FISHER and PAYKEL C1764DTTB1 4 Zone with SmartZone Primary Modular Induction Cooktop





FISHER and PAYKEL CI764DTTB1 4 Zone with SmartZone Primary Modular Induction Cooktop User Guide

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FISHER and PAYKEL CI764DTTB1 4 Zone with SmartZone Primary Modular Induction Cooktop



Product Information

- The Primary Modular Induction Cooktop is designed to create the ultimate culinary solution, offering intuitive control and perfect results.
- With precision induction technology and a 6 touchscreen interface, this cooktop seamlessly integrates with other modular cooktops for a unified cooking experience.

Product Usage Instructions

- 1. **Installation:** Ensure proper installation according to the user manual and safety guidelines.
- 2. **Power On:** Press the power button to activate the cooktop.
- 3. Cooking Zones: Select desired cooking zones on the touchscreen interface.
- 4. **Temperature Control:** Adjust temperature settings using the touchscreen controls or Wireless Temperature Sensor.
- 5. **Cleaning:** After use, allow the cooktop to cool down before cleaning with a damp cloth. Avoid abrasive cleaners.

FAQ

- Q: Can I use oversized pans on the SmartZone feature?
- A: Yes, the SmartZone feature allows you to link and control two zones as one, providing flexibility for larger cookware.
- Q: How do I connect the Wireless Temperature Sensor?
- A: Follow the instructions in the user manual to pair and connect the Wireless Temperature Sensor for precise temperature monitoring.
- Q: Is induction cooking more energy-efficient than gas or electric cooktops?
- A: Yes, induction cooking is more energy-efficient as it heats only the cookware, not the cooktop surface.

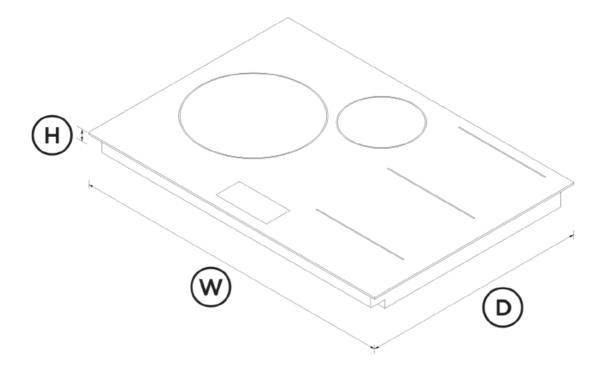
Create the ultimate culinary solution. Designed to seamlessly integrate with the auxiliary cooktop and teppan modules, this primary cooktop features an intuitive 6" touchscreen and precision induction technology, for

effortless control and perfect results.

- Select and distribute modular cooktops according to your patterns of use
- · Choose from a grey or black glass finish to suit your kitchen design
- Effortlessly control all cooktops via the 6" touchscreen, for a unified cooking experience
- Includes our Wireless Temperature Sensor for precisely monitoring your food in real time

DIMENSIONS

- · Height 62 mm
- Width 760 mm
- Depth 530 mm



FEATURES & BENEFITS

Modular Design Freedom

Achieve complete design freedom with our range of modular cooktops. 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 optimize space and flow, creating a kitchen that perfectly aligns with the way you live, cook and entertain.

Complementary Design

Available in both grey and black finishes, 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.

Centralized Touchscreen Control

The 6" touchscreen interface is your centralized hub for all modular cooktops. Effortlessly manage auxiliary cooktops, downdraft, and teppan modules, providing a streamlined cooking experience. This single screen allows you to control all cook zones and connected ventilation, ensuring a clean and sleek kitchen aesthetic. Refined onglass graphics and the absence of physical dials further elevate our Minimal style aesthetic.

Mastery Of Temperature

Fisher & Paykel induction cooktops are designed for precision. With the added advantage of our Wireless Temperature Sensor accessory, you can master temperature in multiple ways. For steaks and proteins, monitor in real-time to achieve your desired doneness. Plus, when sous-vide cooking or poaching, the sensor works in tandem with the cooktop to maintain the ideal water temperature, removing the need for guesswork.

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.

Connected Home

Stay connected with the SmartHQ™ app, and easily monitor the status of active cook zones, 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

Accessories (included)

Wireless temperature sensor 1

Cleaning

· Flat easy clean glass surface •

Controls

- Intuitive touchscreen display
- Minute timer •
- Multi-language display

Performance

- Induction cooking technology •
- PowerBoost •
- SmartZone •

Power requirements

- Electrical connection Terminal block, 1N or 2N
- Maximum power 7.4 kW
- Supply frequency 50 Hz
- Supply voltage 220-240 V

Product dimensions

- Depth 530 mm
- Height 62 mm
- Width 760 mm

Safety

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

Warranty

• Parts and labour 2 years

Zone ratings

- Left front zone (PowerBoost set) 2600 (3700)
- Right front zone (PowerBoost set) 2100 (3700)
- Right rear zone (PowerBoost set) 2100 (3700)

Zones

- Number of zones 4
- SKU 82797

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**

- 2D-DWG Induction Cooktop
- 2D-DXF Induction Cooktop
- Service & Warranty
- Installation Guide Multiple Product with Overhead Ventilation
- Planning Guide Modular Cooktop System
- Revit-19 Induction Cooktop
- <u>User Guide Modular Cooktop System</u>
- <u>User Guide Primary Modular Cooktops</u>

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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- 24 Hours 7 Days a Week Customer Support
- T 0800 372 273 W www.fisherpaykel.com

Documents / Resources



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References

- Shop Luxury Kitchen & Home Appliances | Fisher & Paykel USA
- User Manual

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