QUICK REFERENCE GUIDE > WODV3-30

Double Oven, 30", 10 Function, Self-cleaning

Series 7 | Professional

Stainless Steel

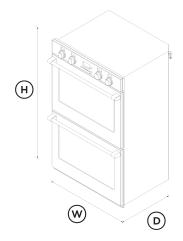


Choose maximum capacity, combining two independent ovens so you can cook multiple dishes simultaneously.

- 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
Convection pastry
Maxi Broil

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Number of functions	10		
Pastry Bake			
Pastry Bake with Pizza mode Pyrolytic self-clean Roast	•		
		True convection	
		Warm	•
Performance			
AeroTech™ technology	•		
Automatic rapid pre-heat	•		
Broil power	4400 W		
Power Requirements			
Amperage	50 A		
Rated current	50 A		
Supply frequency	60 Hz		
Supply voltage	120-240 V		
Product Dimensions			
Depth	23 5/16 "		
Height	48 1/2 "		
Width	29 3/4 "		
Safety			

ADA compliant

Control panel key lock

CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•

Warranty

Parts and labor	Limited 2 years
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SKU	82946
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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

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↓ Service & W	/arranty
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Installation Guide EN / Guide d'installation FR

Quick Start Guide EN

, Guide de démarrage rapide FR

↓ User Guide EN

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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