

FISHER & PAYKEL

BUILT-IN OVEN



OB60SC5LC

models

USER GUIDE

NZ AU

CONTENTS

Safety and warnings	2
Introduction	12
The Control Panel	14
First Use	15
Using the Timer	16
Cooking guide	18
Oven functions	20
Cooking charts	22
Cooking with Auto-off	28
Care and cleaning	30
Trouble shooting	43
Warranty and service	44

IMPORTANT!

SAVE THESE INSTRUCTIONS

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website www.fisherpaykel.com or contact your local Fisher & Paykel dealer.

SAFETY AND WARNINGS

Your oven has been carefully designed to operate safely during normal cooking procedures. Please keep the following safety instructions in mind when you are using it:

⚠ WARNING!



Electrical Shock Hazard

Turn the oven off at the wall before replacing the oven lamp. Failure to follow this advice may result in electrical shock or death.

⚠ WARNING!



Fire Hazard

Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, as doing so will irreversibly damage the enamel; lining the oven with aluminium foil may even cause fire.

Never use your appliance for warming or heating the room. Persons could be burned or injured or a fire could start.

Storage in or on appliance: flammable materials should not be stored in an oven or near its surface.

Failure to follow this advice may result in overheating, burning, and injury.

⚠ WARNING!**Hot Surface Hazard**

Accessible parts may become hot when in use.

To avoid burns and scalds, keep children away.

Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.

Use care when opening the oven door.

Let hot air or steam escape before removing or replacing food.

Do not touch heating elements or interior surfaces of the oven.

Heating elements may be hot even though they are dark in colour. Interior surfaces

of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool.

Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent, the surface near the oven vent, and the oven door.

Failure to follow this advice could result in burns and scalds.



⚠ WARNING!



Cut Hazard

Take care - some edges are sharp.

Failure to use caution could result in injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electrical shock, injury to persons or damage when using the oven, follow the important safety instructions listed below:

- **Read all the instructions before using the oven. Use the oven only for its intended purpose as described in these instructions.**
- **Proper installation: be sure your appliance is properly installed and earthed by a qualified technician.**
- **Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.**
- **Household appliances are not intended to be played with by children.**

- **Do not leave children alone. Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.**
- **Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.**
- **Do not place heavy objects on the oven door.**
- **Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch an element or hot surface and you could be burned.**

- **User servicing: do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.**
- **Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam type extinguisher.**
- **Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.**
- **Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.**
- **Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warm weather.**
- **In the event of a power failure always turn the oven function and temperature dials to off (0).**

- **Always keep oven vents unobstructed.**
- **Do not operate your appliance by means of an external timer or separate remote-control system.**
- **Caution: Hot air can blow from the vent at the top of the oven as part of the oven's cooling system.**
- **Placement of oven shelves: always position shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.**
- **Do not clean the oven seal or use any oven-cleaning products on it. It is essential for a good seal, which ensures that the oven operates efficiently. Care should be taken not to rub, damage or move it.**

- **Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven. Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.**
- **Clean only the parts listed in this manual.**
- **Do not use a steam cleaner to clean any part of the oven.**
- **Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.**

- **Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.**
- **Use only bakeware approved for oven use. Follow the bakeware manufacturer's instructions.**

INTRODUCTION

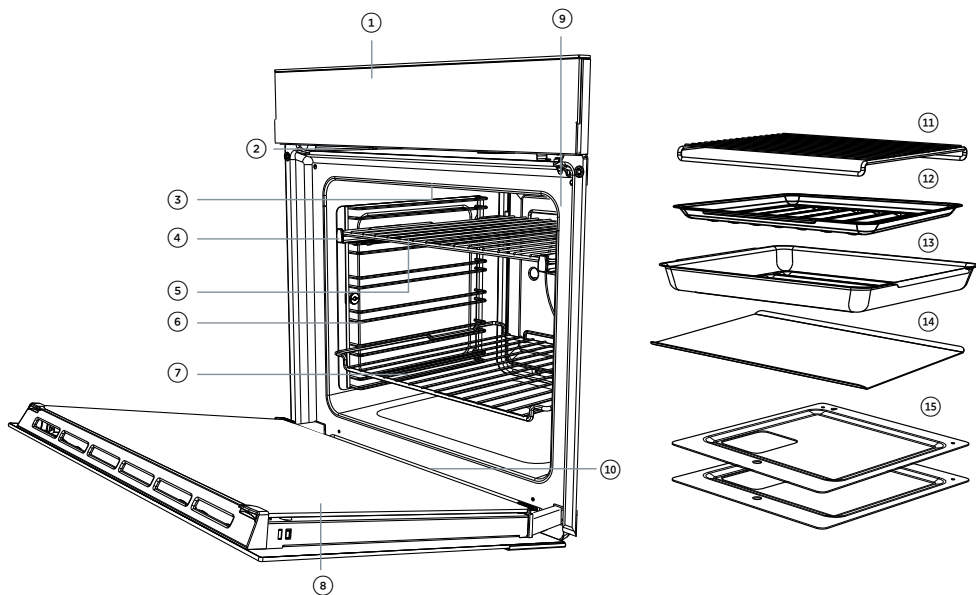
Congratulations on your new purchase. Your Fisher & Paykel oven has a number of features to make cooking a great experience for you:

- a wide choice of oven functions
- intuitive controls and displays

Before you start

- Make sure the installer has completed the 'Final checklist' in the Installation instructions.
- Read this guide, taking special note of the 'Safety and warnings' section.
- Remove all packaging and dispose of it responsibly. Recycle items that you can.
- Fit the side racks and catalytic panels (see 'Fitting the side racks and catalytic panels').
- We recommend you then condition the oven.

Note: Not all accessories are provided with all models. To purchase other accessories, contact your nearest Fisher & Paykel Authorised Service Centre, Customer Care or visit our local website listed on the back cover.



- ① Control panel
- ② Oven vent louvres
- ③ Oven light
- ④ Sliding shelf support
- ⑤ Wire shelf
- ⑥ Side rack
- ⑦ Step down oven wire shelf
- ⑧ Oven door and handle
- ⑨ Oven seal
- ⑩ Drip channel

Accessories:

- ⑪ Grill rack
- ⑫ Grid
- ⑬ Roast Dish
- ⑭ Flat baking tray
(purchased separately)
- ⑮ Catalytic panels
(purchased separately)

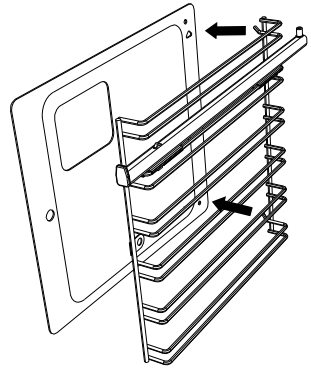
INTRODUCTION

Fitting the side racks and catalytic panels (purchased separately)

You will find your side racks in the accessory box supplied with your oven. Catalytic panels may be purchased separately.

