QUICK REFERENCE GUIDE > WODV3-30

# 30" Series 7 Professional Self-Cleaning Double Oven, 10 Function

Series 7 | Professional

Stainless Steel



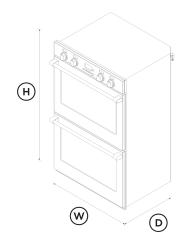
Choose maximum capacity, combining two independent ovens so you can cook multiple dishes simultaneously.

- 4.1 + 4.1 cu ft total capacity across two oven cavities
- 10 functions in each oven including Roast and Aero™ Pastry
- High-temperature self-cleaning function breaks down food residue for an easy clean

• Non-tip, full-extension shelves for safe removal of hot dishes

# **DIMENSIONS**

Height	48 1/2 "
Width	29 3/4 "
Depth	23 5/16 "



# **SPECIFICATIONS**

# Accessories (included)

Full extension sliding shelves	5 sets
Wired temperature sensor	1

# Capacity

Shelf positions	8
Total capacity	8.2 cu ft
Usable capacity	7.2 cu ft

# Cleaning

Acid resistant graphite enamel	•
Pyrolytic self-clean	•
Removable oven door	•
Removable shelf runners	

#### Controls

Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Delay start	•
Electronic clock	•
Electronic oven control	•
Halogen lights	•
LED display	•
True convection oven	•
Turned stainless capacitive touch buttons with illuminated halos	•

# **Functions**

Bake	
Broil	
Convection bake	
Convection Broil	

QUICK REFERENCE GUIDE > WODV3-30

Maxi Broil Number of functions Pastry Bake Pastry Bake with Pizza mode Pyrolytic self-clean Roast True convection Warm  Performance AeroTech™ technology Automatic rapid pre-heat Broil power  4.  Power Requirements		
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Pyrolytic self-clean  Roast  True convection  Warm  Performance  AeroTech™ technology  Automatic rapid pre-heat  Broil power  4.	Pastry Bake	•
Roast True convection Warm  Performance  AeroTech™ technology Automatic rapid pre-heat Broil power  4.	Pastry Bake with Pizza mode	•
True convection  Warm  Performance  AeroTech™ technology  Automatic rapid pre-heat  Broil power  4.	Pyrolytic self-clean	•
Performance  AeroTech™ technology  Automatic rapid pre-heat  Broil power 4.	Roast	•
Performance  AeroTech™ technology  Automatic rapid pre-heat  Broil power 4.	True convection	•
AeroTech™ technology Automatic rapid pre-heat Broil power  4	Warm	•
Automatic rapid pre-heat  Broil power 4.	Performance	
Automatic rapid pre-heat  Broil power 4		
	Automatic rapid pre-heat	•
Power Requirements	Broil power	4400 W
	Power Requirements	
Amperage	Amperage	50 A
Pated current	Rated current	50 A
Rated Current	Supply frequency	60 Hz

Convection pactry

ADA compliant	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•

#### Warranty

Parts and labor Limited 2 years

SKU 82946

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

# Other product downloads available at fisherpaykel.com

↓ Service & Warranty

120-240 V

23 5/16 "

48 1/2 "

29 3/4 "

Installation Guide EN / Guide d'installation FR

↓ Quick Start Guide EN

Guide de démarrage rapide FR

↓ User Guide EN

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.

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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# Safety

Depth

Height

Width

Supply voltage

**Product Dimensions**