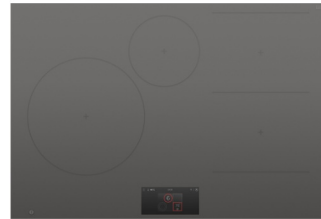


FISHER & PAYKEL
CI764DTTG1
9 4 Zone
Induction
Hob with
SmartZone



FISHER AND PAYKEL CI764DTTG1 9 4 Zone Induction Hob with SmartZone User Guide

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FISHER & PAYKEL

FISHER AND PAYKEL CI764DTTG1 9 4 Zone Induction Hob with SmartZone



Specifications

- **Model:** CI764DTTG1
- **Type:** Induction Hob with SmartZone
- **Series:** Series 9
- **Color:** Minimal Grey
- **Dimensions:**
 - Height: 62 mm
 - Width: 760 mm
 - Depth: 530 mm

Features & Benefits

- **Modular Design Freedom:** Customize your cooking space with a range of modular hobs to suit your needs.
- **Complementary Design:** Available in grey and black finishes, seamlessly integrating into modern kitchen spaces.
- **Centralised Touchscreen Control:** Manage all cook zones and connected ventilation from the 6" touchscreen interface.
- **Mastery Of Temperature:** Precision induction technology with Wireless Temperature Sensor for real-time monitoring.
- **Superior Efficiency:** Energy-efficient induction cooking.
- **Flexible Cooking Area:** SmartZone links two cooking zones for versatility.
- **Connected Home:** Stay connected with the SmartHQT™ app for remote monitoring and alerts.

Product Usage Instructions

Installation

Ensure proper ventilation and electrical connections are in place before installation. Follow manufacturer guidelines for a safe and secure setup.

Control Panel

Use the 6" touchscreen interface to control the hob. Navigate settings, adjust temperatures, and manage cooking zones with ease.

Cooking Process

1. Select the desired cooking zone or use the SmartZone for larger pans.
2. Place cookware on the chosen zone and adjust the temperature as needed using the touchscreen controls.
3. Monitor cooking progress and use the Wireless Temperature Sensor for precise temperature management.
4. Enjoy efficient and versatile cooking with the flexibility offered by the induction hob.

Cleaning and Maintenance

Allow the hob to cool before cleaning. Use a damp cloth with mild detergent to clean the surface. Avoid abrasive cleaners that may damage the glass finish.

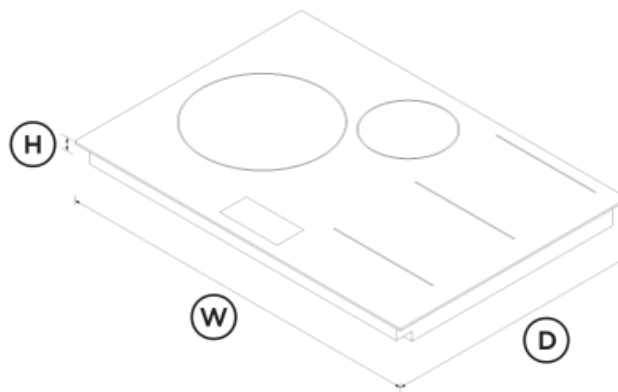
Create the ultimate culinary solution. Designed to seamlessly integrate with the auxiliary hob and teppan modules, this primary hob features an intuitive 6" touchscreen and precision induction technology, for effortless control and

perfect results.

- Select and distribute modular hobs according to your patterns of use
- Minimal style, sleek black glass finish to suit your kitchen design
- Effortlessly control all hobs 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 hobs. Seamlessly integrate hobs 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 hobs 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.

Centralised Touchscreen Control

The 6" touchscreen interface is your centralised hub for all modular hobs. Effortlessly manage auxiliary hobs, 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 on-glass graphics and the absence of physical dials further elevate our Minimal style aesthetic.

Mastery Of Temperature

Fisher & Paykel induction hobs 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 hob 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 hob surface. This

makes induction cooking more energy-efficient than electric or gas hobs.

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 cookzones, 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 •
- Smart appliance •

Performance

- Induction cooking technology •
- PowerBoost •
- SmartZone •

Power requirements

- Connection Terminal block, 1 N or 2 N
- Service 32 A
- Supply 220-240 V, 50 Hz / 60 Hz

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 5 years

Zone ratings

- Centre rear zone (PowerBoost set) 1400 (2200) W
- 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

83011

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.

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- Other product downloads available at fisherpaykel.com
- [2D-DWG Induction Cooktop](#)
- [2D-DXF Induction Cooktop](#)
- [Service & Warranty](#)
- [Revit-19 Induction Cooktop](#)
- [User Guide Multiple Product Setup EN](#)
- [User Guide Primary Induction EN](#)

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.

A PEACE OF MIND SALE

- 24 Hours 7 Days a Week Customer Support
- T 08000 886 605
- W www.fisherpaykel.com

FAQs

Q: Can I use any type of cookware on this induction hob?

A: For best results, use cookware specifically designed for induction cooking. Test compatibility with a magnet; if it sticks to the bottom, it's suitable for induction.


Q: How do I pair the Wireless Temperature Sensor with the hob?

A: Follow the manufacturer's instructions to pair the sensor with the hob. Typically, it involves activating a connection mode on both devices and confirming the pairing on the touchscreen interface.


Q: Is it safe to leave the hob unattended while cooking?

A: It is not recommended to leave the hob unattended while in use. Always supervise cooking processes to prevent accidents or mishaps.

Documents / Resources

	<p>FISHER AND PAYKEL CI764DTTG1 9 4 Zone Induction Hob with SmartZone [pdf] User Guide</p> <p>CI764DTTG1, CI764DTTG1 76cm Series 9 4 Zone Induction Hob, with SmartZone, CI764DTTG1, 9 4 Zone Induction Hob with SmartZone, 4 Zone Induction Hob with SmartZone, Zone Induction Hob with SmartZone, Induction Hob with SmartZone, Hob with SmartZone, with SmartZone, SmartZone</p>
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References

-  [Shop Luxury Kitchen Appliances | Fisher & Paykel USA](#)
- [User Manual](#)

[Manuals+.](#) [Privacy Policy](#)

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