating.

**Q** What is the best way to clean my cooktop?

**A** See cleaning instructions on page 12.

**Q** Why do the elements appear to turn off while cooking/heating?

**A** In order to maintain the selected temperature the element may pulse on and off.

**Q** Do I need special pans?

**A** No, however flat bottom pans are recommended as they are more energy efficient and stable. See page 10 for further information.

## **Inspiration**

*Creamy mashed vegetables are always popular. Experiment with different combinations: sweet potato & potato, carrot, parsnip and pumpkin, potato and nutmeg. Flavour with salt, pepper and parsley.*

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- Q** How can I achieve a low setting for delicate cooking and simmering?
- A** CE901: The lowest power element is the inner part of the dual element and you may want to experiment by turning the control below the marked low setting.
- CE901M: The Supersimmer control on the front right element allows it to be turned down to a very low and even power setting.
- Q** Can I fit my *Fisher & Paykel* oven below my cooktop?
- A** Yes, with a standard bench height.



## TROUBLE SHOOTING

<b>PROBLEM</b>	<b>SOLUTION</b>
The graphics appear to have worn off the glass.	This is unlikely to happen. It is probable that baked on food has obscured the graphics. We recommend using a razor scraper for removing such spills.
There is a metal sheen on the glass.	This could be caused by copper or aluminum bottomed pots. Ceramic cleaner should remove this. If the cooktop is not cleaned regularly and the stains are allowed to burn onto the surface, they may react with the glass ceramic and no longer be removable.
The glass is being scratched.	The most common cause of this is rough edged cookware, check that your pots/pans have flat smooth bases.
The element keeps turning itself on and off.	This is normal and is caused by : <ol style="list-style-type: none"><li>1. The element cycling to prevent the glass from overheating.</li><li>2. The controller sometimes cycling to maintain your selected heat setting.</li></ol>
The element status indicator lights are no longer working or are showing the wrong color.	Call your Service Center.

# CUSTOMER CARE

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## **BEFORE YOU CALL FOR SERVICE OR ASSISTANCE**

**Check the things you can do for yourself. Refer to your User Guide and check...**

1. Your product is correctly installed.
2. You are familiar with its normal operation.

**If after checking these points you still need assistance, please refer to the following...**

### **In the USA if you need assistance...**

For your local Fisher & Paykel Authorized service agent, please call

**TOLL FREE 1 888 9 FNP USA (1 888 9 367 872)**

Or contact us through our web site: **[www.usa.fisherpaykel.com](http://www.usa.fisherpaykel.com)**

If you call or write, please provide: name, 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.

### ***Inspiration***

*Chocolate ganache is a wonderfully rich, and very easy, fudge topping for cakes. Melt 7oz (200g) dark chocolate and 1/3 cup (80ml) heavy cream together on the lowest power on the Supersimmer element, stirring regularly. Pour the hot mixture over the cake, allowing it to run, or spreading it, down the sides. It will harden on cooling.*

## MANUFACTURER'S WARRANTY

*When you purchase any new Fisher & Paykel whiteware Product you automatically receive a two year Manufacturer's Warranty covering parts and labor for servicing within the 48 mainland states, Hawaii, Washington D.C. and Canada.*

### **FISHER & PAYKEL UNDERTAKES TO**

Repair or, at its option, replace without cost to the owner either for material or labor any part of the Product, the serial number of which appears on the Product, which is found to be defective within **TWO YEARS** of the date of purchase.

This warranty is extended to the original purchase and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii, Washington D.C. and Canada.

In Alaska the warranty is the same except that it is **LIMITED** because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

Please read your USER GUIDE. If you then have any questions about operating the product, please contact your dealer or call : **TOLL FREE 1 888 9 FNP USA (1 888 9 367 872)**

### **THIS WARRANTY DOES NOT COVER**

- A.** Service calls which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product fault. For example warranty does not cover service calls to:
1. Correct the installation of the Product.
  2. Instruct you how to use the Product.
  3. Replace house fuses or correct house wiring or plumbing.
  4. Correcting fault(s) caused by the user.
  5. Change the set-up of the Product.
- B.** Replacement of house fuses or resetting of circuit breakers.
- C.** Defects caused by factors other than:
1. Normal domestic use or
  2. Use in accordance with the Product's User Guide.

# **MANUFACTURER'S WARRANTY**

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- D.** Commercial use.
- E.** Defects to the Product caused by accident, neglect, misuse, fire, floods or Act of God.
- F.** The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorized repairs.
- G.** Normal recommended maintenance as set out in the Product's User Guide. Service under this Manufacturer's Warranty must be provided by *Fisher & Paykel*.

