FISHER & PAYKEL

MODULAR COOKTOP

PRIMARY COOKTOP MODELS

CI365DTTB1, CI304DTTB1, CI244DTTB1, CI152DTTB1

AUXILIARY COOKTOP MODELS

CIT122DX1, CIT152DX1, CI122DB1, CI152DB1

AUXILIARY VENTILATION MODELS

CD5DB1

USER GUIDE

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To register your product visit our website: fisherpaykel.com/register

⚠ WARNING!

Electric Shock Hazard

Failure to follow this advice may result in electrical shock or death.

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains supply (wall switch) and contact a qualified technician.
- Switch off the appliance before cleaning or maintenance.

⚠ WARNING!

Fire Hazard

Failure to follow this advice may result in serious burns or death.

- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never try to extinguish fire with water. Switch off the appliance. Cover the flame, eg with a lid or fire blanket, or use dry chemical or foam-type extinguisher.
- Do not store items on cooking surfaces.

⚠ WARNING!

Hot Surface Hazard

Failure to follow this advice could result in burns and scalds.

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let body, clothing or item other than suitable cookware contact the cook surface until the surface is cool.
- Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.
- Beware: magnetizable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewelry will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cook zones that are on. Keep handles out of reach of children.

⚠ WARNING!	
	Cut Hazard Failure to use caution could result in injury. • The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.

⚠ WARNING!	
	Health Hazard Failure to follow this advice may result in death. • This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.

READ AND SAVE THIS GUIDE

WARNING!

To reduce the risk of fire, electric shock, injury to persons or damage when using the appliance, follow the important safety instructions listed below. Read all the guidance before using the appliance.

Installation

- Unpack the packaging materials from the cooktop.
- Ensure your appliance is properly installed and earthed by a qualified technician.
- If a drawer is situated under an embedded appliance, ensure the space between the content of drawer and appliance is large enough (13/16 in) to provide correct ventilation.

General Use

- This domestic appliance is exclusively for the cooking of food to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Wear proper apparel — Loose-fitting or hanging garments should never be worn while using the appliance.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetizable objects (eg credit cards, memory cards) or electronic devices (eg computers, Smartphones) near the appliance, as they may be affected by its electromagnetic field.
- Storage on appliance — Flammable materials should not be stored on the cooktop or near surface units.
- Do not place or leave aluminum foil on the cooktop.
- Never use your appliance for warming or heating the room.
- Do not use water on grease fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use only dry potholders — Moist or damp potholders on any hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- After use, always turn off the cooktop as described in this guide (ie by using the power button).
- Do not rely on the pan detection feature to turn off the cook zones when you remove the pans.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not use pans with jagged edges as this can scratch the glass.
- Do not stand on your cooktop.
- Do not use scourers or any other harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the cooktop surface.
- Do not operate your cooktop by means of an external timer or separate remote-control system.
- Always turn hood ON when cooking at high heat or when flambeing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').

- Do not cook on a broken cooktop. If cooktop is broken, cleaning solutions and spillovers may penetrate inside the cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

Child Safety

- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use. Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.

Cleaning

- Clean cooktop with caution — If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.

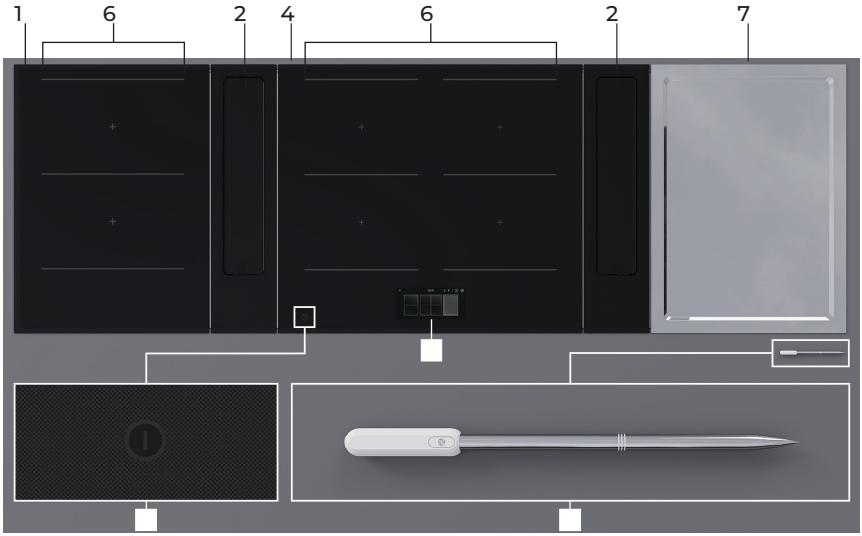
Servicing

- Do not use replacement parts that have not been recommended by the manufacturer (e.g. parts made at home using a 3D printer).
- Do not repair or replace any part of the appliance unless specifically recommended in the user guide. All other servicing should be undertaken be a Fisher & Paykel trained and supported service technician or qualified person.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- If the appliance is malfunctioning, it will display an alert code: first note down the alert code (see section ‘Alert codes’ in this manual), then contact your Authorized Service Center or Customer Care to arrange for service. Do not use your appliance until it has been repaired by a Fisher & Paykel authorized technician.

Standard Requirements

- This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation. Induction cooktops may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by:
  - Relocating the receiving antenna of the radio or television.
  - Increasing the distance between the cooktop and the receiver.
  - Connecting the receiver into an outlet different from the induction cooktop.

PRODUCT OVERVIEW

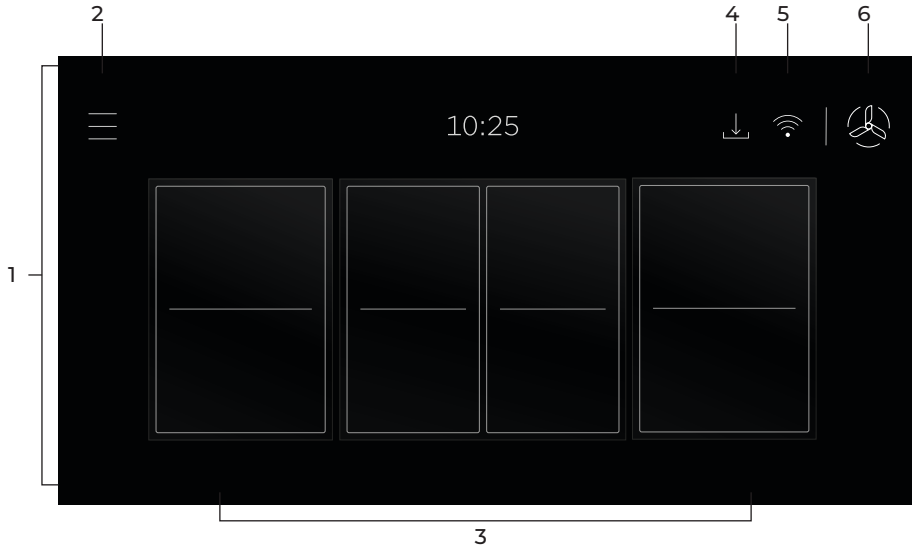


Features and accessories

1	Auxiliary induction cooktop	5	Cooktop controls
2	Auxiliary ventilation (downdraft)	6	Cook zones
3	Power button	7	Teppanyaki cooktop
4	Primary induction cooktop	8	Temperature sensor