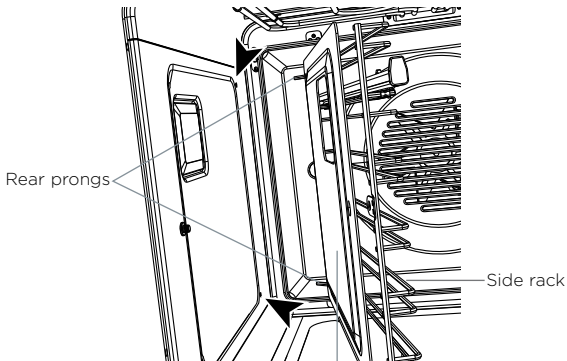
Fit the catalytic panel to the side rack

- ① Ensure the panels are placed the correct way around:
in models with side lights: the cutout fits over the light and the hole for the fixing screw goes to the front of the oven.
in models with a ceiling light: the hole for the fixing screw goes to the front of the oven.
(Note: panels should sit flush against the oven wall).
- ② Fit the rear prongs of the side rack through the holes in the catalytic panel.



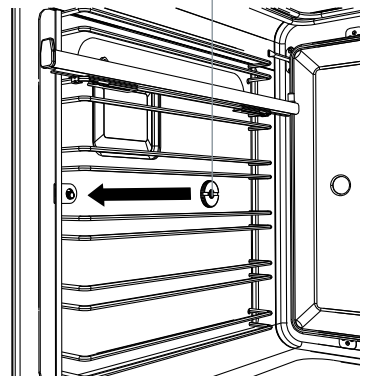
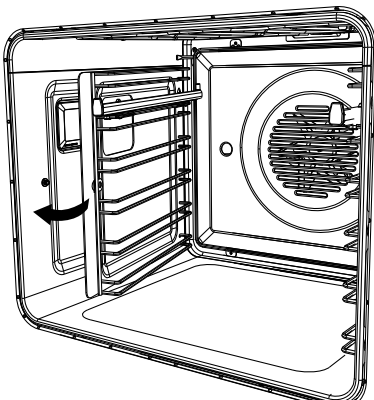
Fit the side racks

- ① Slide the rear prongs of the side rack into the holes at the rear of the oven
- ② Fit the side rack front tab (and catalytic panel if fitted) over the fixing screw.
- ③ Replace the fixing nut. You may use a coin to tighten the nut.



Catalytic panel
(if fitted)

Fixing nut

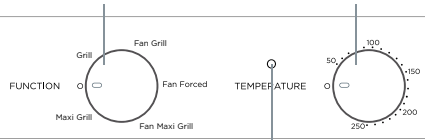


THE CONTROL PANEL

Illustrative purposes only -
oven functions may vary.

Function dial

Temperature dial



Temperature indicator

if lit:
oven is pre-heating



Display

Timer indicator

if lit:
Timer is counting down




Cooking time
indicator

if lit:
Auto-off is set
(see 'Cooking with
Auto-off')

Touch controls


Timer
control


Cooking
time
control


- and +
controls



Using the touch controls

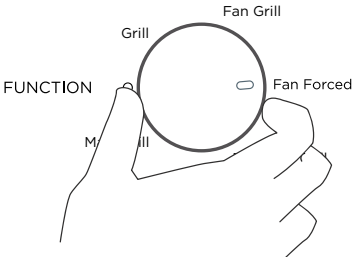
- Use the ball of your finger, not its tip. The controls respond to touch, so you don't need to apply any pressure.

FIRST USE

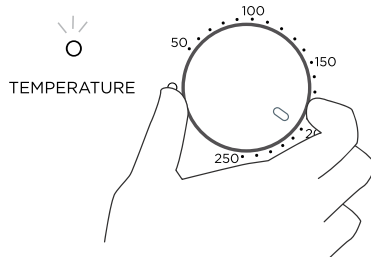
Condition the oven

It is important to condition your oven before using it for cooking and baking. Conditioning will burn off any manufacturing residues and ensure that you get the best results right from the start.

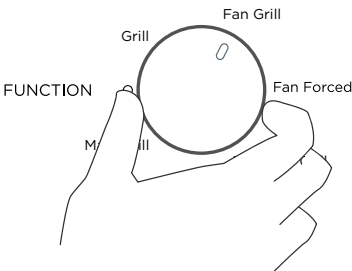
- ① Make sure you have removed all packaging.
- ② Make sure all the shelves are fitted.



- ④ Select the Fan Forced function. The oven will come on.



- ⑤ Set the temperature to 200 °C for 30 minutes.
 - While the oven is heating up, the temperature indicator light will glow.
 - When the oven has reached set temperature, the temperature indicator light will go out.



- ⑥ After 30 minutes is up, select the Fan Grill function, and heat for 20 minutes.
- ⑦ After 20 minutes, switch the oven off.

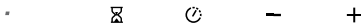
- There will be a distinctive smell and a small amount of smoke during the conditioning process as manufacturing residue is burnt off. This is normal, but make sure the kitchen is well ventilated while the oven is conditioning.
- Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

USING THE TIMER

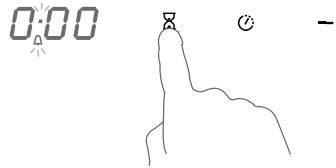
- You can use the timer at any time, even if you are not using the oven.
- The time counts down in minutes (hours:min) until the last 5 minutes of cooking, when it will countdown in seconds (min:sec).
- You can set the timer for up to 4 hours.




IMPORTANT!

The timer does NOT turn the oven off.





- ① Check the oven is on
(the dot will show in the display)

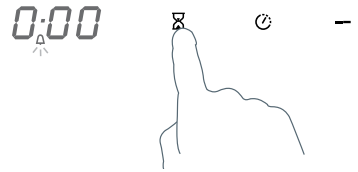


- ② Touch the timer  control.
- the display will show 
 - the timer indicator  and dot will flash.




- ③ Touch the - and + controls to set the timer.
- ④ Touch the timer  control again to confirm the timer or wait 5 seconds and the display will show the time remaining and the timer indicator  .
- During the last 5 minutes of the countdown the display will show the time remaining.


USING THE TIMER



To cancel the timer

- ① Touch the timer  control first.
- ② **Then either:**
 - Touch the - control and scroll the time down to **0:00** **or**
 - Touch and hold the - and + controls together until the display shows **0:00**.
- ③ the timer indicator and display will flash for a few seconds and then go out.

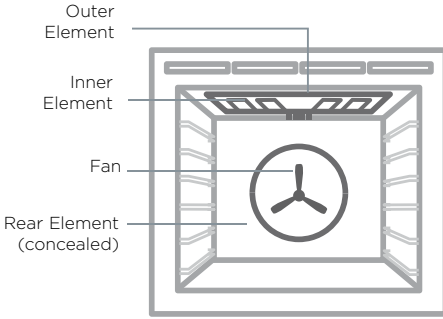
At the end of the countdown

- The timer will 'beep' every few seconds.
- The timer indicator  will flash.
- The display will show **0:00**.
- To cancel the beeping, touch any control.