*If you have an installation problem contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connection facilities.*

**SERVICE UNDER THIS MANUFACTURER'S WARRANTY MUST BE PROVIDED BY FISHER & PAYKEL. SUCH SERVICE SHALL BE PROVIDED DURING NORMAL BUSINESS HOURS. THIS WARRANTY CERTIFICATE SHOULD BE SHOWN WHEN MAKING ANY CLAIM.**

## ***WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES***

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs officer or your state's Attorney General.

***Warrantor: Fisher & Paykel Appliances Inc.***

***If further help is needed concerning this warranty please write to:***

Fisher & Paykel Appliances Inc., 27 Hubble, Irvine, CA 92618.

## ***SERVICE***

For your local Fisher & Paykel Authorized Service Agent, please call :

**TOLL FREE 1 888 9 FNP USA (1 888 9 367 872)**

or contact us through our web site: **[www.usa.fisherpaykel.com](http://www.usa.fisherpaykel.com)**

## ***Inspiration***

*For a quick dessert melt butter and sugar in a pan and simmer over medium heat, add some fresh cut pineapple and rum and cook a little further turning the pineapple from time to time. Serve warm with pan juices and a dollop of coconut cream.*

## ***PENNE PASTA WITH TOMATO & PUMPKIN***

*2 T olive oil  
1lb/450g pumpkin, peeled and diced  
1 clove garlic  
1 red pepper sliced into strips  
2 zucchini/courgette, sliced diagonally  
1 tin Italian tomatoes  
2 T tomato paste  
1 T heaped, sundried tomato pesto  
4 rashers bacon, rind removed  
14oz/400g penne pasta  
parmesan cheese*

*Heat the oil in a large frypan with a lid. Add garlic and pumpkin.*

*When the garlic is soft, add all the other ingredients except for the bacon, penne and parmesan cheese.*

*Simmer the sauce gently with the lid on until it is thick and the pumpkin is cooked.*

*Cook the penne until al dente. While the penne is cooking grill the bacon until crisp.*

*Drain the penne and put into pasta bowls, add the tomato pumpkin mixture, sprinkle with parmesan cheese and garnish with bacon cut into small strips.*

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## **BEEF BOURGINON** (Serves 2 - 4)

*The Supersimmer element is perfect for cooking meat dishes that are tender and full of flavor. Try this variation on a French classic.*

*8 oz (225g) chuck steak, cubed  
2 tbsp oil  
4oz (100g) tiny onions or 1 large onion, chopped  
4oz (100g) carrot, eeled and cut into large slices  
1 tbsp oil  
2 cloves of garlic, crushed  
2 tbsp flour  
1 cup good red wine  
1 cup beef stock  
1 bay leaf  
1 tsp thyme*

*Place beef in a bowl and sprinkle with salt and pepper. Toss.*

*Heat 1 tbsp of the oil in a medium sized saucepan on HI on the supersimmer element. Add half of the steak cubes and brown quickly turning with a wooden spoon to sear all the sides. This is an excellent way to give stews great flavor and a rich brown color. It should only take a couple of minutes but the meat may spit so take care. Remove the first batch and repeat with the remaining steak and the second tablespoon of oil. Set the steak aside.*

*Add onions, carrot and the last tbsp of oil to the empty pan and cook on medium heat until beginning to brown. Add garlic and flour and cook until lightly colored, stirring constantly. Stir in the wine and stock, then add bay leaves, thyme and steak. Bring to the boil.*

*Reduce the temperature, cover the pan and simmer for an hour or so until the meat is tender and the liquid is full of flavor.*

*Serve with creamy mashed potatoes and garnish with lots of chopped fresh parsley.*

**MANUFACTURER'S WARRANTY**

**PROOF OF PURCHASE**

Proof of original purchase date is required to obtain service under warranty. Attach your sales receipt or cancelled check here.

Write down the model, serial number and purchase information below.

**PRODUCT DETAILS**

**FISHER & PAYKEL LTD**

Model/Serial No. \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Purchaser \_\_\_\_\_

Dealer \_\_\_\_\_

Address \_\_\_\_\_

***Please keep this User Guide in a safe place.  
Do not return to Fisher & Paykel.***

***Copyright Reserved © Fisher & Paykel Appliances 2002.***

The product specifications in this booklet 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. You should therefore check with your

Dealer to ensure this booklet correctly describes the product currently available.

**USA Fisher & Paykel Authorized Service Agent, 1 888 9 FNP USA (1 888 9 367 872)**

***[www.usa.fisherpaykel.com](http://www.usa.fisherpaykel.com)***