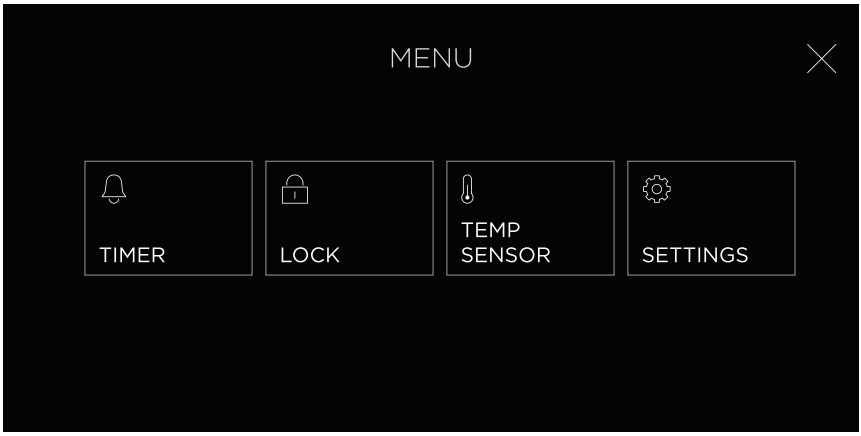
*Indicative cooktop layout with primary and auxiliary induction modules, downdrafts and teppanyaki.

CONTROL PANEL



Control panel		
1	Touchscreen display	Use to operate cook zones, ventilation and settings.
2	Menu	Press to access additional features and settings.
3	Cook zone selectors	Press to select cook zones and adjust zone settings.
4	Updates indicator	Illuminates when an update is available.
5	Wi-Fi indicator	Illuminates when Wi-Fi is connected.
6	Ventilation	Press to access ventilation controls and settings.

MENU



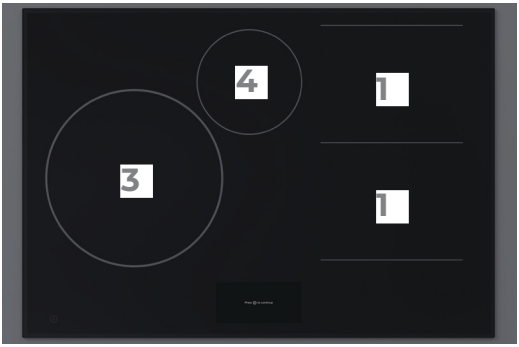
Menu		
TIMER		Use the timer to keep track of cooking times. You can use it at any time, even if you are not using any cook zones.
LOCK		Lock the controls to prevent accidental use. When locked, the controls will be unresponsive and the cooktop will not turn on. Press and hold to unlock.
TEMP SENSOR		Use the temperature sensor to monitor cooking or notify you when a certain temperature is reached.
SETTINGS		Adjust the settings to suit your preferences or set up a Wi-Fi connection. Refer to ‘Wi-Fi connection’.

ZONE RECOMMENDATIONS

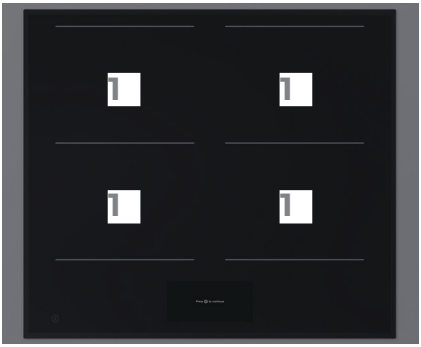
Primary cooktop models

CI365DTTB1

CI152DTTB1



CI304DTTB1



CI244DTTB1

ZONE	ZONE DIAMETER	POWER	POWER BOOST	RECOMMENDED MINIMUM PAN SIZE
1	Smartzone: 8 11/16 x 7 1/4" (220x184mm)	2100 W	3700 W*	4 3/4" (120mm)
	Bridged Smartzone	3700 W	- **	9 7/8" (250mm)
2	Inner zone: 7 1/16" (180mm)	1850 W	3000 W*	5" (125mm)
	Dual zone: 10 1/4" (260mm)	2600 W	5500 W*	9 7/8" (250mm)
3	10 1/4" (260mm)	2600 W	3700 W*	7 1/16" (180mm)
4	5 3/4" (145mm)	1400 W	2200 W*	4 3/4" (120mm)

* Maximum output when set on Power Boost

** Power Boost is not available when cooking zones are bridged.

ZONE RECOMMENDATIONS

Auxiliary cooktop models

CIT152DX1

CIT122DX1

CI122DB1
CI152DB1

ZONE	ZONE DIAMETER	POWER	POWER BOOST	RECOMMENDED MINIMUM PAN SIZE
1	10 1/2 x 16 3/8" (267x416mm)	1400 W	-	-
2	7 5/8 x 16 3/8" (193x416mm)	1400 W	-	-
3	Smartzone: 8 11/16 x 7 1/4" (220x184mm)	2100 W	3700 W*	4 3/4" (120mm)
	Bridged Smartzone	3700 W	-**	9 7/8" (250mm)

* Maximum output when set on Power Boost

** Power Boost is not available when cooking zones are bridged.

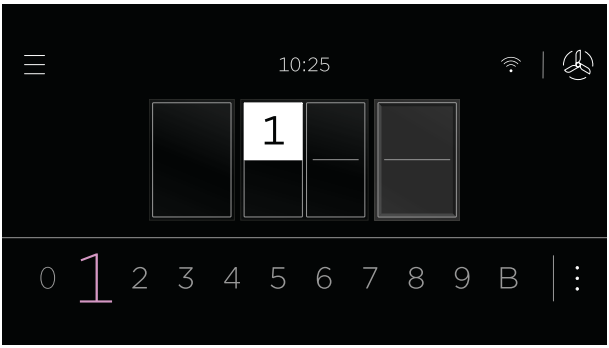
USING THE INDUCTION

Always lift cookware to move it around the cooktop, as sliding may scratch the glass surface or cookware.