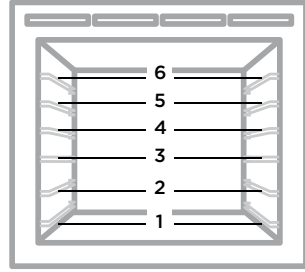
COOKING GUIDE

General guidelines

This oven has been designed to utilise its four elements and rear fan in differing combinations to provide you with enhanced performance and a wide range of functions, allowing you to cook all types of food to perfection.



Shelf positions - Full size ovens



BAKING

- For best results when baking, always pre heat your oven. The temperature indicator will go out when the pre-set temperature is reached.
- While the oven is heating the grill element may be on.
- Do not open the door until at least 3/4 of the way through cooking.
- Make sure cake pans do not touch each other or the sides of the oven.
- When baking double the recipe (especially cookies) you may need to increase the time by a couple of minutes.
- Your cookware will influence baking times. Dark pans absorb the heat more quickly than reflective pans; glass cookware may require a lower temperature.
- Multi-shelf baking may also require a slight increase in cooking time.
- Always leave a space between shelves when multi-shelf cooking to allow the air to circulate.

Shelf Position Guide

Place your baking on a shelf that will have the top of your pan near the centre of the oven cavity.

COOKING GUIDE

ROASTING

- Use Fan Grill to roast whole chicken.
- For other meats use Fan Forced.
- Boneless, rolled or stuffed roasts take longer than roasts containing bones.
- Poultry should be well cooked with the juices running clear and an internal temperature of 75°C.
- For crispy crackling first sear the Pork at a high temperature, then lower the temperature to complete the cooking.
- If multi-shelf cooking (eg if roasting meat on one shelf and vegetables on another) use Fan Forced.
- Cook larger cuts of meat for longer at a lower temperature. The meat will cook more evenly.
- Always roast meat fat side up. That way, basting may not be required.
Always rest the meat for at least 10 minutes after roasting to allow the juices to settle. Remember the meat will continue to cook for a few minutes after removing it from the oven.

Shelf Position Guide

Place the meat on a shelf so that the meat is in the centre of the oven or lower.

GRILLING

- This is a healthier alternative to frying.
- Always grill with the oven door completely shut.
- If you use glass or ceramic pans, be sure they can withstand the high temperatures of the grill.
- To avoid piercing the meat and letting juices escape, use tongs or a spatula to turn the meat halfway through cooking.
- Brush meat with a little oil to help keep the meat moist during cooking. Alternatively marinade the meat before grilling (but be aware that some marinades may burn easily).
- Where possible grill cuts of meat of a similar thickness at the same time. This will ensure even cooking.
- Always keep a close watch on your food while grilling to avoid charring or burning

Shelf Position Guide

- For thinner cuts of meat, toasting or browning foods, use a higher shelf position.
- Thicker cuts of meats should be grilled on lower shelves or at a lower grill setting to ensure even cooking.

REHEATING

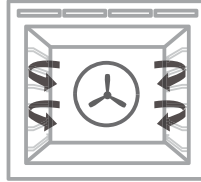
- Use Fan Forced to reheat food.
- Always reheat food to piping hot. This reduces the risk of contamination by harmful bacteria.
- Never reheat a food more than once.

OVEN FUNCTIONS

IMPORTANT!

- Depending on your model, you may only have some of these functions.
- Use all the functions with the oven door closed.

Fan Forced

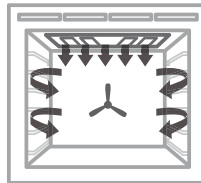


fan and rear element

- By using the central rear heating element and fan, hot air is blown into the cavity, providing a consistent temperature at all levels, making it perfect for multi-shelf cooking.
- Trays of cookies cooked on different shelves are crisp on the outside and chewy in the middle.
- Meat and poultry are deliciously browned and sizzling while remaining juicy and tender.
- Casseroles are cooked to perfection and reheating is quick and efficient.
- When multi-shelf cooking it is important to leave a gap between trays (eg use shelves 3 & 5) to allow the air to move freely. This enables the browning of foods on the lower tray.
- If converting a recipe from to Fan Forced, we recommend that you decrease the bake time or decrease the temperature by approximately 20°C.
- For items with longer bake times (eg over an hour) it may be necessary to decrease both time and temperature.

Ideal for multi-shelf cooking biscuits, cookies, scones, muffins and cupcakes.

Fan Grill Fan Maxi Grill



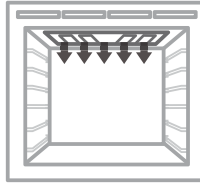
fan plus upper inner and outer elements

- This function uses the intense heat from both the upper elements (Fan Maxi Grill), or the upper inner element (Fan Grill) for top browning and the fan to ensure even cooking of foods.
- Meat, poultry and vegetables cook beautifully; food is crisp and brown on the outside while the inside remains moist and tender.

Ideal for whole chicken, tenderloin of beef or grilling your favourite chicken, fish and steak.

OVEN FUNCTIONS

Grill
Maxi Grill



upper inner and outer elements

- This function delivers intense radiant heat from one (Grill) or both (Maxi Grill) top elements. You can set the intensity of the heat by altering the temperature setting.
- Preheating is not essential although some people prefer to allow the element to heat for a few minutes before they place food under the grill.
- The most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata.
- Use Inner Grill (some models only) for grilling smaller dishes. Ensure you centre the dish under the inner grill element.

Ideal for toasting bread or for top browning to 'finish off dishes'.

COOKING CHARTS

- Shelf positions are counted from the base up (1 is the lowest, 6 is the highest). Position shelves before you turn the oven on.
- For best results always preheat the oven to the required temperature.
- The grill element may come on while the oven is heating up.
- The temperature indicator light will go out when the oven has reached the selected temperature.
- Note: oven accessories may temporarily deform slightly when they become hot. This is normal and does not affect their function.

BAKING

FOOD	SHELVES	
Biscuits	Plain	Single
		Multi*
	Chewy choc chip	Single
		Multi*
	Oatmeal	Single
Slices / Squares	Single	
Cakes	Vanilla	Single
	Butter / Chocolate	Single
	Light fruit	Single
	Rich fruit	Single
	Sponge (single large)	Single
	Sponge (two small pans)	Single
Shortbread	Single	
Muffins / Cupcakes		Single
		Multi*
Scones		Single
		Multi*
Meringues	Single	
Bread Rolls	Single	
Pastry	Phyllo	Single
	Flaky/Puff	Single
	Choux	Single
		Multi*
	Croissants	Single
		Multi*
Pies	Apple	Single
	Lemon Meringue	Single

COOKING CHARTS

The information in these charts are guidelines only. Refer to your recipe or the packaging and be prepared to adjust the cooking times and settings accordingly.

