

FISHER & PAYKEL

CERAMIC COOKTOP

CE244DTB1, CE304DTB1 & CE365DTB1
models

USER GUIDE

US CA

592140A 05.20

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Registration

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

⚠ WARNING!



Electric Shock Hazard

Failure to follow this advice may result in electric 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 power supply (wall switch) and contact a qualified technician.
- Switch the appliance off 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.
- Cover flame, eg with a lid or fire blanket, or use dry chemical or foam-type extinguisher.
- Do not store items on cooking surfaces.

⚠ WARNING!



Cut Hazard

Failure to follow this advise could result in injury and cuts.

- 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 the reach of children.

⚠ WARNING!

Hot Surface Hazard

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



- Do not touch surface units or areas near units. Surface units maybe hot even though they are dark in colour.
- Surfaces of the appliance may become hot enough to cause burns.
- During and after use, do not touch or let clothing or other flammable materials contact heating elements until they have had sufficient time to cool.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become very hot quickly.

READ AND SAVE THIS GUIDE

WARNING!

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

- Take care when frying: oil and fat heat up very quickly, particularly on a high setting. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.
- 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 appropriate clothing — Loose-fitting or hanging garments should never be worn while using the appliance.
- Never leave any objects or utensils on the appliance.
- We recommend using plastic or wooden kitchen utensils for cooking with your cooktop.
- 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 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.
- Use proper pan size — This appliance is equipped with one or more surface units of different size. Always place small pans in the centre of the cooking zone.
- Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the ceramic surface as this can scratch.
- Do not use scourers or any other harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic.
- Do not operate your cooktop by means of an external timer or separate remote-control system.
- Do not cook on broken cooktop — If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Switch the appliance off and contact a qualified technician immediately.

SAFETY AND WARNINGS

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.

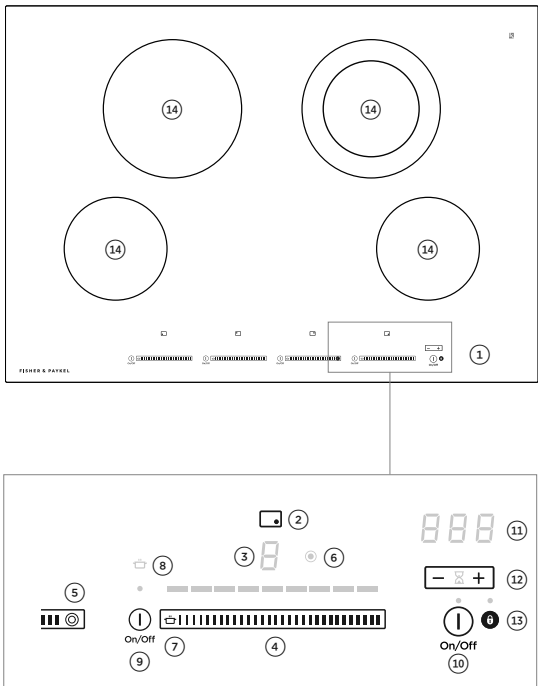
Cleaning

- 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.

Servicing

- Do not repair or replace any part of the appliance unless specifically recommended in this user guide. All other servicing should be undertaken by an 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, then contact your Service Center or Customer Care to arrange for service. Do not use your appliance until it has been repaired by a Fisher & Paykel trained and supported technician.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

FIRST USE



COOKTOP FEATURES

- ① Control panel
- ② Zone indicator
- ③ Zone display
- ④ Zone heat selector
- ⑤ Dual zone control
- ⑥ Dual zone indicator
- ⑦ GentleHeat control
- ⑧ GentleHeat indicator
- ⑨ COOKING ZONE ON/OFF
- ⑩ COOKTOP ON/OFF
- ⑪ Timer display
- ⑫ Timer control
- ⑬ Keylock
- ⑭ Cooking zones

Zone display

Each cooking zone has a display that is activated when the cooking zone is turned on.

