

36" Series 7 5 Zone Induction Cooktop, 2 SmartZones

Minimal



Featuring powerful induction technology and two flexible SmartZones, this cooktop delivers weekday to weekend versatility. Cook in each zone individually or link them to create a larger surface, ideal for everything from delicate sauces to perfectly seared steaks.

- Finished in sleek black glass with durable detailing for a refined kitchen look
- Immediate heat response with precise temperature control for perfect results

- Cooktop remains cool to touch until a pot or pan is placed on the surface
- Touch&Slide controls make it easy to adjust each zone or link zones into two large SmartZones

DIMENSIONS

Height	3 9/16 "
Width	35 7/16 "
Depth	20 7/8 "

FEATURES & BENEFITS

Complementary design

Finished in subtle black glass with durable detailing, this hob complements your kitchen and pairs beautifully with Fisher & Paykel ovens for a cohesive look. Install flush for seamless flow, or raised to create a focal point.

Large, flexible cooking area

SmartZone links two cooking zones and controls them as one, giving you the versatility to use wide pans or griddles. Effortlessly cook larger dishes, from pancakes to a perfectly seared steak, all without compromising performance.

Instant response

Go from boil to simmer in seconds for precise, effortless cooking. Touch&Slide controls respond instantly to your adjustments, helping you stay in control and save time in the kitchen.

Safer choice

Induction heats cookware only when it is placed on the ceramic glass surface and stops when it is removed. Without direct heat from the cooktop, the surface can cool more quickly after cooking.

Fast heat, consistent results

Enjoy the instant responsiveness of induction cooking, from quick temperature changes to frying crispy chicken or searing steak. PowerBoost delivers intense heat in seconds, while precise control ensures consistent results across every cooking technique.

Enhanced features

Gentle Heat functions deliver low, consistent warmth for precision cooking. Perfect for melting chocolate, creating delicate sauces, or keeping dishes warm without overcooking.

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.

SPECIFICATIONS

Product Dimensions

Depth	20 7/8 "
Height	3 9/16 "
Width	35 7/16 "

SKU	85709
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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

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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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.