

## **User guide**

### **Ceramic glass cooktops**

CT280, CT560, CT655 'classic range' models



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## **Important!**

### ***SAVE THESE INSTRUCTIONS***

*The models shown in this User Guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website [www.fisherpaykel.com](http://www.fisherpaykel.com) or contact your local Fisher & Paykel dealer.*

# Introduction

Congratulations on the purchase of your new Ceramic Cooktop.

We strongly recommend that you read this User Guide carefully to take full advantage of the features offered by this product. This book covers operational instructions for the CT560, CT655 and CT280 series ceramic cooktops.

## Safety instructions



### **WARNING!**

#### **Electrical Shock Hazard**

**Do not attempt to use this appliance if the ceramic glass surface is cracked. Switch the appliance off and the power supply. Failure to follow these instructions could result in death or electrical shock.**



### **WARNING!**

#### **Hot Surface Hazard**

**During use accessible parts of this appliance will become hot enough to cause burns. Avoid body or clothing contact with the ceramic glass until it is cool.**

### **General safety precautions**

- 1 Household appliances are not intended to be played with by children.
- 2 Children or persons with a disability that may limit their ability to use the appliance, should have a competent person instruct them in its use. This person should be satisfied that they can then use the appliance without danger to themselves or their surroundings.
- 3 Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.
- 4 If the electrical supply cord is damaged it must only be replaced by an authorised person.
- 5 This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- 5 Do not use a steam cleaner.

### ***Important!***

***Some heavy-duty scourers can scratch the ceramic glass of your cooktop.***

### **First use**

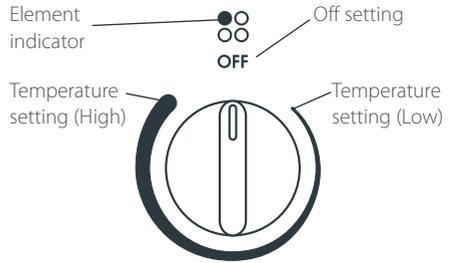
Your cooktop/hob has individual elements below a ceramic glass surface. The diameters of the cooking area are clearly marked. The elements become red when turned on full. An indicator light will glow whenever an element is turned on.

# Controls - conventional models

As the control knob is turned clockwise, the heat output is increased. Turn the control knob to the High setting to begin cooking and adjust as necessary.

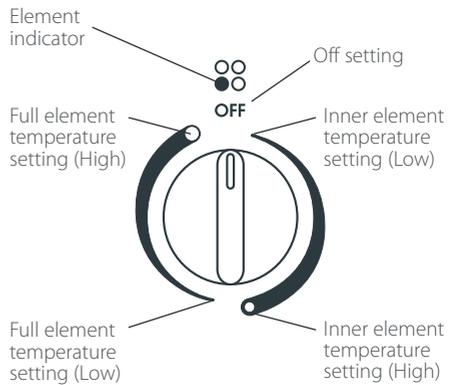
The elements are controlled by variable energy regulators giving infinite control. At the low setting delicate warming, melting chocolate and keeping milk warm at a very low temperature may be carried out. The High setting can be used for boiling or frying. Once your pan is hot, reduce the temperature to maintain a steady heat and cook food through.

Different types of pots and pans used, like heavy based saucepans, will vary in cooking efficiency. Cooking results are influenced by pot quality and size. It is essential that pot size matches the diameter of the cooking zone. Use flat bottom pots and pans of good quality. Low heat or slow cooking is often due to incorrect pot size. See 'Cookware' for more information.



