

Media Release
November 2009

A new addition to induction cooking

Induction is well known for its fast, efficient and safe cooking. Induction heats your cookware directly through electromagnetic vibrations rather than indirectly through the glass surface. This cooking technology not only saves time, but is also more energy efficient as no heat is wasted.



The new 90cm model has 5 cooking zones with 9 heat settings each. The electronic controls allow you to instantly turn the heat up or down with exact precision. The advanced function of Power Boost uses more than 100% of the power available to an element ensuring an intense and quick boost of heat, perfect for boiling water or searing food.

For casseroles or soups, for example, Auto Heat Reduce will quickly bring your food to boil and then automatically reduce to a simmer. Gentle Heat provides a continuous low heat, ideal for delicate sauces or to warm up food.

All this time, the surface stays safe the touch as the heat is transferred directly to the cookware. Any magnetic or ferrous metal pan can be used but check the induction symbol on the bottom of your pan or use a magnet. If the magnet sticks, the pan is suitable to use. Of course, if still in doubt, your induction hob will tell you if the pan is not suitable thanks to the pan detection feature.

Furthermore, should a spillage occur on the control panel, the hob will automatically switch off. Hot surface indicators will be lit until the surface is safe to touch again.

Details:

MODEL	CI905DTB1
COOKING ZONES	5
HEAT SETTINGS	9
AUTO HEAT REDUCE	✓
GENTLEHEAT	✓
POWERBOOST	3.7KW
ELECTRONIC CONTROLS	✓
TIMER FOR EACH ELEMENT	✓
EASY CLEAN CERAN [®] CERAMIC GLASS	✓
KEY LOCK	✓
SAFETY TIME OUT	✓
PAN DETECTION SYSTEM	✓
SURFACE HOT INDICATORS	✓
SPILLAGE AUTO OFF	✓

CERAN[®] glass ceramic cook top panels from SCHOTT are made of natural, almost unlimited raw materials. It also demonstrates extraordinary thermal stability and durability, making it a robust and easy-clean surface.



For more information on **Fisher & Paykel's appliances** visit www.fisherpaykel.co.uk or call 0845 0662200.

For inspiring recipes, check out our new Kitchen Blog <http://ourkitchen.fisherpaykel.com>. This blog is born of the passion of a group of friends at Fisher & Paykel. Ardent lovers of food and cooking, they want to inspire our readers, share recipes and impart knowledge. Each member of the team brings to the table their own unique perspective on food, influenced by different flavours, shaped and moulded by our varying experiences and backgrounds.

High-resolution images can be found on <http://fisherpaykel.imagebank.com> or email europa@fp.co.nz.

About Fisher & Paykel Appliances

Fisher & Paykel Appliances designs, manufactures and markets a range of innovative household appliances developed with a commitment to technology, design, user friendliness and environmental awareness. The company was founded in New Zealand in 1934 and has factories in New Zealand, North America, Thailand and Italy.