RECOMMENDED FUNCTION	SHELF POSITIONS	TEMP (°C)	TIME (MINS)
Fan Forced	4	180-190	13-17
Fan Forced	3 and 5	160-170	13-17
Fan Forced	4	180-190	15-20
Fan Forced	3 and 5	160-170	15-20
Fan Forced	4	160-170	12-15
Fan Forced	3	160-165	15-20
Fan Forced	4	160-165	30-35
Fan Forced	4	160-180	50-60
Fan Forced	2	155-165	1hr 30
Fan Forced	2	120-160	2.5 hrs
Fan Forced	2	175	30-40
Fan Forced	2	170-190	15-25
Fan Forced	3	130-140	20-25
Fan Forced	3	180-190	13-17
Fan Forced	2 and 4	160-170	16-21
Fan Forced	2	210-230	8-12
Fan Forced	1 and 3	210-230	8-12
Fan Forced	1	100-120	60
Fan Forced	4	195-210	25-35
Fan Forced	3	190-200	15-25
Fan Forced	3	185-200	20-30
Fan Forced			
Fan Forced	2	200-210	30-35
Fan Forced			
Fan Forced	3	190-200	15-25
Fan Forced	2	190-200	25-30
Fan Forced	2	175-180	30-40

COOKING CHARTS

SAVOURY

FOOD	SHELVES	
Pies	Chicken / Steak / Mince	Single
Sausage Rolls		Single
Meat Loaf		Single
Pizza		Single
Lasagne		Single
Quiche		Single
Potatoes	Traditional Baked	Single
Frittata	Grill to finish	Single
Casseroles		Single
Oven meals		Single

ROASTING

FOOD	SHELVES		
Beef (Boneless)	Rare	Single*	
	Medium		
	Well done		
Prime Rib Roast	Rare	Single*	
	Medium		
	Well done		
Lamb leg (Bone in)	Medium	Single*	
	Well done		
Lamb leg (Boneless)	Medium	Single*	
	Well done		
Veal	Medium	Single*	
	Well done		
Chicken (Whole)		Single*	
Turkey (Whole)	With Stuffing	Single*	
	Without Stuffing		
Pork (Boneless)	Medium	Single*	
	Well done		
Pork Crackling	Crisp		
Venison	Brown in a frying pan first.	Rare	Single*
		Medium	

* If multiple shelves are required (eg roasting vegetables at the same time), use Fan Forced and shelf positions 2 & 4.

COOKING CHARTS

RECOMMENDED FUNCTION	SHELF POSITIONS	TEMP (°C)	TIME (MINS)
Fan Forced	3	190-195	30-40
Fan Forced	3	190-195	30-40
Fan Forced	4	175-180	55-65
Fan Forced	1	225-250	15-20
Fan Forced	3	175-180	45-50
Fan Forced	2	180-200	30-40
Fan Forced	3	175-190	40-50
Fan Forced	3	170-180	30-45
Fan Forced	3	170-190	55-70
Fan Forced	3	170-190	30-40

RECOMMENDED FUNCTION	SHELF POSITIONS	TEMP (°C)	TIME (MINS)
Fan Forced	3	160-170	18-32 / 450g
Fan Forced	3	160-170	25-40 / 450g
Fan Forced	3	160-170	30-55 / 450g
Fan Forced	3	160-170	15-30 / 450g
Fan Forced	3	160-170	20-35 / 450g
Fan Forced	3	160-170	25-40 / 450g
Fan Forced	3	160-170	18-28 / 450
Fan Forced	3	160-170	20-33 / 450g
Fan Forced	3	160-170	20-35 / 450g
Fan Forced	3	160-170	25-45 / 450g
Fan Forced	3	160-170	20-40 / 450g
Fan Forced	3	160-170	25-45 / 450g
Fan Grill	3	175-190	15-20 / 450G
Fan Forced	1	165-175	17-22 / 450g
Fan Forced	1	150-165	15-20 / 450g
Fan Forced	3	170-175	25-40 / 450g
Fan Forced	3	170-175	30-45 / 450g
Fan Forced	3	250	20
Fan Grill	4	225	7.5/ 2.5cm meat thickness
Fan Grill	4	225	9.5 / 2.5cm meat thickness

COOKING CHARTS

GRILLING

FOOD		SHELVES	
Beef	Steak	Rare	Single
		Medium	Single
	Burgers	Single	
	Meatballs	Single	
Lamb	Chops	Medium	Single
		Well done	Single
Pork	Chops (well done)	Single	
	Ham steak	Single	
	Bacon	Single	
Chicken	Boneless pieces	Single	
Sausages		Single	
Fish	Fillets	Single	
	Whole	Single	
Vegetables	Sliced	Single	

COOKING CHARTS

RECOMMENDED FUNCTION	SHELF POSITIONS	TEMP (°C)	TIME (MINS)
Grill Maxi	4	HI	8-10
Grill Maxi	4	HI	10-15
Grill Maxi	4	HI	12-15
Grill Maxi	4	HI	12-15
Grill Maxi	4	HI	15-20
Grill Maxi	4	HI	20-25
Grill Maxi	4	HI	15-20
Grill Maxi	4	HI	15-20
Grill Maxi	4	HI	4-7
Fan Grill	5	175-190	30-50
Grill Maxi	5	HI	10-15
Fan Grill	5	200-220	8-12
Fan Grill	5	200-220	15-20
Grill Maxi	4	HI	8-12

COOKING WITH AUTO-OFF

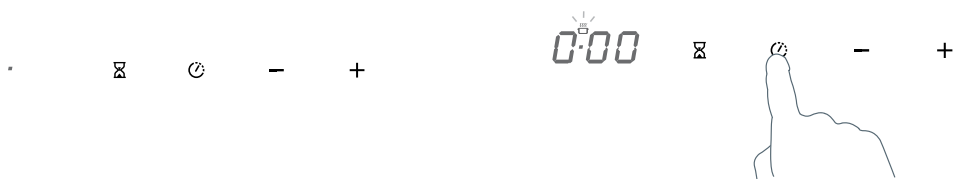
- If you start cooking manually and only want the oven to turn off automatically after a set cooking time, simply set Auto-off following steps 1 to 4 below and select a function and temperature. The oven will automatically turn off when the cooking time is over.
- You may still use the timer when using Auto-off.



IMPORTANT!

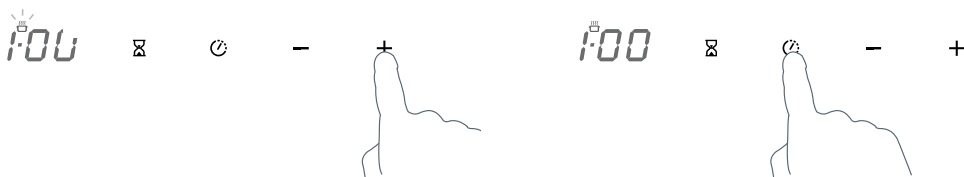
Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.



