

# 60cm Series 5 4 Zone Induction Hob

Series 5 | Contemporary

Black Glass

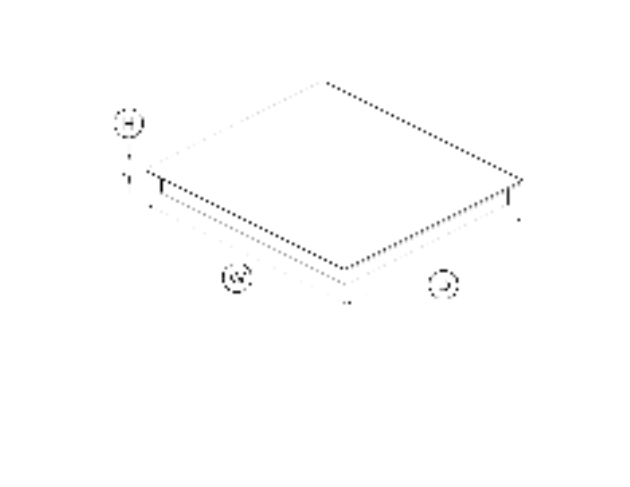


Great for compact kitchens. Enjoy the instant-response hob, energy efficiency and cool-to-touch safety.

- Instant response and precise control with Touch&Slide
- PowerBoost and GentleHeat deliver both very high or very low heat for specialised cooking
- Easy to clean, durable ceramic glass cooktop
- Enjoy safer cooking with a keylock function, safety time out, surface hot indicators, and spillage auto off

## DIMENSIONS

|        |        |
|--------|--------|
| Height | 61 mm  |
| Width  | 600 mm |
| Depth  | 530 mm |



## FEATURES & BENEFITS

### Instant Response

Go from a boil to a simmer in seconds. Fisher & Paykel TouchandSlide controls react immediately when you adjust the temperature so you don't waste time in the kitchen.

### Safer Choice

Induction hobs only start heating your pot or pan once you've placed it on the ceramic surface and stop as soon as you remove it – so you don't have to worry about curious little fingers or leaving an element on.

### Easy Cleaning

The surface around your cookware stays cool when you cook, preventing baked-on spills and making cleaning up a breeze. The durable ceramic hob surface just needs a quick wipe after use to maintain its good looks.

### Enhanced Features

PowerBoost and GentleHeat deliver either very high or very low heat fast for specialised cooking tasks such as searing meat and melting chocolate. An integrated timer keeps you on track.

### Superior Efficiency

No 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.

### Precise Control

Fisher & Paykel induction hobs offer extremely accurate, consistent temperature control from very high to very low heats, so you can sear, sauté and temper like a pro.

### Perfect Steak With Induction

Fisher & Paykel induction hobs quickly reach high temperatures, ideal for cooking steak. Cast iron pans are the best choice as they are highly inductive and get really hot, for perfect searing.

## SPECIFICATIONS

### Cleaning

- Flat easy clean glass surface

|                                  |   |
|----------------------------------|---|
| <b>Controls</b>                  |   |
| Auto cut-off timer for each zone | • |
| Minute timer                     | • |
| Soft-touch electronic controls   | • |
| Touch and slide controls         | • |

|                              |   |
|------------------------------|---|
| <b>Performance</b>           |   |
| Gentle heat                  | • |
| Heat settings                | 9 |
| Induction cooking technology | • |
| PowerBoost                   | • |

|                           |             |
|---------------------------|-------------|
| <b>Power requirements</b> |             |
| Amperage                  | 32 A        |
| Maximum power             | 7.4 kW      |
| Supply voltage            | 220 - 240 V |

|                           |        |
|---------------------------|--------|
| <b>Product dimensions</b> |        |
| Depth                     | 530 mm |
| Height                    | 61 mm  |
| Width                     | 600 mm |

|                      |   |
|----------------------|---|
| <b>Safety</b>        |   |
| Keylock              | • |
| Pan detection system | • |
| Safety time out      | • |
| Spillage auto off    | • |

|                        |         |
|------------------------|---------|
| Surface hot indicators | •       |
| <b>Warranty</b>        |         |
| Parts and labour       | 5 years |

|                                   |             |
|-----------------------------------|-------------|
| <b>Zone ratings</b>               |             |
| Left front                        | 2300W       |
| Left front zone (PowerBoost set)  | 3000W       |
| Left rear                         | 1200W       |
| Left rear zone (PowerBoost set)   | 1400W       |
| PowerBoost                        | up to 3000W |
| Right front                       | 1200W       |
| Right front zone (PowerBoost set) | 1400W       |
| Right rear                        | 2300W       |
| Right rear zone (PowerBoost set)  | 3000W       |

|                 |       |
|-----------------|-------|
| <b>Zones</b>    |       |
| Number of zones | 4     |
| <b>SKU</b>      |       |
|                 | 81372 |

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](https://fisherpaykel.com)

- [↓](#) 2D-DWG Induction Cooktop
- [↓](#) 2D-DXF Induction Cooktop
- [↓](#) Archicad Induction Cooktop
- [↓](#) Data Sheet Induction Cooktop
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- [↓](#) Installation Guide Induction Cooktop
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- [↓](#) Revit Induction Cooktop
- [↓](#) Rhino Induction Cooktop
- [↓](#) User Guide

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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