
INDUCTION COOKTOP

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FISHER & PAYKEL

US CA

INDUCTION COOKTOP

CI365ZZDTB5, CI304ZZDTB5, CI244ZZDTB5, CI122ZZDTB5

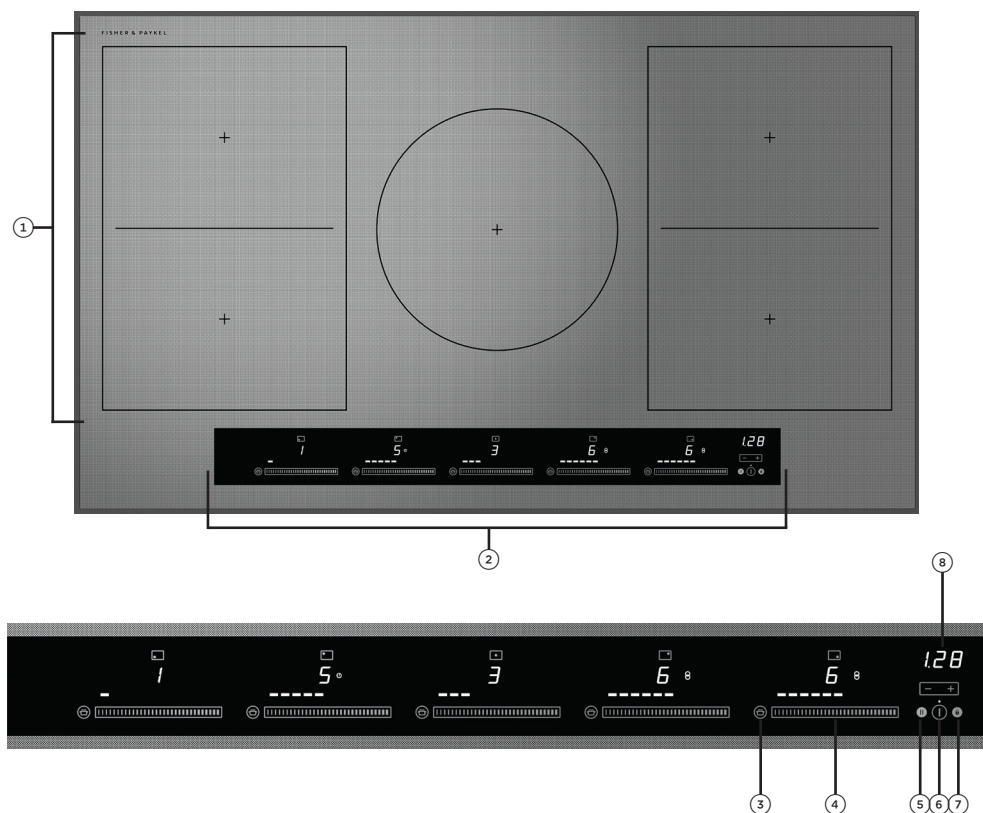
GET TO KNOW YOUR APPLIANCE



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

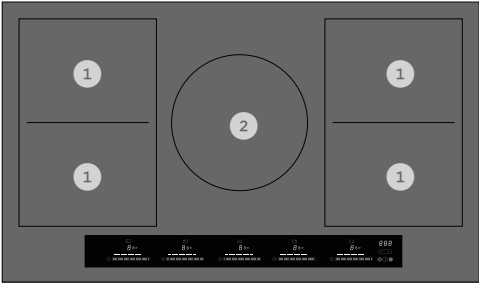
- | | | |
|-----------------|--------------------------|------------|
| ① Cook zones | ④ Cook zone power slider | ⑦ Key Lock |
| ② Control panel | ⑤ Pause control | ⑧ Timer |
| ③ Warm | ⑥ Power on/off | |

*Cook Zones layout varies depending on model. Refer to page 4.

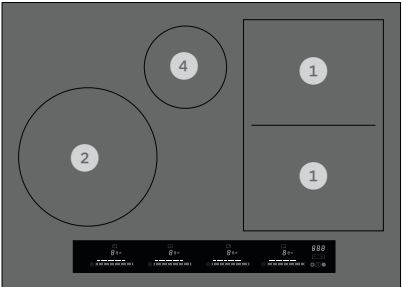
GET TO KNOW YOUR APPLIANCE



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



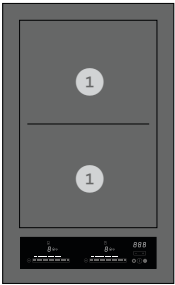
CI365ZZDTB5



CI304ZDTB5



CI244ZZDTB5



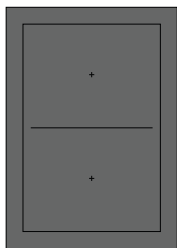
CI122ZDTB5

GET TO KNOW YOUR APPLIANCE

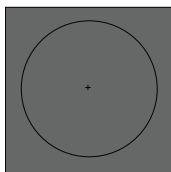


Different cook zones have different size, power and powerboost functions to help you choose the best cookware and cook zone for your desired cook.