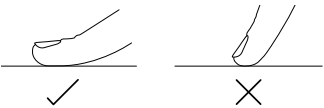
SYMBOL	DESCRIPTION
8	Cooking zone off (not activated)
0	Cooking zone on (activated but not operating)
1 - 9	Power levels
H	Hot Surface indicator

Touch display

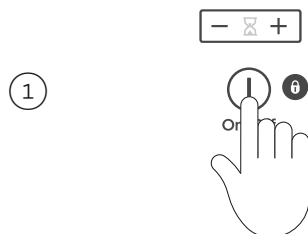
Your cooktop is operated using an intuitive touch display. Use the control panel to navigate cooking settings.

Using the touch controls

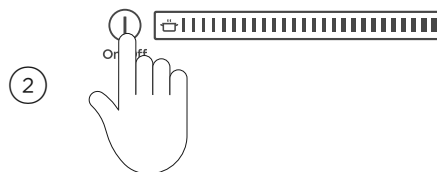
Use the ball of your finger, not its tip. The controls respond to touch, so pressure is not needed.



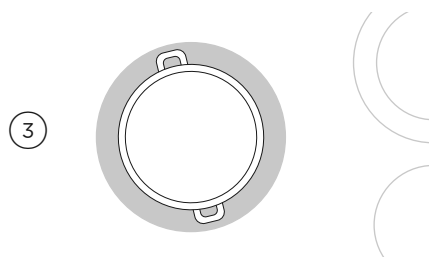
Turning the cooktop on



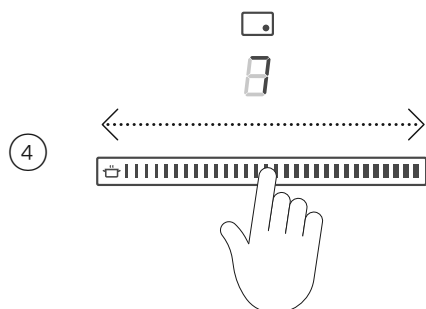
Touch and hold the **COOKTOP On/Off** control for 2 seconds. A red indicator light above the control will glow.



Touch the **COOKING ZONE On/Off**. Control of the cooking zone you wish to use. A red indicator light above the control will glow.



Place a suitable pan on the cooking zone. Ensure the bottom of the pan and the surface of the cooking zone are clean and dry. Always place small pans in the centre of the cooking zone.

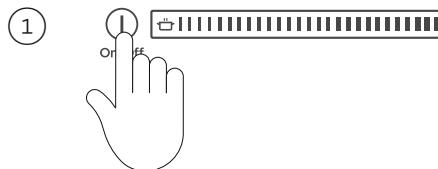


Select a heat setting by touching or sliding the setting selector with your finger.

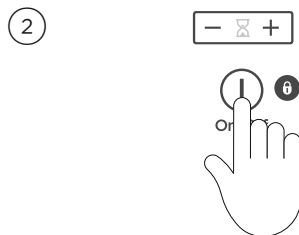
- If you don't select a heat setting within 20 seconds, the cooktop will automatically turn off. Start again at step 1.
- You can modify the heat setting at any time during cooking.

COOKTOP USE

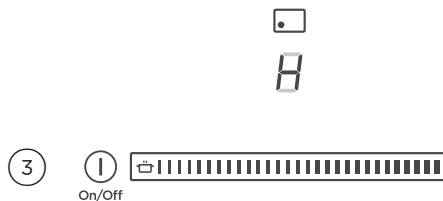
Turning the cooktop off



Turn the **COOKING ZONE** off by touching the cooking zone **On/Off** control.



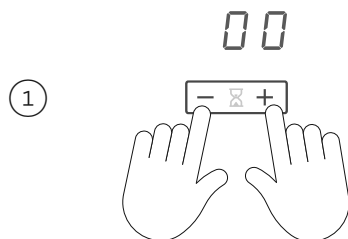
Turn the entire cooktop off by touching the **COOKTOP On/Off** control.



Beware of hot surfaces: *H* will flash in the window of any cooking zone that is too hot to touch. It will remain on and steadily lit even when the cooktop is turned off. It will disappear when the surface has cooled down to a safe temperature.