Ensure cookware is inside the cook zone markings. Hot cookware placed along the front of the cooktop may cause the controls to overheat.

For larger cookware, we recommend using rear zones or paired zones. See 'Cooking options' for information about pairing.

1. Place cookware on cook zone and select corresponding zone on the display.



2. Use the selector to set a power level. Select 0 to turn cook zone off.

3. Press ⋮ to access cooking options. For more information, refer to 'Cooking options.'

COOKWARE

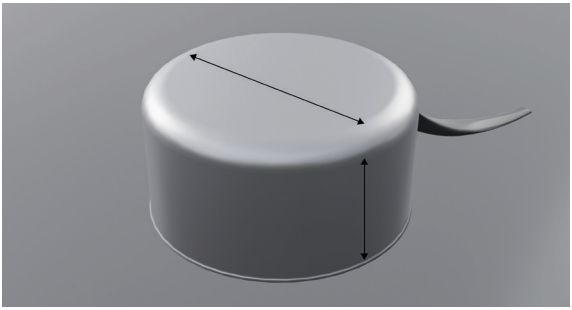
Compatible cookware

Use induction-compatible cookware with a smooth, flat base and similar size to the cook zone to ensure optimal performance.

Induction-compatible cookware that has a magnetic base or core:

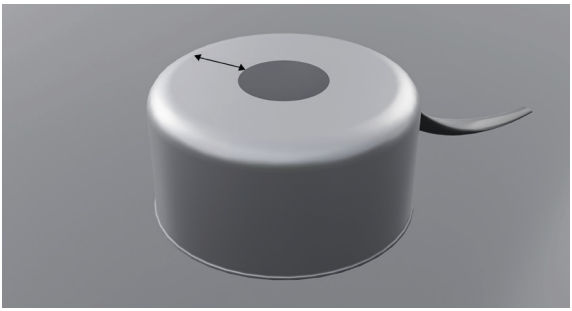
- Stainless steel
- Carbon steel
- Cast iron
- Enamelled steel
- Enamelled cast iron
- Aluminum and copper with magnetizable base.

If cookware is not compatible or is not detected, will flash on the display.



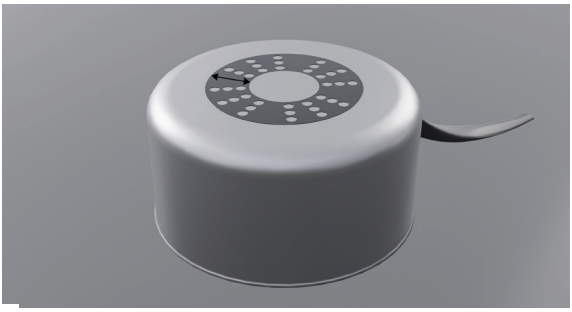
Quickest heating performance

High magnetic content provides a consistent heating area across the base and up the sides of pan.



Average heating performance

Medium magnetic content reduces the heating zone and results in slower heating.

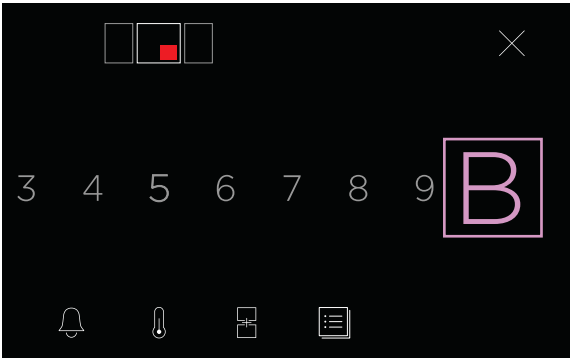


Slow heating performance

Limited magnetic content results in very slow heating performance.

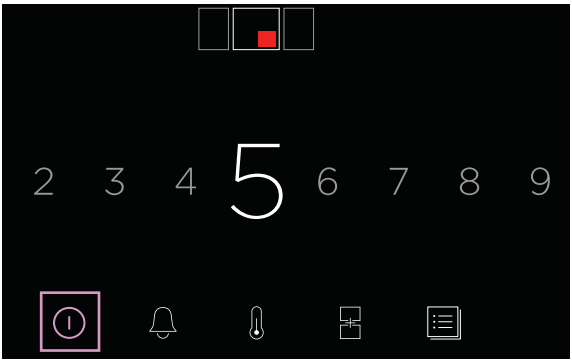
COOKING OPTIONS

Cooking options offer features and controls for specific cook zones. The zone map indicator shows which cook zone is being adjusted. Press ☐☐☐ or ✕ to return to control panel home screen.



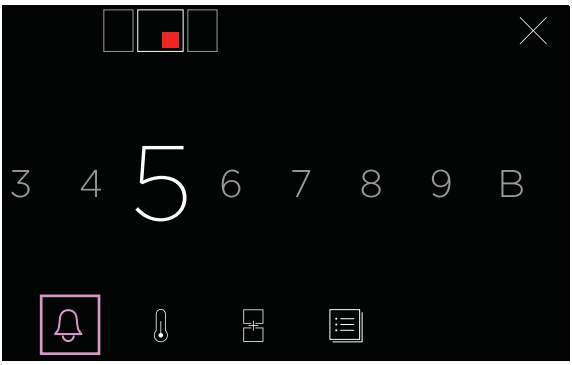
BOOST

Cook above maximum power for up to 10 minutes. Ideal for boiling water quickly. Not available on paired zones.



POWER BUTTON

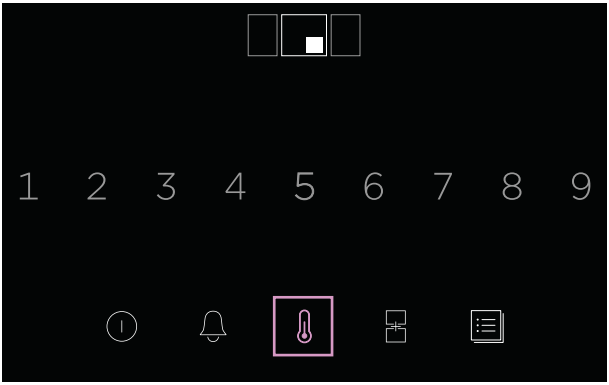
Turn off selected zone and cancel zone settings.