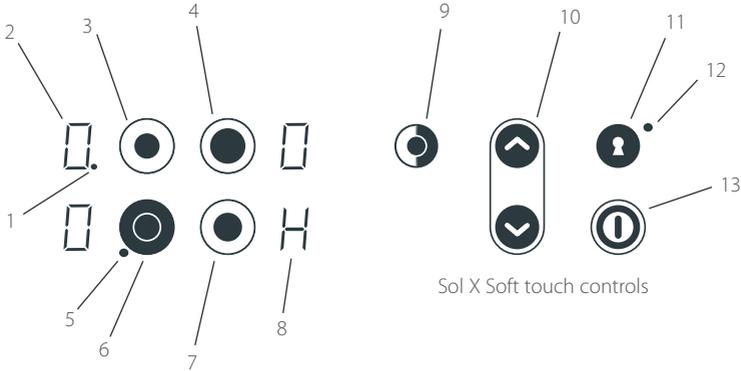
## Dual element control

Select the full element by turning the knob anti-clockwise to High. To heat the inner element only, turn clockwise to High.



# Controls - touch control models

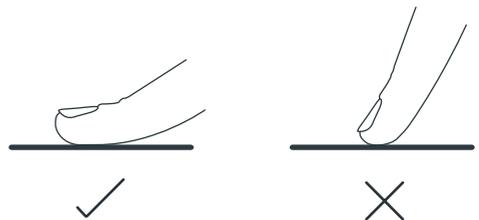
- Your cooktop has temperature settings ranging from 1-9, the lowest setting being 1 and the highest setting 9.
- The low settings (from 1-5), offer a subtle and broad range of simmer settings (refer to the 'Temperature Setting Guide'). Setting 1 is ideal for melting chocolate and keeping milk warm at a very low temperature and setting 5 is great for rapidly simmering small amounts of food.



- |                                     |                                       |
|-------------------------------------|---------------------------------------|
| 1. Element selected indicator light | 8. Element Surface Hot indicator      |
| 2. Element temperature display      | 9. Dual Element button                |
| 3. Left rear element button         | 10. Temperature setting arrow buttons |
| 4. Right rear element button        | 11. Keylock button                    |
| 5. Dual element ON indicator light  | 12. Keylock ON indicator light        |
| 6. Left front element button        | 13. ON/OFF button                     |
| 7. Right front element button       |                                       |

## Touch controls

- Your cooktop has four individual elements below a ceramic glass surface.
- Each element is operated by using the touch controls. When using touch controls it is best to use the ball of your finger rather than the tip as shown below.
- A red light beside the element button indicates which element is selected.
- The left front element is designed for dual element control, using either the inner or full element (see Dual element control).
- Your cooktop will beep once when the touch controls are selected.
- To turn your cooktop on, touch the  button with the ball of your finger for approximately 3 seconds.
- You will notice all the element indicator displays will come on with  and a small flashing red light.



## Using the elements

- 1 With the cooktop turned on, touch the corresponding element button in the touch controls for the element you wish to cook on.
- 2 The red light will stop flashing and remain static, beside the element that is selected. (If no element is selected within 5-10 seconds the cooktop will automatically turn off).
- 3 Select the element temperature setting, using the arrows as required. The element is now ready to cook on

Note: The 'Cooking Suggestions' in the 'Temperature Setting Guide' will vary due to the types of pots you use and the quantities you need to cook. You will need to experiment with the temperature settings to match the desired cooking results you want.

Different types of cooking utensils, like heavy based saucepans, will vary in cooking efficiency.

## Turning an element off

- 1 Select the element you wish to turn off.
- 2 Check the red light is beside the corresponding element button. If the red light is not on, touch the corresponding element button once
- 3 Using the arrow button, touch both of the up and down arrows together. Or, using the arrow button, scroll the element temperature setting down to .
- 4 To turn all of the elements off at once, touch the  button.

## Temperature limiters

Temperature limiters are fitted to the element to prevent the glass from overheating. You will notice the limiters turn the elements on and off during cooking, on low temperature settings this occurs more often than on higher temperature settings.

## Surface hot indicator light

The Surface Hot Indicator Light is shown on the ceramic glass as *H*. The light will glow whenever an element is hot. After an element has been turned off, the Surface Hot Indicator Light will continue to glow *H* until the element surface temperature is cool to touch.

## Automatic timeout safety feature

If you forget to turn an element off, the element will automatically turn off after a number of hours. If the element is left unattended on a high temperature setting, the automatic timeout function will occur sooner than if the element is left unattended at a lower temperature. This timeout function ranges from 1.5 hours on setting 9, to 6 hours on setting 1.