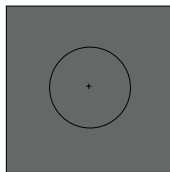
1



2



3



ZONE	ZONE DIAMETER	POWER	POWER BOOST	RECOMMENDED MINIMUM PAN SIZE
1	Smartzone: 210x190mm	2100 W	3000 W*	120mm
	Bridged Smartzone	3000 W	3700 W*	250mm
2	250mm	2300 W	3000 W*	220mm
3	145mm	1400 W	1850 W*	120mm

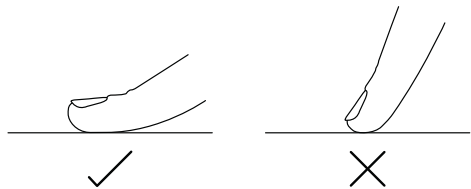
* Maximum output when set on Power Boost

GET TO KNOW YOUR APPLIANCE



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.
U	Melt
U	Keep warm
Lo	Locked
	Paused
8	Bridged zone detector
⌚	Timer



Using the touch controls

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

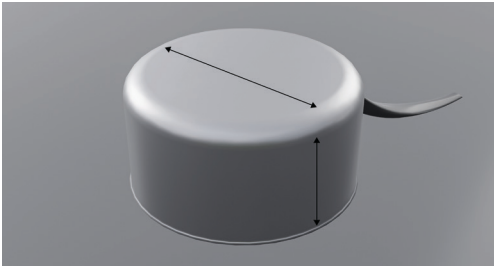
COOKWARE



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.

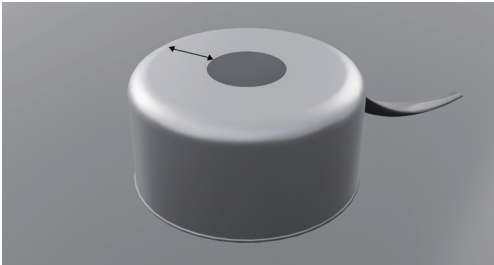
SUITABLE COOKWARE MATERIALS

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



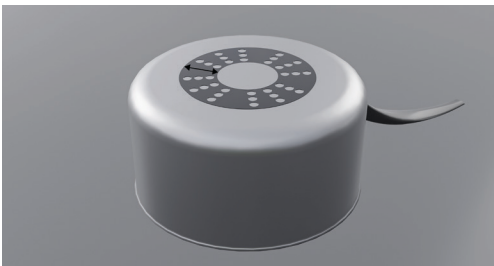
Quickest heating performance

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

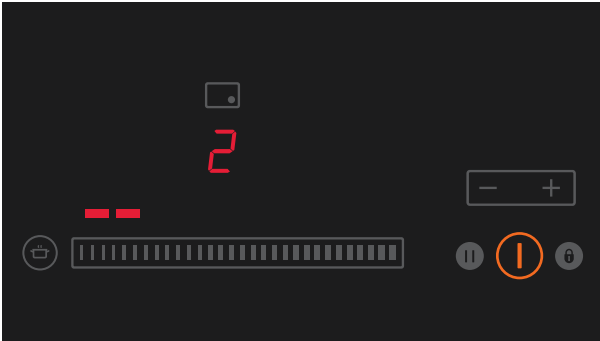
Limited magnetic content results in very slow heating performance.

USING THE COOKTOP



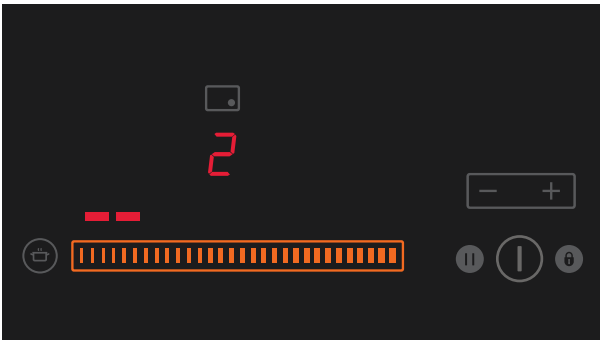
To start cooking

- 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.