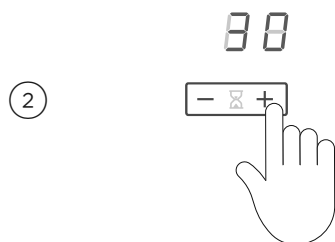
Setting the timer

- You can set the timer when you are not using any cooking zones.
- You can set the timer for up to 1 hour and 59 minutes.
- The time will be displayed in hours and minutes when the timer is set for longer than 10 minutes.
- The cooktop will turn itself off after 20 seconds, but the timer will continue to count down.



Turn the cooktop on by touching the **COOKTOP On/Off** control.

Touch the **-** and **+** controls of the timer together **00** will show in the minute display. The timer  will glow.



Set the time.

The minutes will scroll faster if you touch and hold **-** and **+** continuously.



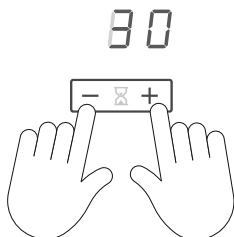
A few seconds after the time is set it will begin to countdown. The display will show the remaining time in hours and minutes or if less than 10 minutes, in minutes and seconds.



When the set time is up **00** will flash and the timer will beep. Touch the **-** and **+** controls to stop the beeping.

Change or cancel timer setting

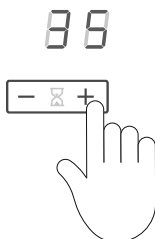
1



Turn the cooktop on by touching the **COOKTOP On/Off** control.

Touch the **-** and **+** timer controls together until the timer stops and you hear a beep.

2



To change

Set a new time and a few seconds after the timer will start.

3



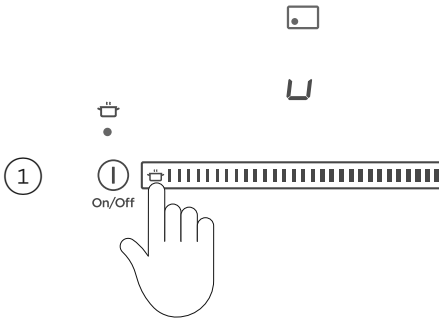
To cancel

Touch the **-** control of the timer and hold until the minute display shows **00**.

GENTLEHEAT

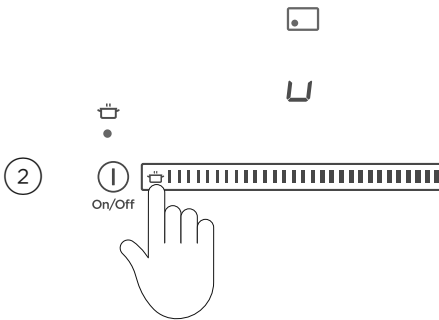
GentleHeat is ideal for the most delicate cooking tasks, as the cooking zone will provide a very low continuous gentle heat.

Setting up a cooking zone for GentleHeat



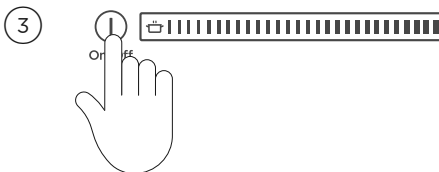
With the cooking zone turned on, touch the **GENTLEHEAT** setting on the setting selector.

The setting indicator above will glow and **U** will show in the display.



To go from a higher heat setting to GentleHeat

Touch the **GENTLEHEAT** setting on the slider. The gentleheat indicator will glow and **U** will show in the display.



To exit GentleHeat setting

Turn the **COOKING ZONE** off.

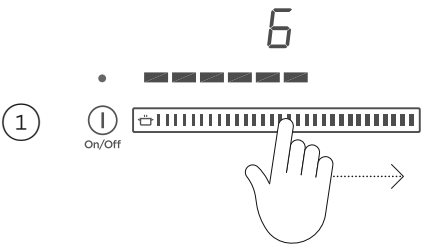
AUTO HEAT-REDUCE

This feature enables the cooking zones to:

- Heat up food or liquid quickly at the highest setting, and
- Reduce heat automatically to a pre-selected lower setting to cook the food through.