## Keylock

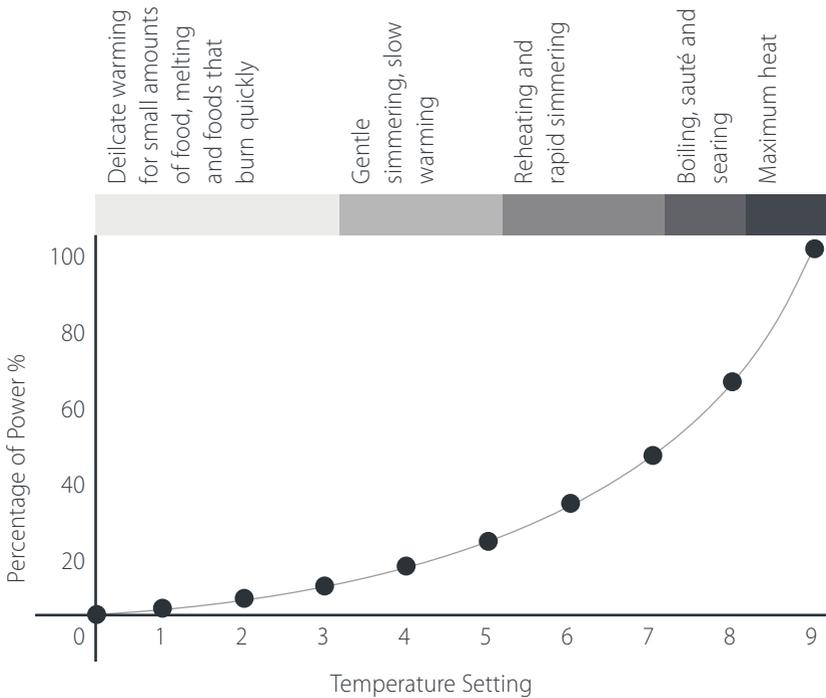
To lock the controls for cleaning or to prevent children from playing, touch the **🔒** button, then touch the **🔑** button. A light will go on beside the keylock button. All the controls are now locked (except for the **🔒** button). If the cooktop is turned off, the keylock light will go out, even though the controls are still locked.

To release the keylock, make sure the cooktop is turned on and touch the **🔑** button again.

## Heating tip

When you need to boil, simmer or fry your food, first set the temperature to 9 (maximum) and then once boiling or your pan is hot, reduce the temperature setting to maintain a steady heat to cook your food through. This will reduce the time it takes to cook. Your cooktop can be set to do this automatically with the 'Auto Heat-Reduce' function.

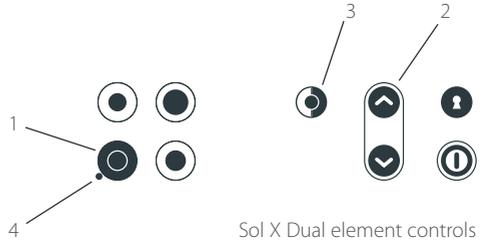
## Temperature setting guide



## Dual element control

The left front element is designed for dual element control, using either the inner or full element.

- 1 With the cooktop turned on, touch the  button in the touch controls. The red light will stop flashing and remain static.
- 2 Select the element temperature setting, using the arrows as required. Only the inner element will come on. (Remember the cooktop regulates the element temperature, and you may notice the element turn off and back on again).



Sol X Dual element controls

- 3 To select the full element, touch the  button. Note: You cannot select the full element until you have set the temperature.
- 4 A red light will show beside the  button, when the full element is selected. You can modify the full element temperature with the arrows.

To return to the inner element only, touch the  button again. The dual setting is cleared when the cooktop is turned off.

## Auto heat-reduce

Your cooktop has an effort saving function, to quickly bring your element to the maximum temperature setting (9), then automatically reduce the element temperature setting to maintain a lower heat to cook your food at. This limits the risks of spill overs and burning. Ideal for boiling water for pasta and then automatically lowering the heat and maintaining a rapid simmer until al dente.