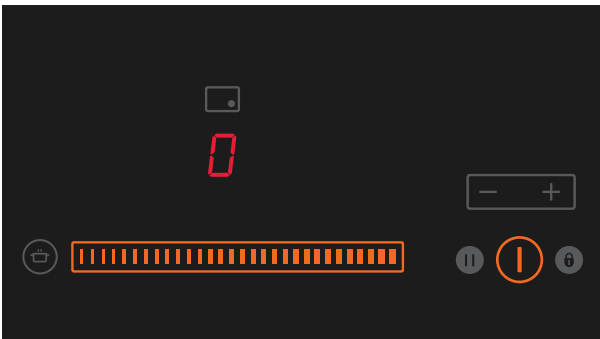


Turning cook zones on/off

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



2. Press the slider to select a heat setting from 1-9 or *P* for powerboost.



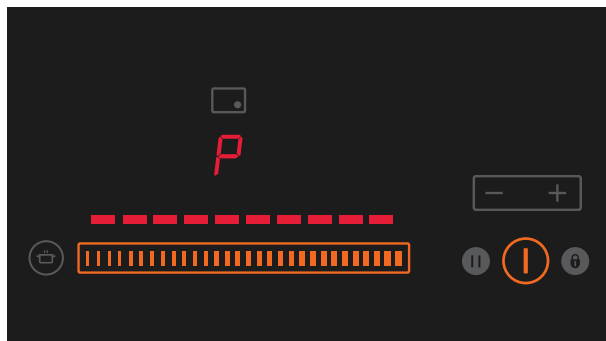
3. To turn a cook zone off, use the slider to set the cook zone to 0.

Press **ON/OFF** ① to turn the cooktop off.



Cooktop settings

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

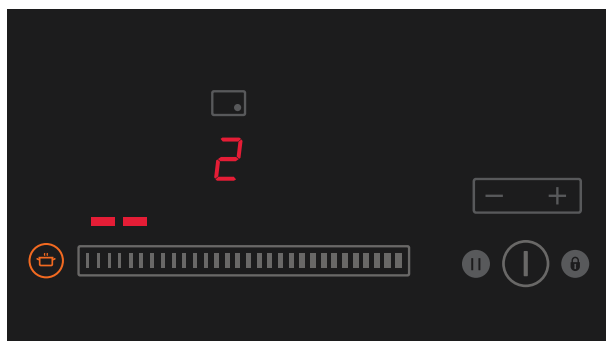


POWERBOOST

Use **POWERBOOST** to cook above maximum power for up to five minutes.

Reverts to heating 9 after 5 minutes.

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



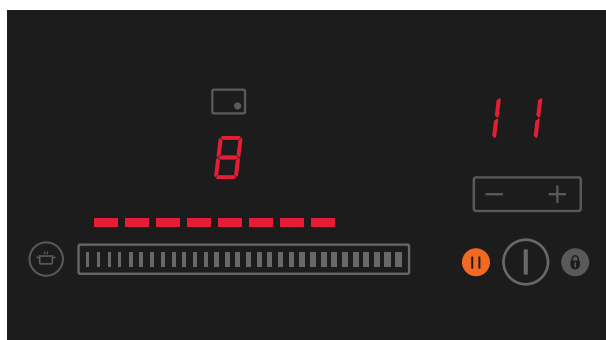
GENTLE HEAT/KEEP WARM

Use **GENTLE HEAT** (🔥) to melt foods like butter or chocolate at a low heat.

Use **KEEP WARM** (🔥) after cooking keep food warm at a low heat.

Select a cook zone, then press once for **GENTLE HEAT** and twice for **KEEP WARM**.

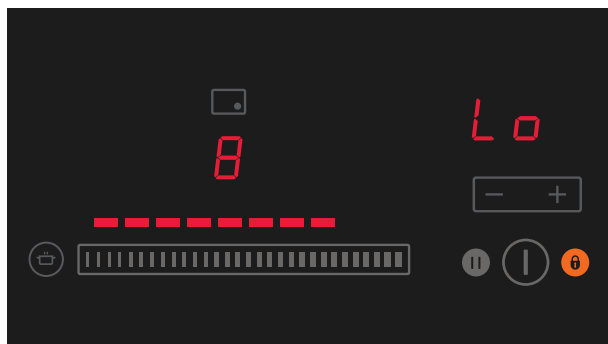
Press again to turn it off.