Example: You want your food to cook for 1 hour.

Set the stop time



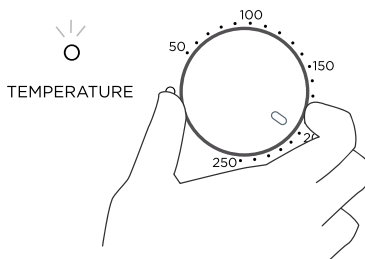
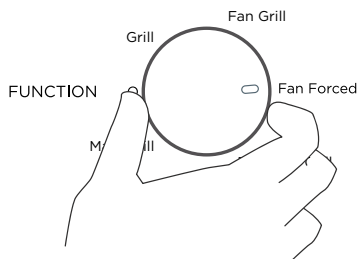
- ① Check the oven is on.
- ② Touch the cooking time  control. The dot and cooking time  indicator will flash.



- ③ Touch the - and + controls to set the time you would like your food to cook for.
- ④ Touch the cooking time  control again to confirm the cooking time or wait 5 seconds and the display will show the time remaining and the cooking time  indicator will stop flashing and remain on. The display will countdown the remaining time (hrs:mins).

COOKING WITH AUTO-OFF

Select function and temperature



⑤ Select a function.

- The oven will come on.



⑥ Set the temperature.

When Auto-off is set


The display will countdown the time (hrs:mins).

Note: You can modify the function and temperature during cooking.

To modify the stop time:

- ① Touch the cooking time  control.
- ② Use the + and - buttons to adjust the time.
- ③ Touch the cooking time  control again to set.

To cancel the stop time

- ① Touch the cooking time  control.
 - ② Use the - control to scroll the time down to 0:00.
 - ③ Turn the function and temperature controls to off (O).
- Note: scrolling the time down to 0:00 will not turn off the oven.

When the stop time is reached

The oven will automatically turn off and the oven will beep every few seconds.

The cooking time  indicator will flash.

Turn the function and temperature dials back to off (O).

Press any control to exit cooking with Auto-off.

- Note: if the oven function dial has not been turned back to off (O) when you exit cooking with Auto-off, the oven will turn back on.

A power failure will cancel the Auto-off function and when power is restored the oven will turn back on and remain on. In the event of a power failure, always turn the function and temperature dials to off (O).

CARE AND CLEANING

Manual cleaning

ALWAYS

- Before any manual cleaning or maintenance, first wait for the oven to cool down to a safe temperature to touch, then turn its power supply off at the wall.
- Read these cleaning instructions and the 'Safety and warnings' section before you start cleaning your oven.
- To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the oven cavity enamel after each use.

NEVER

- Never use a steam cleaner.
- Never store flammable substances in the oven.
- Never use abrasive or harsh cleaners, cloths, scouring pads or steel wool. Some nylon scourers may also scratch. Check the label first.
- Never use oven cleaner on catalytic panels (some models only).
- Never leave alkaline (salty spills) or acidic substances (such as lemon juice or vinegar) on the oven surfaces.
- Never use cleaning products with a chlorine or acidic base.

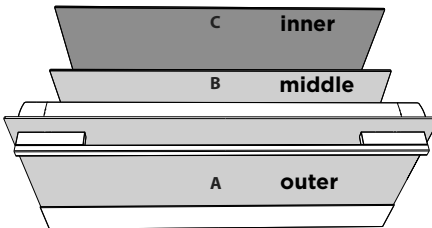
WHAT?

Glass surfaces

(oven door panes, control panel)

HOW?

Door comprises a total of 3 glass panes



- To clean glass pane B, you will first need to remove the door and the inner pane. For instructions, see section 'Removing and replacing the door glass panes for cleaning'.
- ① Clean with a solution of mild detergent or baking soda and hot water, then wipe dry.
 - ② Wipe with a glass cleaner and dry with a soft, lint-free cloth.

IMPORTANT!

- **Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering.**
- **Even if you only clean the inner pane (C), remove the door and the pane first. Cleaning the glass with the pane in the door may result in cleaning liquid running down the gaps and drying onto internal components.**
- **Take particular care when cleaning the control panel glass. Only use a damp cloth with detergent.**

CARE AND CLEANING

Manual cleaning

WHAT?	HOW?	IMPORTANT!
Dials	Clean with a solution of mild detergent and hot water, then wipe dry.	Do not use stainless steel or oven cleaner on the dials, as doing so may damage their coating.
Stainless steel strip/handle on the front of the oven door	<ul style="list-style-type: none"> • Clean with a solution of mild detergent and hot water, then wipe dry with a microfibre cloth. • If necessary, use a suitable stainless steel cleaner and polish. 	<ul style="list-style-type: none"> • Always read the label to make sure that your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your oven. • Always rub the stainless steel in the direction of the grain.
Oven door frame and plastic corner clips	Clean with a solution of mild detergent and hot water, then wipe dry.	
Catalytic panels (purchased separately)	<p>To clean light soiling off the surfaces:</p> <ol style="list-style-type: none"> ① Wipe with a damp cloth and a solution of hot water and mild detergent or an ammonia-based cleaner. ② Wipe dry with a soft cloth. <ul style="list-style-type: none"> • To clean stubborn, 'baked on' soiling run the oven on Fan Grill at 200°C for 1.5 hours to enhance the catalytic panel cleaning function. 	<ul style="list-style-type: none"> • These panels are normally 'self-cleaning' because their special enamel breaks down greasy splatters when the oven is used for 'non-greasy' baking, especially at high temperatures. • Do not use oven cleaner on the catalytic panels. If you wish to use oven cleaner on any other part of the enamelled cavity, first remove the catalytic panels. • Do not immerse catalytic panels in water. • Never use scourers, brushes, abrasives or cleaners with acid or alkali content on the catalytic panels.