To set the function, turn the element on by touching the corresponding element button. Using the arrows scroll past 9 to display . When  is showing, use the arrows again to select the temperature setting you would like the element to reduce to.

The temperature settings of 1-9 you set the element to reduce to, correspond with the same temperature settings for standard element use, 1 being low and 9 being high. Every temperature setting between 1 and 9 has a different fixed time. (Refer to the 'Auto Heat-Reduce Guide').

Eg. Auto Heat Reduce 6 setting, will heat and maintain the element to the maximum temperature (9), for 2.5 minutes. After the time has elapsed, the element will reduce to the lower temperature setting of 6 and maintain this until the element or cooktop is turned off. Please note, the maximum temperature (9) never reduces.

While this function is activated the element indicator will flash between  $\bar{H}$  and the reduced temperature setting, until the fixed time elapses, and the reduced temperature setting is reached.

### Auto Heat-Reduce Guide

Auto Heat-Reduce setting	Time on maximum heat setting	Reduces temperature setting to	Cooking suggestion
1	1 min	1	
2	3 min	2	slow warming
3	5 min	3	
4	7 min	4	gentle simmering
5	8.5 min	5	
6	2.5 min	6	
7	3.5 min	7	reheating
8	4.5 min	8	boiling
9	remains on 9	9	searing

# Cookware

To get the best results out of your cooktop follow these simple suggestions :

- Use heavy gauge, flat, smooth bottom pans that conform to the diameter of the cooking area. This will provide good contact with the glass and help reduce cooking times.
- Cookware with a stainless steel sandwich base or enamelled cast iron will give you the best results.
- When food comes to the boil reduce the temperature setting.
- Never use plastic or aluminium foil dishes on the cooktop.
- Aluminium and copper-bottomed cookware can cause a metallic residue to remain on the cooktop. If left, this becomes difficult to remove. Clean the cooktop after every use.
- Jagged edges on saucepans or heavy frypans will scratch the cooktop.
- Using a lid will reduce cooking times.



# Cleaning

## Caring for your cooktop

- Use cleaner on the cooktop while it is warm to touch. Rinse and wipe dry with a clean cloth or paper towel. The cooktop may become stained if cleaning residue remains.
- Remove any food, spillovers or grease from the cooktop while it is still warm using the razor blade scraper provided held at a 30° angle.



### **WARNING!**

#### **Cut Hazard**

**When the safety cover is retracted the blade in the scraper is razor sharp. Use with extreme care and always store safely and out of reach of children.**

## Metallic stains **Important!**

***Some heavy-duty scourers can scratch the ceramic glass of your cooktop.***

Copper based or aluminium saucepans may cause metallic staining. These stains show as a metallic sheen on the cooktop. If the cooktop is not cleaned regularly and the stains are allowed to burn onto the surface, they may react with the glass and will no longer be removable. The use of a glass cooktop conditioner will help prevent damage if applied after every use.

## Spillovers

Clean the following spillovers immediately, using the razor blade scraper provided.

- Do not let sugar, jam, plastic, plastic wrap and aluminium foil melt onto the cooktop surface. Clean these immediately using the razor blade scraper provided.
- Anything that melts onto the glass surface may cause pitting if it is left to cool before removing.
- Pitting may also occur when a food with a high sugar content is spilt onto the cooktop and not cleaned up immediately.
- Turn the element off, carefully scrape the spill to a cool area of the cooktop surface and clean up with a dish cloth or paper towel.
- As soon as the cooktop is cool enough to safely touch, clean with cooktop cleaner.
- Remember some foods e.g. peas and swede have a naturally high sugar content.

## **Spillovers - touch control models**

If you have a spillover on the controller area, the unit may beep and turn itself off. The controller may not function while it has liquid on it. We recommend turning the product off at the wall before cleaning the controller area and turning back on.

Be careful to dry the controller area with a paper towel after cleaning as the presence of moisture may confuse the controller.