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.



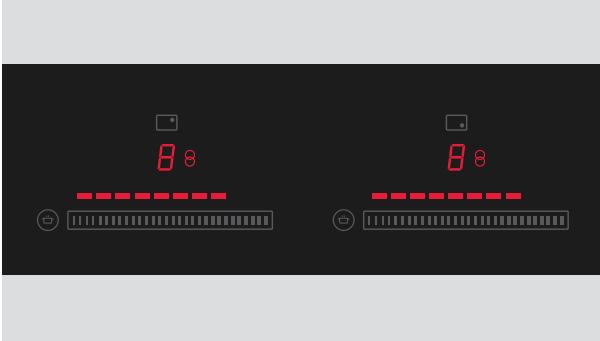
Locking the controls

Press and hold **LOCK** (🔒) to lock the controls and prevent accidental use. **Lo** will show on the display.

Press and hold **LOCK** (🔒) again to unlock.



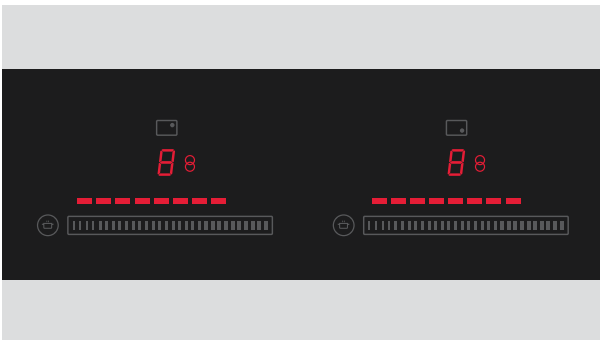
You can join front and rear SmartZones to create a large cook zone with single temperature control. SmartZones must be set to 0 before bridging.



1. Press and hold the front and rear SmartZone selectors until the SmartZone indicator turns on.



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

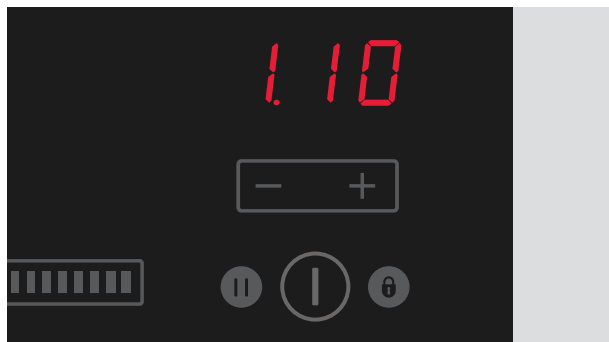


3. To unbridge, press and hold the front and rear SmartZone selectors until the SmartZone indicator turns off.

SETTING THE TIMERS



You can set a general timer and cook zone-specific timers. Both functions work independently. You can set the timers anywhere from 10 seconds to 2 hours. The timer display uses three digits to show hours, minutes and seconds.



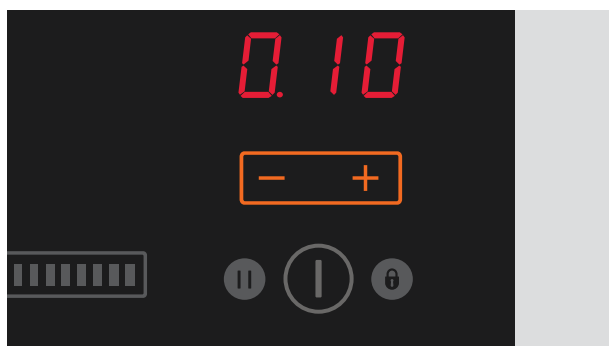
Understanding the display

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

- 1.00 + 1 minutes/ hour.

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

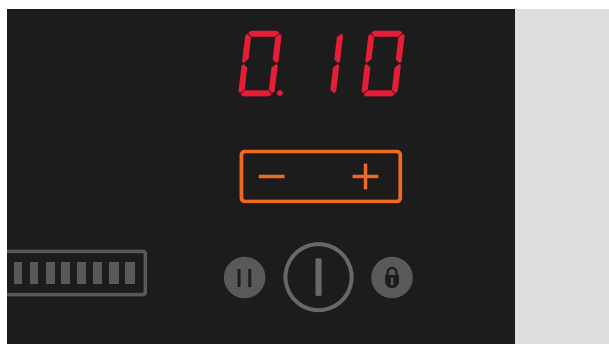
- 0.10 + 10 seconds/minutes.