CARE AND CLEANING

Manual cleaning

WHAT?	HOW?	IMPORTANT!
Oven cavity	<ul style="list-style-type: none"> • Remove everything from the oven: all shelves and trays, the side racks, the catalytic panels (if purchased separately). ① Remove the oven door (see instructions on following pages). ② Wipe the inside of the oven using a household detergents or an ammonia-based cleaner. ③ Wipe clean with a damp cloth and allow to dry completely. 	<ul style="list-style-type: none"> • To prevent soiling from becoming ‘baked on’ and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the enamelled surfaces after each use. • To make wiping out the oven easier you may remove and the oven door. See the following pages for instructions. • To make cleaning the oven ceiling easier, the grill element can be lowered. See following pages for instructions.
Telescopic sliding shelf supports (purchased separately)	Wipe with a damp cloth and mild detergent. Do not wipe off or wash away the white lubricating grease (visible when the slides are extended).	Do not wash these in the dishwasher or immerse in soapy water. Do not use oven cleaner on them; as doing so will remove the white lubricating grease and prevent the slides from running smoothly.
Grill tray Grill rack Side racks Oven shelves Baking tray	<ul style="list-style-type: none"> • Clean with a solution of mild detergent and hot water. • Pre-soak stubborn burnt-on stains in a solution of dishwasher powder and hot water.. • Except for the baking tray these parts are also dishwasher safe. 	
Oven seal	Clean with a solution of mild detergent and hot water	

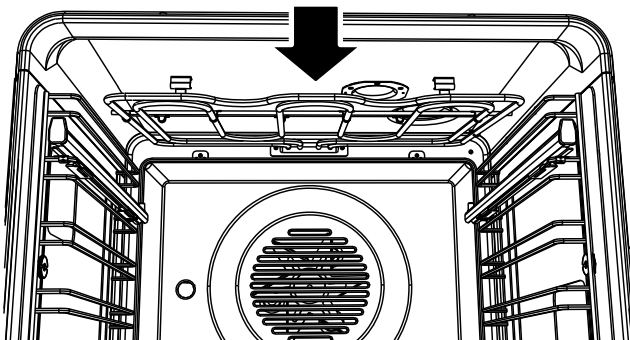
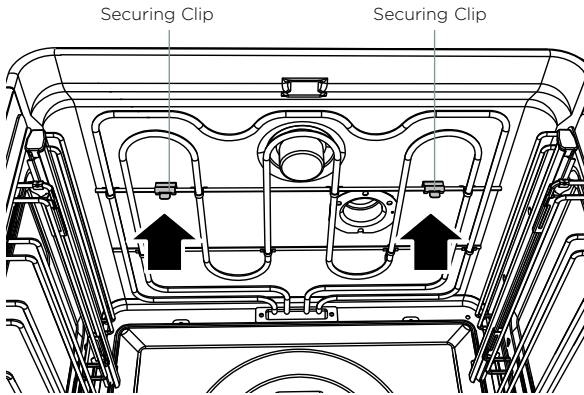
CARE AND CLEANING

Drop-down upper element

IMPORTANT!

Always turn off the oven at the wall before lowering the upper element. Make sure the oven has cooled down completely before starting.

- To lower the upper element: pull the two securing clips gently forward to release the element. The element will now drop down to enable cleaning.
- When you have finished cleaning the oven ceiling, pull the securing clips forward, raise the element and release the clips. Make sure the element is securely held in place.
- The element itself is self-cleaning.



Drop down grill element

CARE AND CLEANING

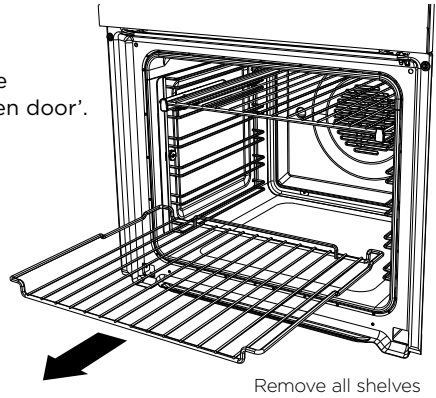
Removing the side racks and catalytic panels (some models only, purchased separately)

IMPORTANT!

Always turn off the oven at the wall first. Ensure the oven has cooled down completely before starting.

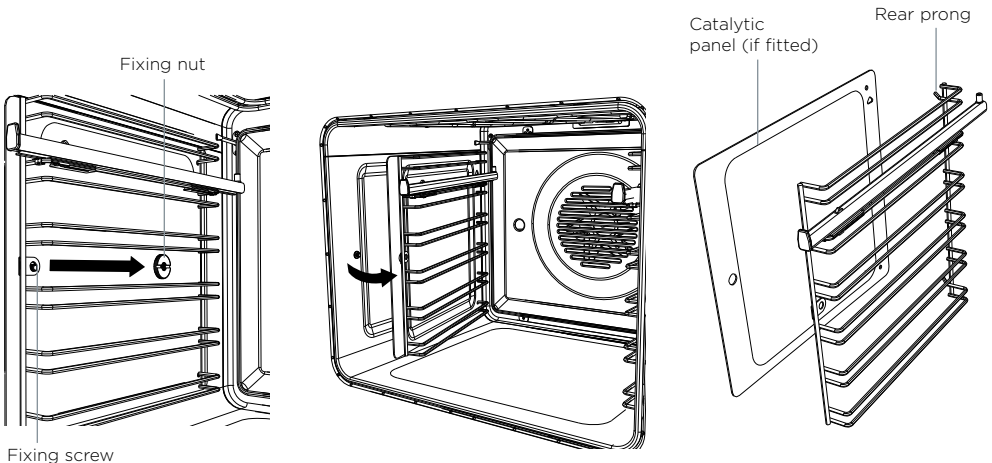
Remove all shelves

- 1 Slide out all shelves and remove.
For easier access we recommend removing the oven door. See 'Removing and refitting the oven door'.



Remove both side racks (and catalytic panels if fitted):

- 1 Unscrew and remove the fixing nut at the front of the side rack. Use a coin to loosen the screw if necessary.
- 2 Pull the side rack toward the center of the oven until the front tab is clear of the fixing nut. If catalytic panels are fitted remove them at the same time (pull the panel toward the centre of the oven along with the side rack).
- 3 Slide the side rack (and catalytic panel if fitted) forward until the rear prongs are clear of the holes.
- 4 You may now slide the catalytic panel off the side rack rear prongs.

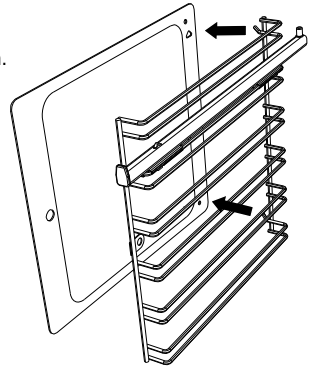


CARE AND CLEANING

Refitting the side racks and catalytic panels (some models only, purchased separately)

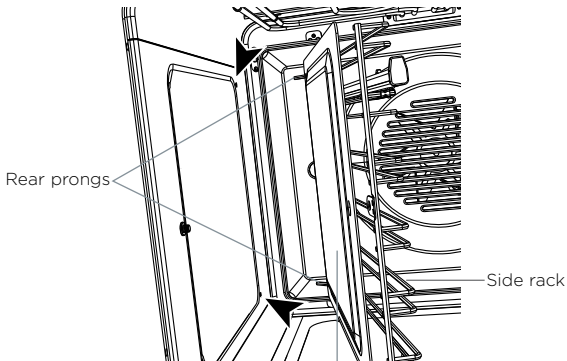
Fit the catalytic panel to the side rack

- ① Ensure the panels are placed the correct way around: the hole for the fixing screw goes to the front of the oven.
- Note: The shiny side of the catalytic should face the inside of the oven cavity.
- ② Fit the rear prongs of the side rack through the holes in the catalytic panel.