ZONE TIMER

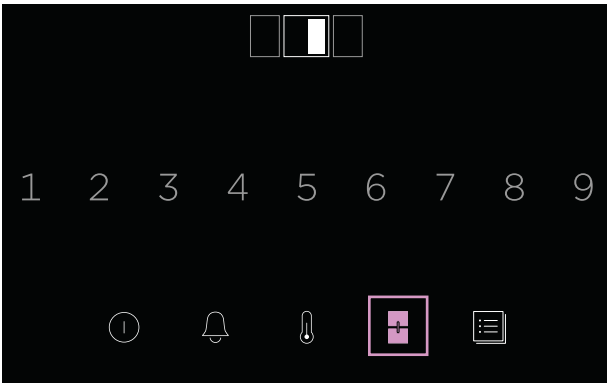
Set individual timer for selected cook zone. This will not turn the cook zone off.

COOKING OPTIONS



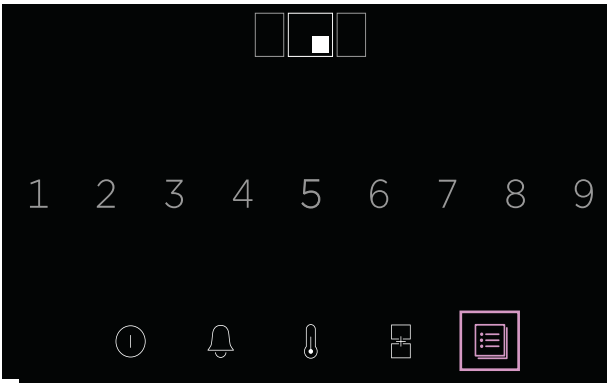
TEMPERATURE SENSOR

Use to monitor the temperature of a specific cook zone, notify you when it reaches a certain temperature or adjust the zone settings to hold liquids at a set temperature.



SMARTZONE PAIRING

Join front and rear cook zones to create a large cook zone with single temperature control. Unavailable when a zone is already in use.



COOK BY METHOD

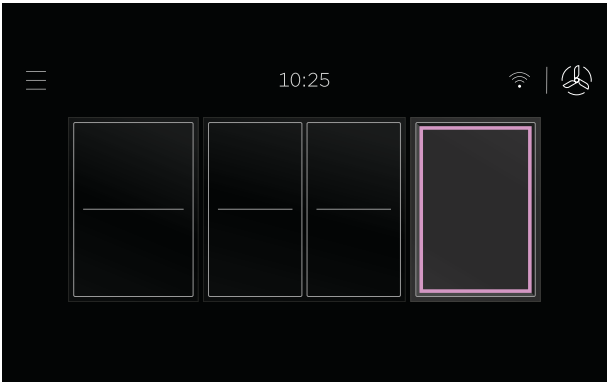
Access guided cooking features and specialised functions such as SOUS VIDE, POACH, MELT and WARM.

USING THE TEPPANYAKI

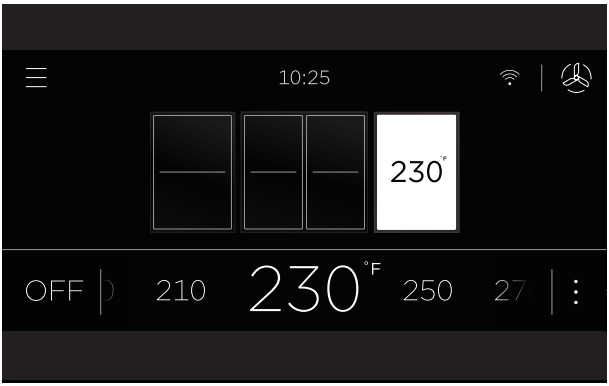
The teppanyaki allows you to cook directly on the surface of the whole teppan or just a half, allowing for exact temperature control.

Before using it for the first time, clean with a damp cloth and mild detergent, then heat to 428°F for 30 minutes using paired zones (default). Let it cool until H no longer shows on the display. The teppanyaki may make clicking sounds and release an odor. This is normal.

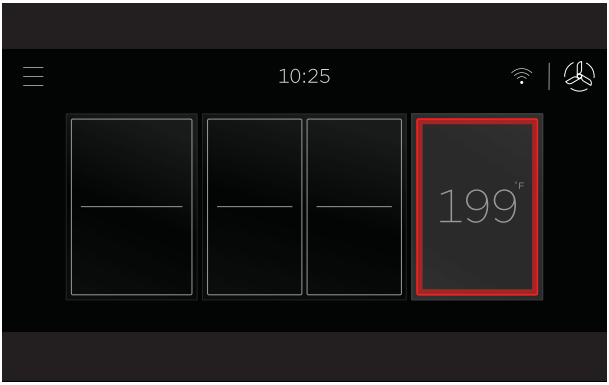
While cooking, take care to move utensils along the teppanyaki in the direction of the steel grain.



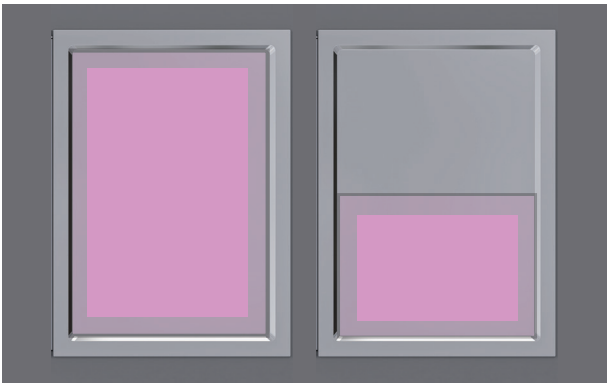
1. Press to select teppanyaki. To use a single zone, see 'Cooking options'.



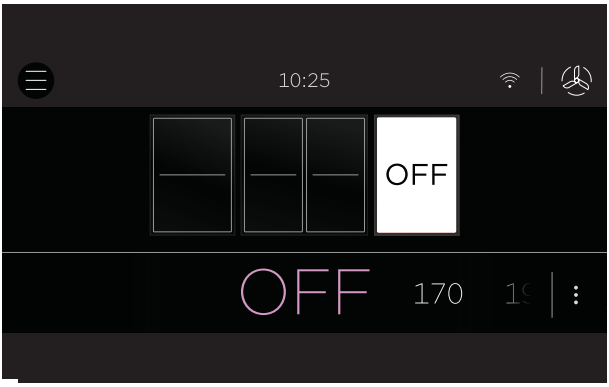
2. Scroll to set desired temperature.