Setting general 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 after 5 seconds.

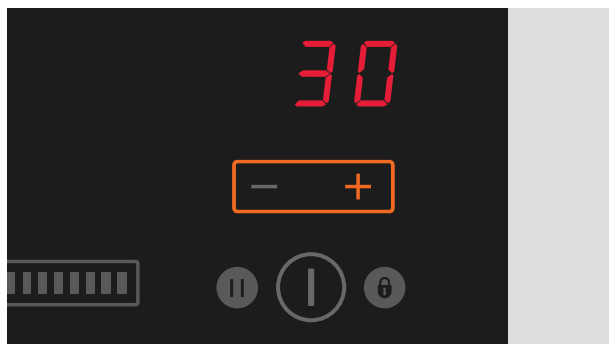


Setting a cook zone timer

Select a cook zone by setting a heat on the slider.

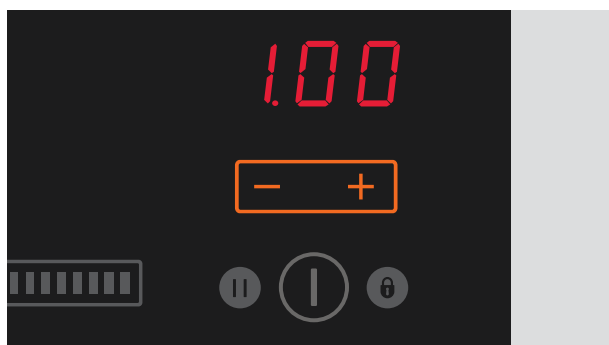
Use PLUS + or MINUS - to set the time. The countdown starts after 5 seconds.

SETTING THE TIMERS



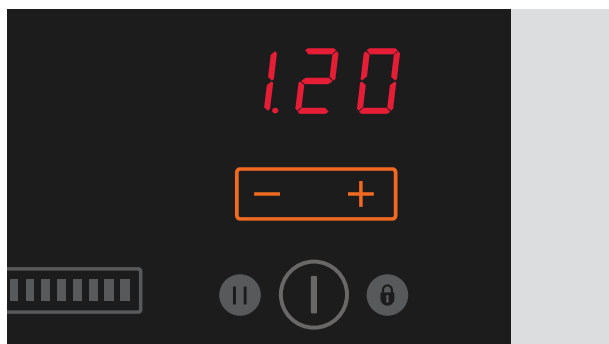
Setting less than 1 minute

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



Setting from 1 to 9 minutes

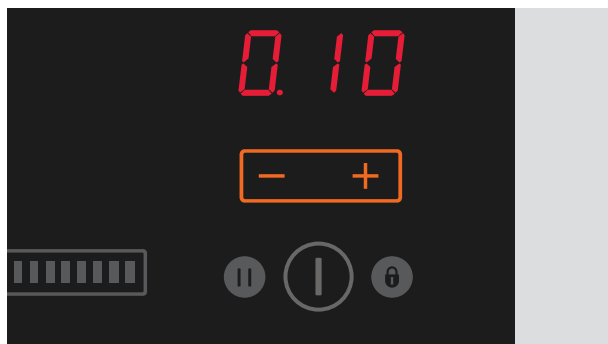
Press and hold PLUS **+** to add time in 1-minute increments up to 9.00, then release the button.



Setting from 10mins 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)

SETTING THE TIMERS



Adjusting the time

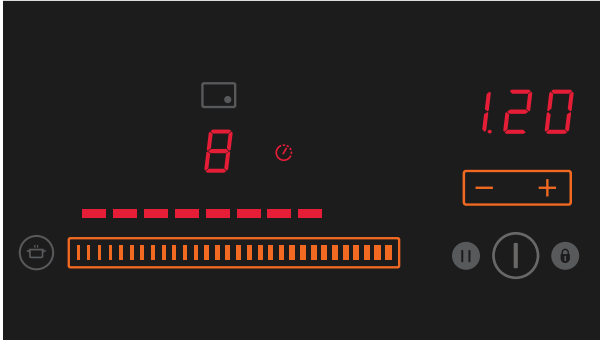
From 10 minutes (0.10), press PLUS + or MINUS - to add or remove time in 1-minute increments.

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

AUTO-OFF



The cooktop timer can be set to automatically turn off the cook zone after a desired time.



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.

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 your cleaning near them.

For boilovers, melts and hot sugary spills while cooking;

Remove cookware from cook zone and lock the controls or 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.

