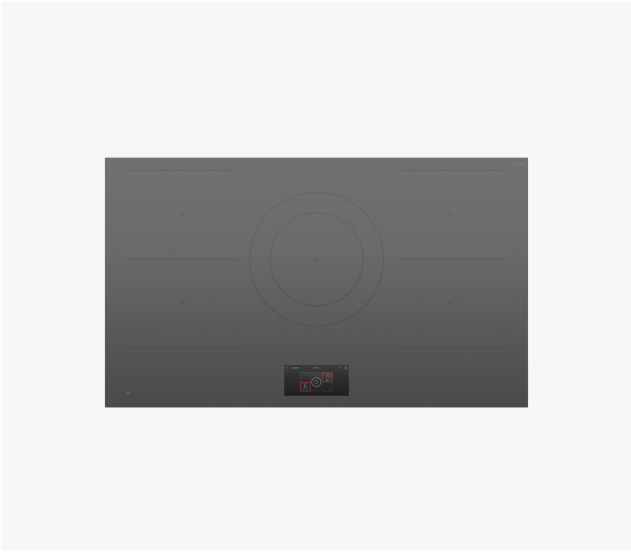
90cm Series 9 5 Zone Induction Cooktop, 2 SmartZones

Minimal

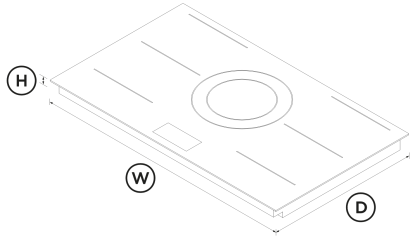


Create the ultimate culinary solution. Designed to seamlessly integrate with the auxiliary cooktop and teppan modules, or be installed standalone, this primary cooktop features an intuitive 6” touchscreen and precision induction technology, for effortless control and perfect results.

- 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	**900 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 optimise 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.

Centralised Touchscreen Control

The 6″ touchscreen interface is your centralised 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 on-glass 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 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

Cleaning

Flat easy clean glass surface	•
Flat easy clean glass surface	•

Controls

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

Performance

Induction cooking technology	•
Induction cooking technology	•
PowerBoost	•
PowerBoost	•
SmartZone	•
SmartZone	•

Power requirements

Connection	**Terminal block, 1 N or 3 N**
Maximum power	**11.1 kW**
Service	**48 A**
Supply	**220-240 V, 50 Hz / 60 Hz**
Supply frequency	**50 Hz**
Supply voltage	**220-240 V**

Product dimensions

Depth	**530 mm**
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Height	**62 mm**
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Width	**900 mm**
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Safety

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

Zone ratings

Centre zone (PowerBoost set)	**1850/2600 (3000/5500)**
Centre zone (PowerBoost set)	**1850/2600W (3000W/5500)**
Left front zone (PowerBoost set)	**2100 (3700)**
Left front zone (PowerBoost set)	**2100 (3700)**
Left rear zone (PowerBoost set)	**2100 (3700)**
Left rear zone (PowerBoost set)	**2100 (3700)**
Right front zone (PowerBoost set)	**2100 (3700)**
Right front zone (PowerBoost set)	**2100 (3700)**
Right rear zone (PowerBoost set)	**2100 (3700)**
Right rear zone (PowerBoost set)	**2100 (3700)**

Zones

Number of zones	**5**
Number of zones	**5**

SKU	82806

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.

Other product downloads available at fisherpaykel.com

- DWG
- DXF
- Installation Guide - Multiple Product with Downdraft Ventilation (English)
- Installation Guide (English)
- Planning Guide (English)
- Revit
- Rhino
- SketchUp
- User Guide (English)
- 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.