3. Wait for teppanyaki to preheat. The display will alternate between actual and desired temperature while heating.

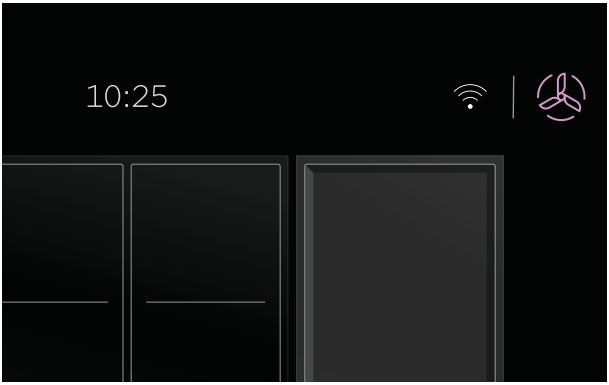


4. Place food onto center of active teppanyaki zone to cook. Shift cooked food to edges of zone to keep it warm.



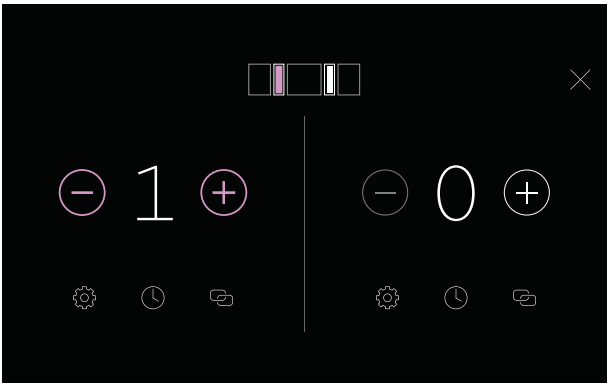
5. Press OFF to turn teppanyaki off.

USING THE DOWNDRAFT VENTILATION

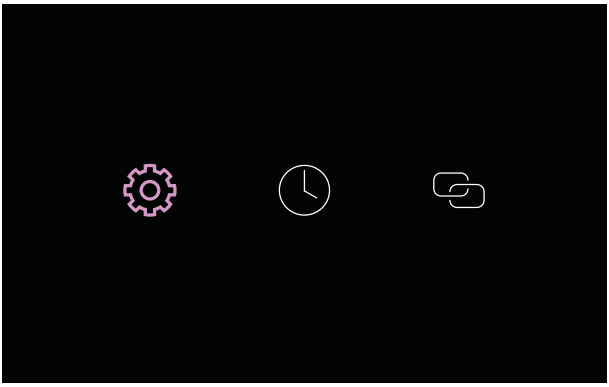


1. Push the downdraft cover lightly to open.

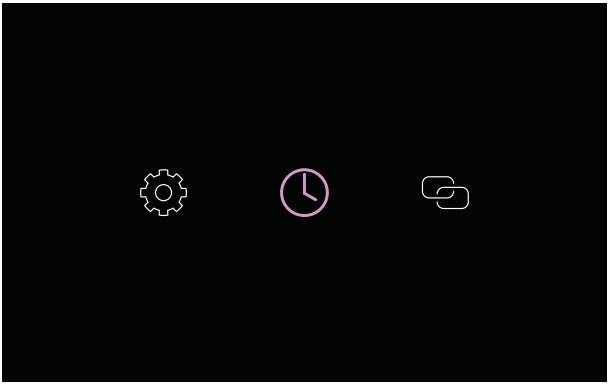
Press to access ventilation controls.



2. Press ⊖ or ⊕ to adjust the fan speed. There are 5 speeds plus BOOST. Press and hold ⊖ or ⊕ to jump to 0 or BOOST, respectively.

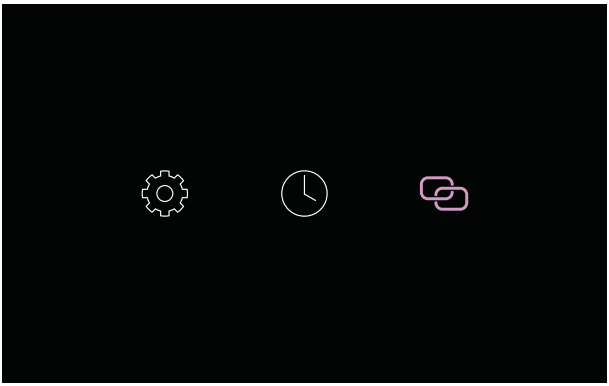


3. Press ⚙ to access the settings menu. See 'Downdraft ventilation settings' for details.

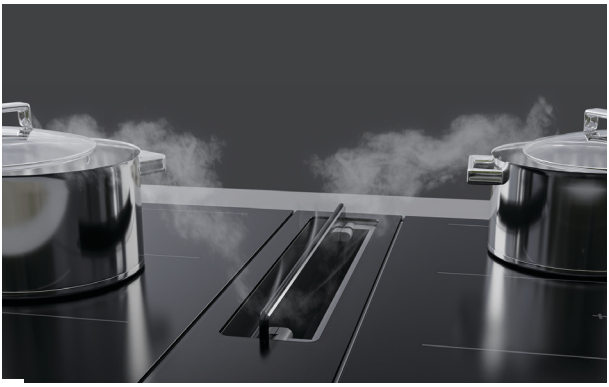


4. Press to start or stop DELAYED OFF timer. Press and hold to adjust delay duration.

If LINK MODE is on, timer will start when linked zones are turned off.



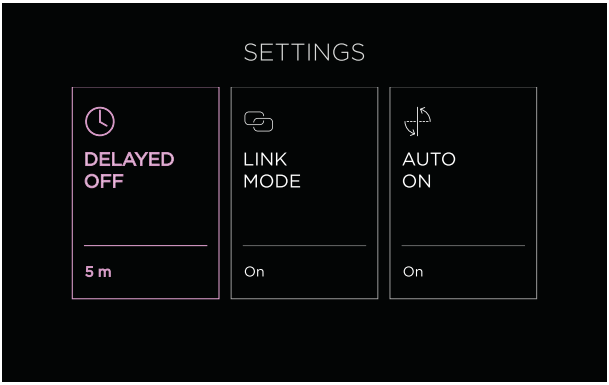
5. Press to turn Link mode ON/OFF while cooking.