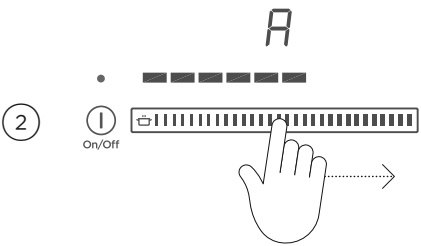
HEAT SETTING	APPROXIMATE TIME AT RAPID HEAT
1	50 seconds
2	1 minute
3	2 minutes
4	3 minutes
5	5 minutes
6	9 minutes
7	2 minutes
8	4 minutes

Setting up a cooking zone for Auto Heat-reduce



Turn the **COOKING ZONE on**, touch and slide the setting selector to the desired level of reduced heat.

Keep your finger on the selector.

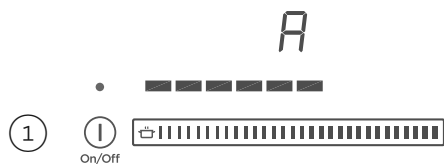


Hold your finger on the selector for 3 seconds until the letter **A** starts to flash alternately with the selected temperature.

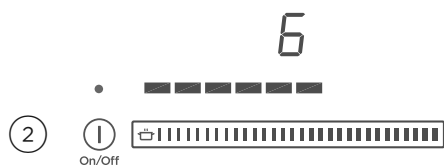
Lift your finger once setting is complete.

AUTO HEAT-REDUCE

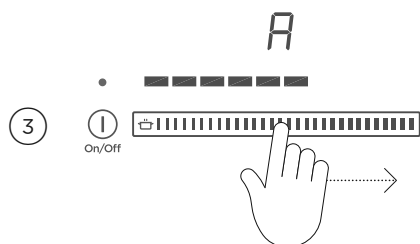
When Auto Heat-reduce is set



Initially, while the cooking zone is at the highest setting, *A* will flash alternately with your selected lower setting. The length of time at the highest setting depends on the selected lower heat setting.

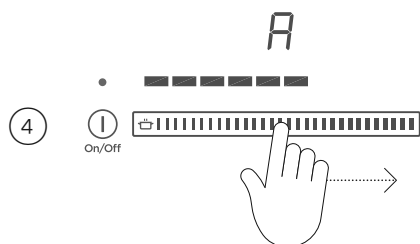


When the period of highest setting is over, *A* will stop flashing and the cooking zone will automatically reduce the heat to your pre-selected lower setting.



To adjust the original heat setting while *A* is flashing.

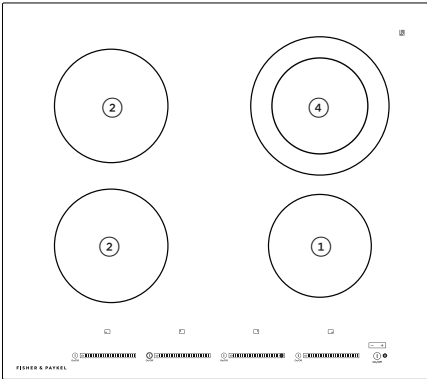
Slide to the new setting and hold until the *A* starts flashing. Alternatively, wait until *A* stops flashing and then modify the heat setting.



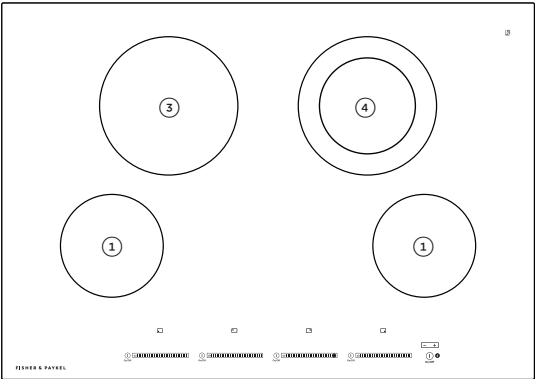
To stop Auto Heat-reduce setting while *A* is flashing.

Touch or slide the setting selector to a new setting or touch the **COOKING ZONE On/Off** control to turn the cooking zone off.