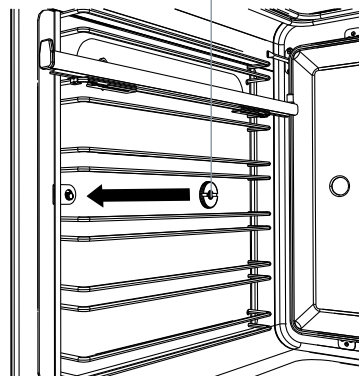
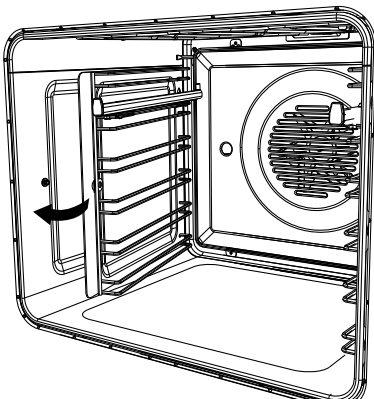
Replace the side rack

- ① Slide the rear prongs of the side rack into the holes at the rear of the oven
- ② Fit the side rack front tab (and catalytic panel if fitted) over the fixing screw.
- ③ Replace the fixing nut. You may use a coin to tighten the nut.



Catalytic panel
(if fitted)

Fixing nut



CARE AND CLEANING

Removing and refitting the sliding shelf supports

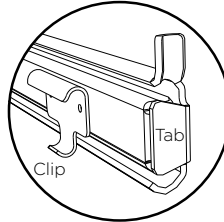
IMPORTANT!

Compact ovens only:

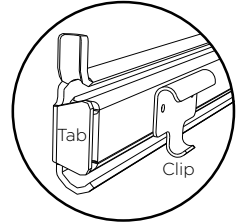
The sliding shelf supports cannot be used on shelf positions 3 and 4.

To fit

- ① Ensure the slides are the correct way around (the front of the slide has the triangular shaped tab as shown).
- ② Fit the top of the clips over the side rack, the front clip should be fitted as close to the front of the side rack as possible. Make sure the rear clip has engaged.
- ③ Rotate the slide down and 'click' the bottom of the clips into place.



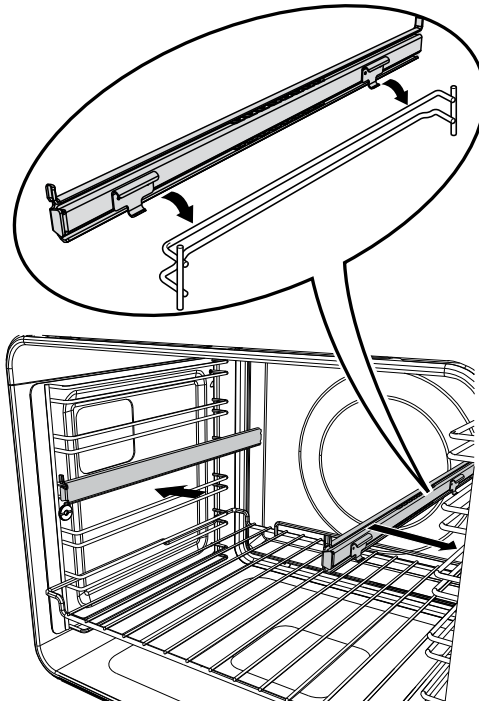
Front of Left Hand Slide



Front of Right Hand Slide

To remove

- Grasp the slide and rotate the bottom up to release the the clips and remove.



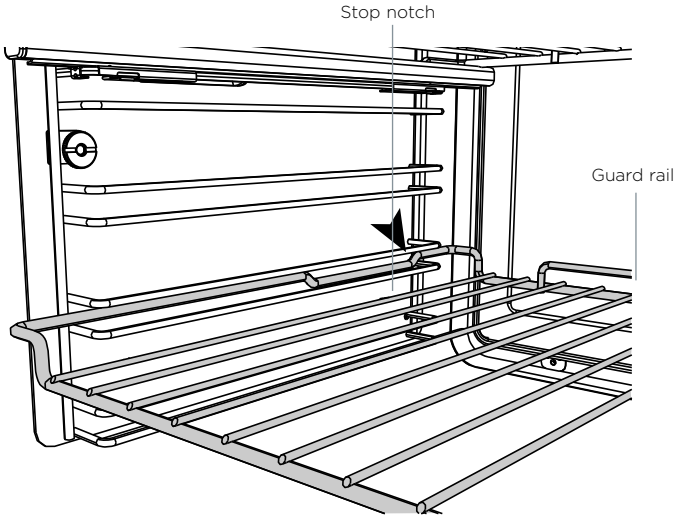
When refitting the sliding shelf supports, make sure that you fit:

- the side racks first
- the slides to the top wire of a shelf position (shelf positions 1 & 2 only in compact ovens)
- both sides of each pair of slides

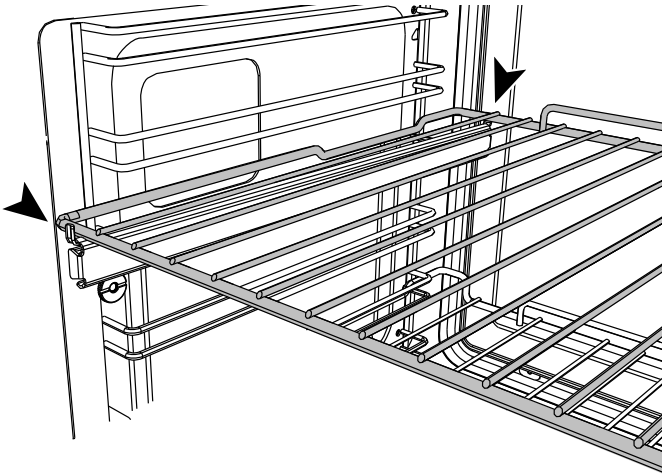
CARE AND CLEANING

Refit the oven shelves and grill pan

- Slide in the shelves you need, making sure that:
- They slide between the two wires of a shelf position (unless a sliding shelf support is being use)
- The stop notches point down
- The guard rail is to the rear.



Refitting the shelf between two wires



Refitting the shelf onto a sliding shelf support

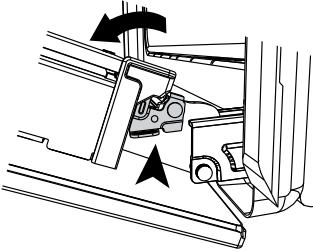
CARE AND CLEANING

Removing and refitting the oven door.