6. The downdraft is only suitable for use with adjacent cook zones.

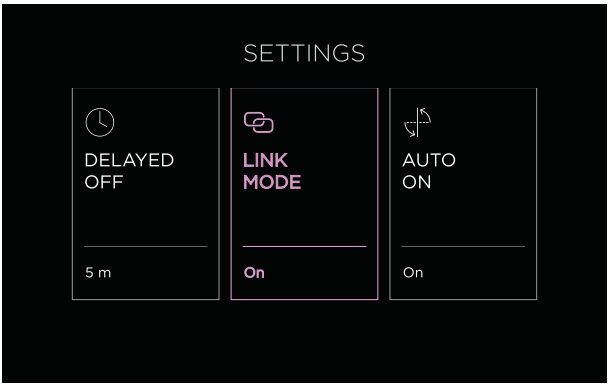
If using a large pot, tilt the lid to direct steam towards the downdraft.

DOWNDRAFT VENTILATION SETTINGS



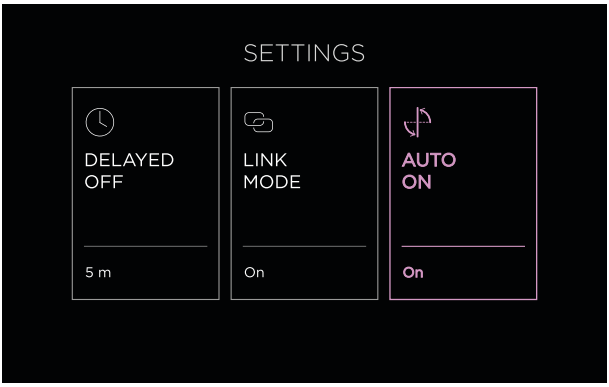
DELAYED OFF

Set duration for ventilation to run when DELAYED OFF is activated or linked zones are turned off.



LINK MODE

Set ventilation to automatically turn on and adjust to adjacent zones when cooktop is turned on and downdraft cover is open.



AUTO ON

Set ventilation to turn on when the downdraft cover is opened.

LINK MODE

This feature enables compatible Fisher & Paykel cooktops to be paired with compatible Fisher & Paykel downdraft/range hoods. Once paired, the rangehood's lights, fan speed, and settings can be controlled from the cooktop’s UI.

Auto On/Off:
Based on the link mode settings, the cooktop automatically turns on the fan when any cooking zone is activated and turns off the fan once cooking is complete. It also adjusts the light to on or off depending on the cooktop's activity and includes an auto-delay turn-off function to continue removing cooking odors after use.

Manual Override:
The auto function can be manually adjusted at any time to change the fan or light settings according to the user’s preferences. These preferred settings can be saved as the new default, automatically adjusting every time the cooktop is turned on.

Rangehood Connection:
For information on how to connect Link Mode and the Rangehood, turn on the cooktop, follow the instructions on the UI, and in the rangehood User Guide.

USING THE TEMPERATURE SENSOR

The sensor allows you to MONITOR, REACH or HOLD a temperature, ensuring precise temperature control. Ensure you charge it before use.

MONITOR

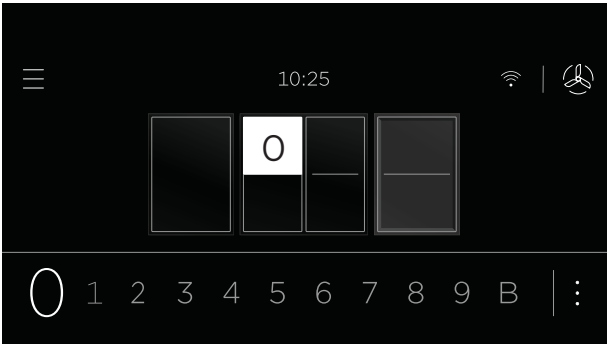
Insert the sensor into your food or cooking liquids to monitor their internal temperature.

REACH

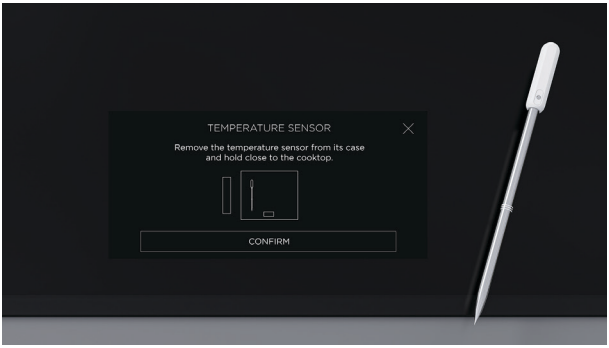
Insert the sensor into your food or cooking liquids to reach a set internal temperature. Notifies you when the food or cooking liquids reach target temperature, so you can turn off cook zone. Sensor will not turn off the cook zone.

HOLD

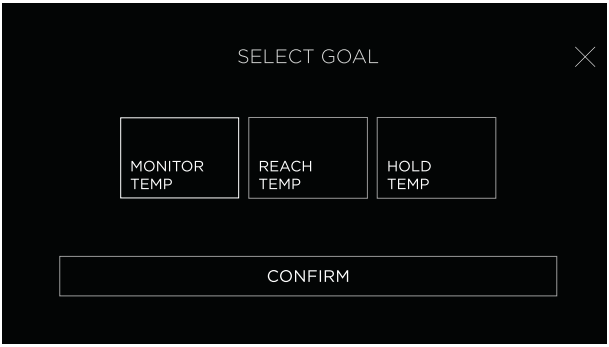
Insert the sensor in cooking liquid to hold it at a set temperature.



1. Select a cook zone.
Press ⋮ to access cooking options.



2. Press 🌡Hold sensor near cooktop, and press CONFIRM to connect.



3. Select a goal and follow the onscreen instructions.

WI-FI CONNECTION

Your cooktop can be connected to your home wireless network and monitored remotely using the app.

Connect your cooktop to ensure it stays up to date with the latest software and features.