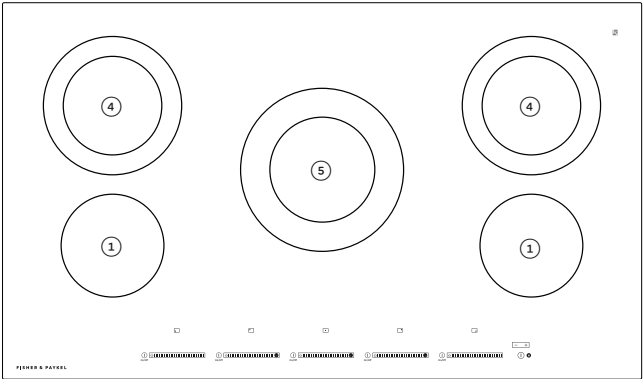
COOKING GUIDE



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CE365DTB1

ZONE	ZONE DIAMETER IN (MM)	POWER	RECOMMENDED MINIMUM PAN SIZE IN (MM)
①	5 11/16 (145)	1200W	4 3/4 (120)
②	6 5/16 (160)	1500W	5 3/4 (145)
③	7 11/16 (195)	2000W	5 3/4 (145)
④	Inner zone: 5 5/16 (135)	1000W	4 3/4 (120)
	Dual zone: 7 11/16 (195)	2000W	5 3/4 (145)
⑤	Inner zone: 5 11/16 (145)	1400W	4 3/4 (120)
	Dual zone: 9 1/16 (230)	3000W	7 7/8 (200)

COOKWARE

The quality of your cookware can affect cooking performance. Only use compatible cookware that has been specifically designed for the cooktop.

Suitable cookware material:

- stainless steel
- cast iron
- steel
- enamelled steel

Unsuitable cookware material:

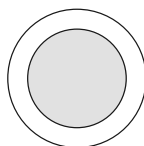
- glass
- wood
- porcelain
- ceramic or earthenware.

Other cookware considerations

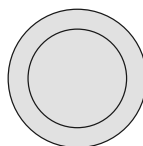
Ensure the base of your cookware is smooth, sits flat against the glass, and is similar in size as the cooking zone. Always centre your pan on the cooking zone and lift pans off the cooktop – do not slide, or they may scratch the glass.

DUAL COOKING ZONE

When using dual cooking zones you can choose to use the inner zone only or the full dual cooking zone.

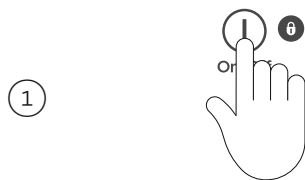


Inner zone

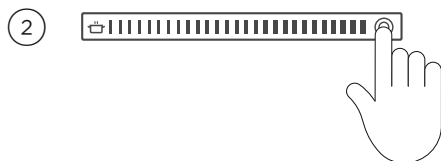


Dual zone

Activate Dual cooking zone



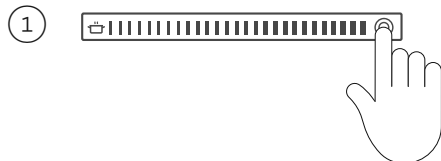
Turn the cooktop on by touching the **COOKTOP On/Off** control.



Touch the **On/Off** button of the required cooking zone.

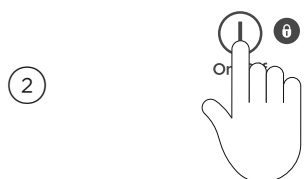
- Select a power setting on the slider.
- Touch the dual cooking zone setting on the selector to activate.
- The indicator above the selector for dual cooking zone will glow.

Deactivate Dual cooking zone



Touch the dual cooking zone setting on the setting selector to deactivate.

- The outer element will turn off.
- The indicator above the selector for dual cooking zone will turn off.



Turn the cooktop off by touching the **COOKTOP On/Off** control.

LOCKING THE CONTROL PANEL

Lock the cooktop controls to prevent accidental use of the cooktop by children or when cleaning. When locked, the controls are unresponsive and the cooktop will not turn on.

For safety reasons you cannot lock the cooktop controls while the cooktop is in use or if automatic cooking options have been set.



LOCKING THE COOKTOP

Ensure all cooking zones have been turned to **OFF**. Touch and hold  for 5 seconds. The indicator light above the control comes on, indicating that the controls are locked.