## Stainless steel surround

### **Important!**

Do not use harsh/abrasive cleaning agents to clean your cooktop as they may damage the stainless steel finish and the knobs.

### **Important!**

Commercial stainless steel cleaner containing chlorine compounds are corrosive and may damage the appearance of your cooktop.

### **Brushed Stainless Steel**

- Brushed stainless steel can be cleaned with a commercial stainless steel cleaner (see 'Important' above) or wiped with a clean damp cloth and dried with a lint free cloth.
- Regular use of a stainless steel cleaner will reduce fingerprints and other marks.
- Do not use steel soap pads as this may dull the appearance of the appliance over time.
- Do not use abrasive cleaners on brushed stainless steel, as they will permanently damage the surface.

### **Iridium** (Matt Stainless Steel)

- This easy clean surface requires only a mild dishwashing detergent and warm water.
- Rinse and then dry with a lint free cloth.
- Regular use of a stainless steel cleaner will reduce fingerprints and other marks.
- Do not use steel soap pads as this may dull the appearance of the appliance over time.
- Do not use abrasive cleaners on Iridium stainless steel as they will permanently damage the surface.

### **Energy saving tips**

- Place a pan on the element prior to turning on the heat.
- Always use a lid to retain the heat.
- Choose cookware of the proper size, material and construction.
- Minimise the amount of liquid or fat to reduce cooking times.
- Use residual heat retained in the glass after the element is turned off to continue the cooking process or to keep foods warm.
- Select the proper temperature setting for the cooking task.

# Problem solving - touch control models

- If you find you are experiencing problems operating the cooktop, we recommend that using the ball of your finger works better than the tip of your finger on the touch controls. A slight film of water over the touch controls may make the buttons unresponsive.
- If there has been a mains power failure or fluctuation, the cooktop may need to be reset by turning the power at the wall off and on again.
- If the power has been turned off at the wall, wait 5 seconds for the cooktop to “Beep” before touching the touch controls. Touching the touch controls before this time may deactivate the cooktop. If this happens you will need to reset the cooktop by turning the power at the wall off and on again.
- If the display shows  $E$  or  $r$ , this indicates a problem with the cooktop. Turn the power at the wall off and on again. If the same code remains, call your Authorised Service Centre.
- If there is continuous “Beeping” from your cooktop, it indicates there is water on the controls. Wipe the water off to stop the “Beeping” and dry with a paper towel.
- A blinking  $H$  is caused by the controls becoming too hot and automatically turning off as a safety measure. Check that you do not have a saucepan above the touch controls then wait until the temperature has dropped.

# Frequently asked questions

**Q** Is it possible for my cooktop to shatter?

**A** This is highly unlikely. The glass is very robust and strong and goes through a vigorous testing process before it is accepted.

**Q** Does the glass scratch easily?

**A** No, the glass is very tough. However check that your pots do not have jagged edges on the bottom and do not use a heavy-duty scourer..

**Q** Will the surface overheat?

**A** Each element is fitted with temperature limiters that prevent overheating.

**Q** What is the best way to clean my cooktop?

**A** See Cleaning instructions.

**Q** Why do the elements appear to turn off while cooking/heating?

**A** In order to maintain the selected temperature the element may pulse on and off.

**Q** Do I need special pans?

**A** Flat bottom pans are recommended as they are more energy efficient and stable.

**Q** How can I achieve a low setting for delicate cooking and simmering?

**A** The lowest power element is the inner part of the dual element and you may want to experiment by turning the control below the marked low setting.

**Q** Can I install my cooktop above my DishDrawer® or Fisher & Paykel oven?

**A** You can install conventional cooktop models above your DishDrawer® or Fisher & Paykel oven with a standard bench height (see Installation Instructions for clearances below benchtop). You cannot, however install the CT560 Touch control models above your DishDrawer®.

# Manufacturer's warranty

## **Before you call for service or assistance ...**

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

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

If after checking these points you still need assistance, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, or contact us through our website:

**[www.fisherpaykel.com](http://www.fisherpaykel.com)**







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