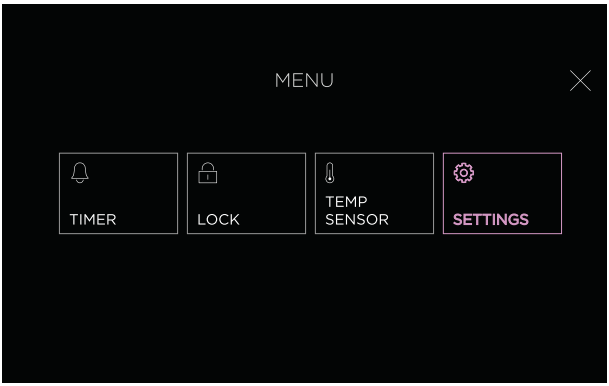
Getting started

- Ensure your home Wi-Fi network is turned on.
- You will be given step by step guidance on both your appliance and mobile device.
- It may take up to 10 minutes to connect your cooktop.
- For further guidance and troubleshooting, please refer to the app.

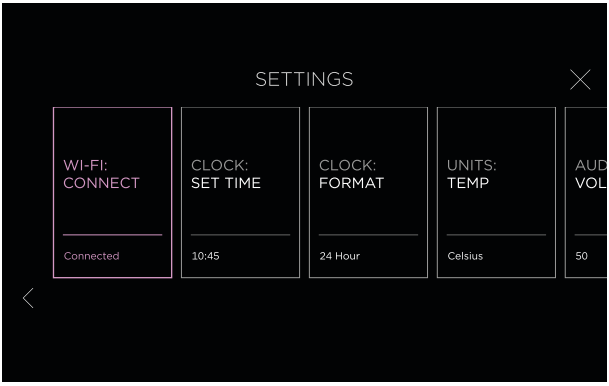
On your mobile device:

1 Download the app. Scan the QR code or go to www.fisherpaykel.com/connect
2 Register and create an account.
3 Add your appliance and set up the Wi-Fi connection.

Connecting to your home Wi-Fi



1. Select **SETTINGS** from the menu.



2. Select **WI-FI CONNECT** and follow the instructions onscreen.

CLEANING

Surfaces

Wipe with a damp cloth and mild detergent. Dry with a clean, lint-free cloth.

Cooktop glass

If further cleaning is required, apply cooktop cleaner following the manufacturer's instructions. We recommend locking the controls if you're cleaning near them.

We do not recommend using the following cleaning products as they may cause damage:

- Plastic or stainless steel scouring pads
- Abrasive, solvent, household cleaners
- Acid or alkaline cleaners
- Hand washing liquids or soap
- Stainless steel cleaners or polishes
- Laundry detergents or disinfectants

Fingerprints, marks, metal sheen and non-sugary spills

Apply cooktop cleaner, then wipe with a damp cloth. Dry with a clean, lint-free cloth or paper towel.

Boilovers, melts and hot sugary spills

Remove these immediately with a glass scraper, but beware of hot cook zone surfaces.

1. Lock the controls or turn off the cooktop.
2. Hold the scraper at a 30° angle, and move the spill to a cool area of the cooktop.
3. Wipe clean with a damp cloth or paper towel.

Teppanyaki

Clean the teppanyaki after each use to preserve its appearance. Take care to follow the direction of the stainless steel grain when cleaning or using a spatula.

While the teppanyaki is still warm:

1. Use a spatula and paper towel to remove debris and excess oil.
2. Pour 5 fl oz of water and some mild detergent onto surface and leave to soak for 5–10 minutes. If necessary, use a spatula to remove stubborn residue.
3. Remove excess liquid with a paper towel or a soft cloth, and wipe clean.

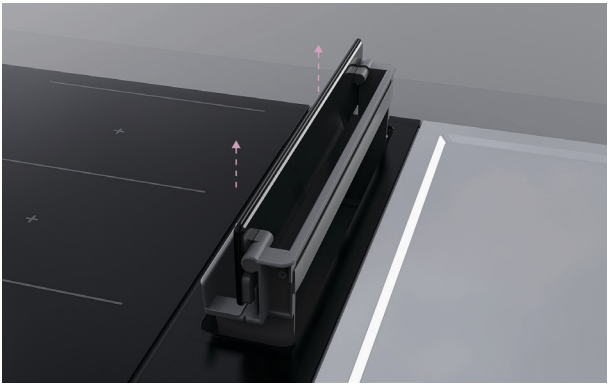
Temperature sensor

Wash in hot water with mild detergent, then dry thoroughly with a clean cloth before storing in its case in a cool, dry place.

- Wait for sensor to cool down before cleaning. Do not submerge it in cold water immediately after cooking.
- Do not place in dishwasher.

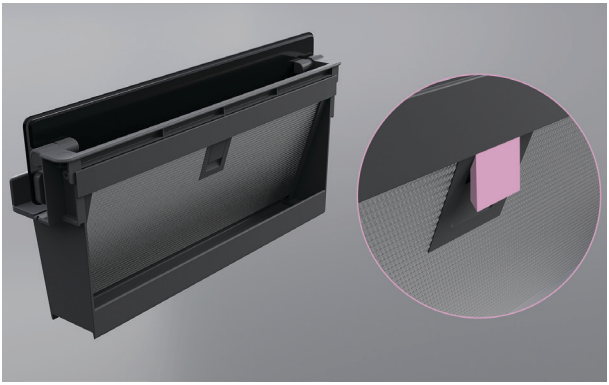
CLEANING THE DOWNDRAFT FILTER

Clean the filter regularly to maintain optimum performance.

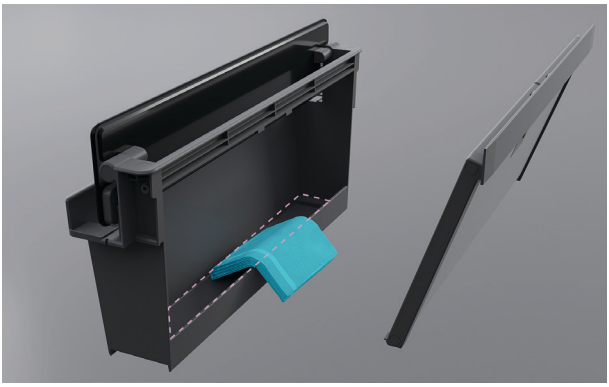


1. Open downdraft cover. Lift filter box by the cover to access the filter and downdraft cavity.

Clean the cavity with a damp cloth and mild detergent.



2. Unclip the mesh filter and clean in hot water with mild detergent or in the dishwasher.



3. Clean filter box with a cloth, in hot water with mild detergent, before reattaching filter and lowering into place.

Do not put the filter box in the dishwasher.