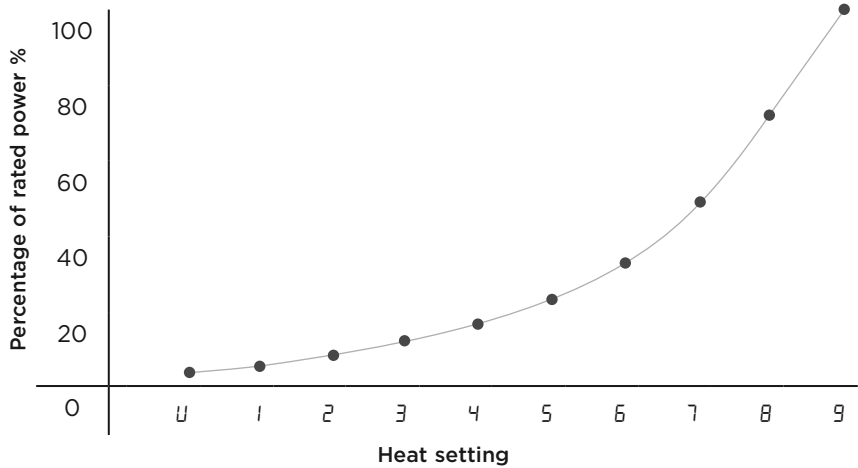
UNLOCKING THE COOKTOP

To unlock the cooktop, touch and hold  for 3 seconds. The indicator light above the control goes out. Your cooktop is now unlocked.

If any controls are accidentally touched while the cooktop is locked the  indicator light will flash and the cooktop will remain locked.

HEAT SETTINGS

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you.



CARE AND CLEANING

WHAT?	HOW?	IMPORTANT!
Everyday spills on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	• Switch the power off at the wall. • Apply cooktop cleaner while the glass is still warm, not hot. • Rinse and wipe dry with a clean cloth or paper towel. • Switch the power back on at the wall.	• When the power is switched off, there will be no hot surface indication but the cooking zone may still be hot. Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	• Remove these immediately with a fish slice, palette knife or glass scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces. • Switch the power off at the wall. • Hold the blade or utensil at a 30° angle and scrap the spill to a cool area of the cooktop. • Clean the spill up with a dish cloth or paper towel. • Refer to 'Everyday spills on glass' above.	• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillover on the touch controls	• Switch the power off at the wall. • Soak up the spill. • Wipe the touch control area with a clean damp sponge or cloth. • Wipe the area completely dry with a paper towel. • Switch the power on at the wall.	• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Wipe the touch control area dry before turning the cooktop back on.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on at the wall. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call your Service Centre or Customer Care.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls, refer to 'Unlocking the cooktop'.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Ensure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware.	Use cookware with flat and smooth bases, refer to 'Cookware'.
	Unsuitable, abrasive scourer or cleaning products being used.	Refer to 'Care and cleaning'.
The cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically E or E_r alternating with one or two digits in the cooking zone displays).	Technical fault.	Note down the error letters and numbers, switch the power to the cooktop off at the wall, and contact your Service Centre or Customer Care with the error code information.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Some or all displays flash $E1$ and there is a continuous beep.	Liquid has spilled onto the touch control area.	Switch the power to the cooktop off at the wall and see 'Care and cleaning' for guidance.
	There are objects (eg utensils) on the touch control area.	Remove the objects from the touch control area.
	Several touch controls are registering continuous contact (eg due to someone resting their hand or arm on the touch control area).	Remove the cause of continuous contact.
The cooktop makes a clicking sound when the controls are used.	This is normal.	
The cooktop turns itself off and the cooking zone displays an error $E2$ or $E3$ alternating with H .	The cooktop electronics have overheated and the cooktop turns itself off as a safety measure.	Let the cooktop cool down before using it again.

WARRANTY AND SERVICE

Before you call for service or assistance

Refer to the installation instructions and this user guide to check that:

- Your product is correctly installed.
- You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Service Center, Customer Care, or contact us through our website www.fisherpaykel.com

Complete and keep for safe reference:

Model	_____
Serial No.	_____
Purchase Date	_____
Purchaser	_____
Dealer	_____
City	_____
State	_____
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.

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