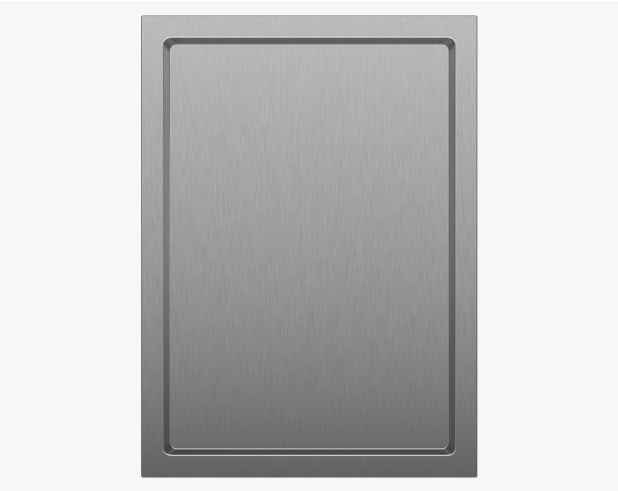


# Auxiliary Modular Teppanyaki Cooktop, 39cm

Series 11 | Minimal

Stainless Steel



Create the ultimate culinary solution. Designed to pair with our Primary Modular Induction Cooktop, this versatile teppanyaki cooktop is your ideal companion for grilling, frying, and sautéing to perfection.

- Part of our unique modular cooking solution. Pair with a primary cooktop for a unified cooking experience
- Temperature control from 80°C to 220°C for gentle warming to grilling
- Turn cooking into an engaging experience – directly prepare dishes on the surface

- Even heat that adjusts swiftly for consistent cooking with any ingredient

## DIMENSIONS

Height	74mm
Width	385mm
Depth	530mm

## FEATURES & BENEFITS

### Modular design freedom

The teppanyaki cooktop is a dynamic addition to the Fisher & Paykel modular series. Seamlessly integrate this module with other Fisher & Paykel modular cooktops and ventilation solutions, positioning them to suit your patterns of use, for a kitchen environment truly tailored to your lifestyle.

### Complementary design

Elevate your kitchen's aesthetic with the teppan. Designed to complement our modular cooktops in both design and functionality, it promises a unified cooking experience. Its sleek and compact design, along with flush installation, seamlessly integrates into any contemporary kitchen space.

### Mastery of temperature

The teppan provides an expansive temperature range to suit a variety of cooking methods. It can heat to a gentle 80°C, ideal for delicate warming, rise to a moderate 100-150°C, suited for slow cooking, reach 160-200°C, perfect for pan-frying and sautéing favourites like pancakes, halloumi, chicken, and veggies, and even achieve an optimal 200-220°C for grilling.

### Even heat, every time

Experience consistent and even heat distribution with the teppan. Whether you're crisping cold salmon from the fridge or sautéing room-temperature mushrooms, once you set your

desired cooking temperature, the teppan maintains that surface temperature consistently – even as you add ingredients.

### Interactive dining

Experience authentic Teppanyaki dining at home with the teppan. Transform your cooking into a shared and interactive experience, making it perfect for entertaining. Imagine the sizzle of shrimp, the tenderness of grilled chicken fillets, and the vibrancy of vegetables – all coming to life directly on the surface, without the need for pots or pans.

### Connected Home

Stay connected with the SmartHQ™ app, and easily monitor the status of active cookzones, such as power level, timer settings, and paired wireless temperature sensor readings, directly from your smartphone. The app provides real-time alerts, including timer notifications and temperature milestones, ensuring you're always informed of your cooking progress.

## SPECIFICATIONS

### Performance

- |                              |   |
|------------------------------|---|
| Induction cooking technology | • |
| Zone bridging                | • |

### Power requirements

Electrical connection	Power cable, stripped wires,
Maximum power	2.8kW
Supply frequency	50Hz
Supply voltage	220-240V

### Product dimensions

Depth	530mm
Height	74mm
Width	385mm

<b>Safety</b>	
Surface hot indicators	•

<b>Warranty</b>	
Parts and labour	2 years

<b>Zone ratings</b>	
Front	1400W
Rear	1400W

<b>Zones</b>	
Number of elements	2

SKU	83006
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