TROUBLESHOOTING

General use

Why won't my cooktop turn on?

- No power. Make sure the cooktop is connected to the power supply and switched on at the wall.
- Check the circuit breaker, or check if there is a power cut in your home or area. If your cooktop still won't turn on, call Customer Care or your Authorized Service Center.

Why aren't the controls working when the display is on?

- The controls are locked when is displayed. Press and hold the screen to unlock.
- Zones are still hot or DELAYED OFF is still running. Press to turn controls on.
- The cooktop is in Demo Mode. Call Customer Care or your Authorized Service Center.

Why are the controls difficult to use?

- Moisture or oil on the controls. Dry them with a cloth and try again.
- Using the tip of your finger to press the controls. Use the ball of your finger instead.

Why does my cooktop make a humming sound on high heat and BOOST?

This is normal for induction. It should quieten or stop when you decrease the heat setting.

Why is the display going black?

Overheated due to cookware placed along the front of the cooktop. Remove cookware or shift to rear cook zones. Allow controls to cool.

Why can't I select the heat setting I want?

- Cooktop is at maximum power. Reduce heat settings on other zones.
- Cooktop or teppanyaki has reduced power to prevent overheating. Allow to cool.
- BOOST is unavailable with paired cook zones.

Why is condensation forming on walls and cabinetry?

This is normal for induction. Its energy-efficient technology means minimal heat is lost to surrounding surfaces. Surfaces stay cool, and steam from cooking condenses on them.

Start the downdraft as soon as you turn on a cook zone, use pot lids to direct steam towards downdraft, and wipe up condensation as needed.

Why is the cooktop turning off unexpectedly?

- Safety timeout. The cooktop will turn a cook zone off automatically if it is left working for an extended period of time without the power level being altered. The lower the setting, the longer the cooking zone will remain on.
- Display protection. The cooktop will turn off to protect the display if it overheats. See 'Using the induction.'

Why can't I pair cook zones?

- One of the zones is already in use. Turn off the zone, then pair it.
- Zones you're selecting are not pairable because they are circular or side-by-side zones. You can pair adjacent front and rear Smartzones. See 'Cooking options'.

Cookware

Why isn’t the cookware getting hot?

- Cookware is too small or not centered on zone.
- Cookware is not induction compatible. See ‘Cookware.’
- The cooktop is in Demo Mode. Call Customer Care or your Authorized Service Center.

Why is my cookware making crackling and clicking noises?

Some induction cookware has metal layers that vibrate. This is normal.

Alerts

Why is showing on the display?

- No cookware detected. Check it is correct size and centered on selected cook zone.
- Check cookware is induction compatible.

TROUBLESHOOTING

Teppanyaki

Why is the teppanyaki making crackling and clicking noises?

Solid steel plate needs to settle during initial use. This is normal. See 'Using the teppanyaki'.

Why doesn’t food cook well at the edges of the teppanyaki?

Outer region of teppanyaki is the inactive cook zone. This is a safety feature to keep countertop or cabinet cool. See ‘Using the teppanyaki.’

Why is oil pooling in the teppanyaki?

The teppanyaki will bow with use as the steel expands and contracts. This is normal.

Why is the teppanyaki becoming discolored?

Stainless steel can change color when exposed to high temperatures for prolonged periods. See 'Cleaning'.

Why can't I select the temperature setting I want?

Teppanyaki has reduced temperature setting to prevent overheating. Higher temperatures will become available once the product has cooled.

Downdraft ventilation

Why isn’t the downdraft extracting all the steam, smoke and cooking smells?

- Cookware is blocking downdraft. Tilt cookware lids to vent towards downdraft.
- Cookware is not adjacent to downdraft. See ‘Using the downdraft ventilation.’
- Filter needs to be cleaned. See ‘Cleaning the downdraft filter’ for details.
- Filter box is around the wrong way. Lift it out and rotate it.
- Ducting has a leak. Use duct tape to seal it. If the issue persists, call Customer Care or your Authorized Service Center.
- Duct may be installed incorrectly. Refer to Installation Guide for details.

Why does the downdraft sound different to usual?

There may be something in the cavity. Remove the filter box and check that nothing has fallen in or come loose.

Why isn't the downdraft turning on when I open the cover?

- AUTO ON needs to be activated. See 'Downdraft ventilation settings' for details.

Wear and tear

Why are there scratches on the cooktop?

- Sliding cookware across it. Scratches will not affect performance, but you should always lift cookware to avoid scratching. See 'Using the induction.'
- Cookware may have rough edges. Use cookware with flat and smooth base. See 'Cookware'.
- Cleaning products may be unsuitable. See 'Cleaning.'

What should I do if the glass gets cracked or chipped?

Stop using the cooktop. Turn off the power supply at the wall, and call Customer Care or your Authorized Service Center.

FAULT CODES

How do I know if there is a problem?

Your cooktop will beep and a fault code will show in the display. You can mute the alert.

What to do

Try to fix the issue and clear the alert according to the onscreen instructions.

‘E’ fault codes

You may be able to clear the fault by resetting the cooktop. Follow the steps below:

1 Press and hold the power button to turn the cooktop off.
2 Wait a few seconds, then press and hold the power button again to turn the cooktop back on.

If the fault code has disappeared, you can continue to use your cooktop. If not, turn the power supply off and on at the wall.

If the problem persists

1 Note down the fault code.
2 Contact Customer Care or a Fisher & Paykel trained and supported service technician. Refer to the Service and Warranty booklet for contact details.

MANUFACTURER'S WARRANTY AND SERVICE GUIDE

US

To access your Warranty and Service Guide

Scan the QR code with your smartphone to access your warranty and book a service, refer to your separate warranty and service book or view online at https://www.fisherpaykel.com/us/help-and-support/warranty-information

CA

To access your Warranty and Service Guide

Scan the QR code with your smartphone to access your warranty and book a service, refer to your separate warranty and service book or view online at https://www.fisherpaykel.com/ca/help-and-support/warranty-information

This product has been designed for use in a domestic (residential) environment. This product is not designed for any commercial use. Any commercial use by the customer will affect this product's Manufacturer's Warranty.

Complete and keep for safe reference:

Model _____

Serial No. _____

Purchase Date _____

Purchaser _____

Dealer _____

City _____

State _____

Zip _____

Country _____

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The product specifications in this guide apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time.

For current details about model and specification availability in your country, please go to our website or contact your local Fisher & Paykel dealer.