

92cm Series 11 Full Surface Induction Cooktop

Series 11 | Minimal



<p>With precise induction control, this full-surface cooktop brings ultimate flexibility, with the ability to place cookware anywhere on the surface.</p>

- Place up to six pots or pans at once, anywhere within the cooking zone
- Large, high-resolution touchscreen displays the positions of the cookware
- Immediate heat response and extremely accurate temperature control
- Cooktop remains cool to touch until a pot or pan is placed on the surface

DIMENSIONS

Height	52 mm
Width	920 mm
Depth	530 mm



FEATURES & BENEFITS

Cooking Without Boundaries

A large, seamless cooking surface allows you to arrange up to six pots or pans of any size and shape, anywhere within the cooking zone. Power can be individually adjusted using intuitive touchscreen controls and if a pot is moved, the display automatically updates.

Enhanced Features

PowerBoost and gentle heat functions deliver either very high or very low heat, fast, for specialised cooking tasks such as searing meat and melting chocolate. Every piece of cookware has an independent zone timer to keep you on track and help ensure food doesn't overcook or burn.

Cook With Confidence

Our large, high-resolution touchscreen provides an intuitive overview of cookware position, timers and heat settings, no matter where cookware is placed on the surface.

Safer Choice

Induction cooktops 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 they are safer for everyone.

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 cooktop surface just needs a quick wipe after use to maintain its good looks.

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.

Complementary Design

This full-surface induction cooktop complements the Fisher & Paykel kitchen appliance family. Able to be installed raised or flush, it has a sleek, single ceramic glass surface with intuitive touchscreen controls.

SPECIFICATIONS

Cleaning

- Flat easy clean glass surface

Controls

- Auto cut-off timer for each zone
- Intuitive touchscreen display
- Minute timer

Multi-language display •

Performance

Auto heat reduce •
Gentle heat •
Heat settings 17
Induction cooking technology •
PowerBoost •

Power requirements

Supply frequency 50 Hz
Supply voltage 220 - 240 V

Product dimensions

Depth 530 mm
Height 52 mm
Width 920 mm

Safety

Keylock •
Pan detection system •
Safety time out •
Spillage auto off •
Surface hot indicators •

Zone ratings

PowerBoost up to 3700W

Zones

Number of zones 1

SKU 82220

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

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- ↓ DWG
- ↓ DXF
- ↓ Archicad
- ↓ Data Sheet Induction Cooktop
- ↓ Installation Guide Full Surface Induction Cooktop
- ↓ Revit
- ↓ Rhino
- ↓ SketchUp
- ↓ User Guide (English)

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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