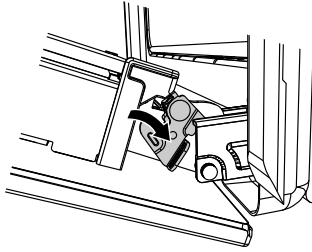
IMPORTANT!

Take care, the oven door is heavy.

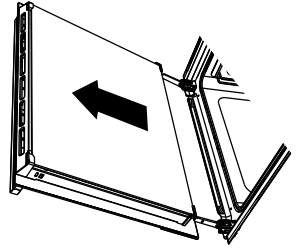
To remove the door



- ① Open the door fully. Locate the two small metal locking levers on both door hinges either side.

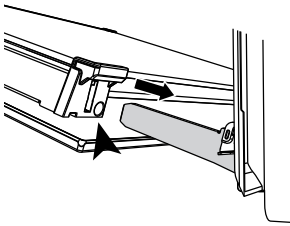


- ② Push each locking lever down fully to release the door from the hinge.

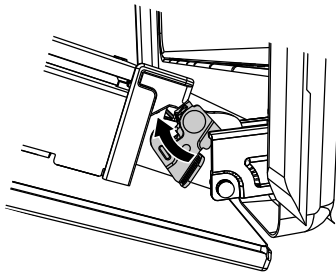


- ③ Holding the door on both sides, carefully pull the door out and away from the hinges.

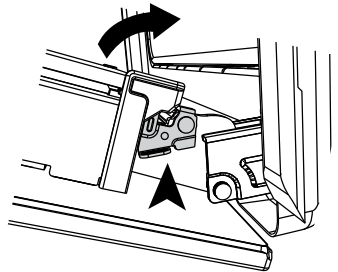
To refit the door



- ④ Holding the door on both sides, line up the holes in the base of the door with the hinges and slide the door on.



- ⑤ Once the door is fully located on the hinges, push each locking lever up fully to lock the door onto the hinge.



- ⑥ **IMPORTANT!** Ensure the levers are both fully locked before trying to shut the door.

CARE AND CLEANING

Removing the door glass panes for cleaning

IMPORTANT!

- **Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.**
- **Take care, the oven door is heavy (8 kg). If you have any doubts, do not attempt to remove the door.**
- **Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.**
- **Take extreme care when handling the glass panes. Avoid the corners and edges of the glass bumping against any surface. This may result in the glass shattering.**
- **Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering.**
- **If you notice any sign of damage on any of the glass panes (such as chipping or cracks), do not use the oven. Call your Authorised Repairer or Customer Care.**
- **Make sure you replace all the glass panes correctly. Do not use the oven without all glass panes correctly in place.**
- **If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Repairer or Customer Care for help.**

Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

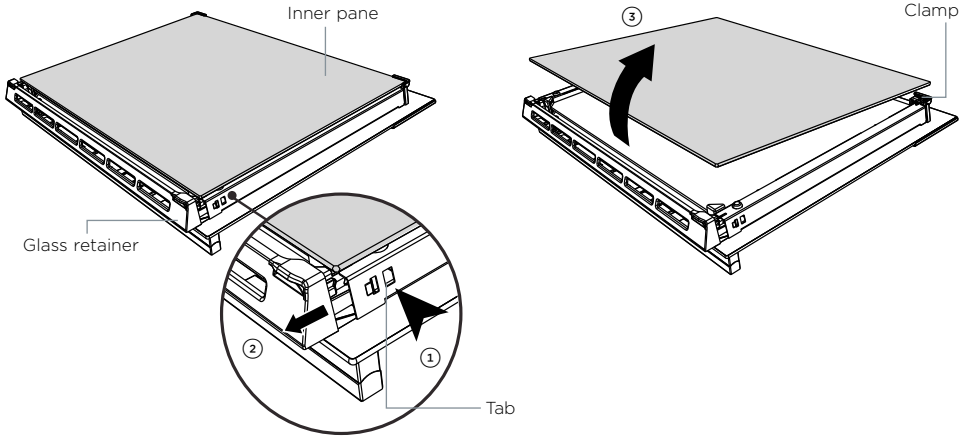
We recommend removing the door to make cleaning the glass easier. See 'Removing and refitting the oven door' for instructions. Once the door is removed, lay it down on a soft, clean, flat surface.

Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.

CARE AND CLEANING

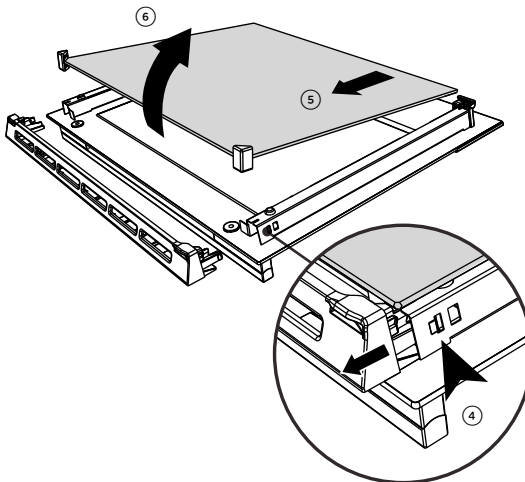
To remove the inner pane

- ① Press the glass retainer tabs in on both sides of the door.
- ② Pull the glass retainer up until the tabs relocate in the topmost hole.
- ③ Holding the top of the inner pane, gently pull the pane toward the top of the door until the pane is clear of the clamp at the bottom of the door and lift out. Do not angle the pane too much as you may damage the glass.



To remove the middle pane

- ④ Press the glass retainer tabs in on both sides of the door again. The glass retainer can then be pulled off completely.
- ⑤ Gently pull the middle pane toward the top of the door until the pane is clear of the clamp at the bottom of the door.
- ⑥ Lift the pane out. The rubber stoppers at the top of the pane remain attached to the glass pane.



CARE AND CLEANING

After cleaning replace the door glass panes

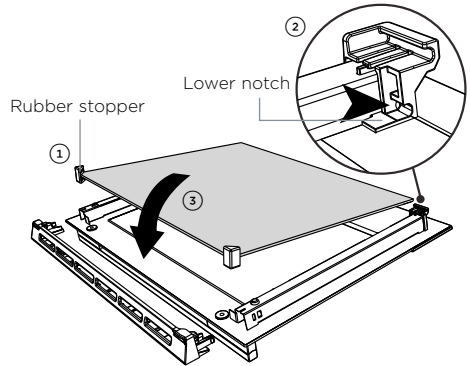
When replacing the glass panes make sure that

- you replace the inner pane correctly as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly
- you take extra care not to bump the edges of the glass against any object or surface you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

Replace the middle pane

Ensure the pane is the right way up (the warning should be readable at the bottom of the door)

- ① Ensure the rubber stoppers are still attached at the top to the pane.
- ② Slot the bottom of the pane into the lower notch at the bottom of the door.
- ③ Lower the pane into the door, the rubber stoppers rest on the outer pane of glass.



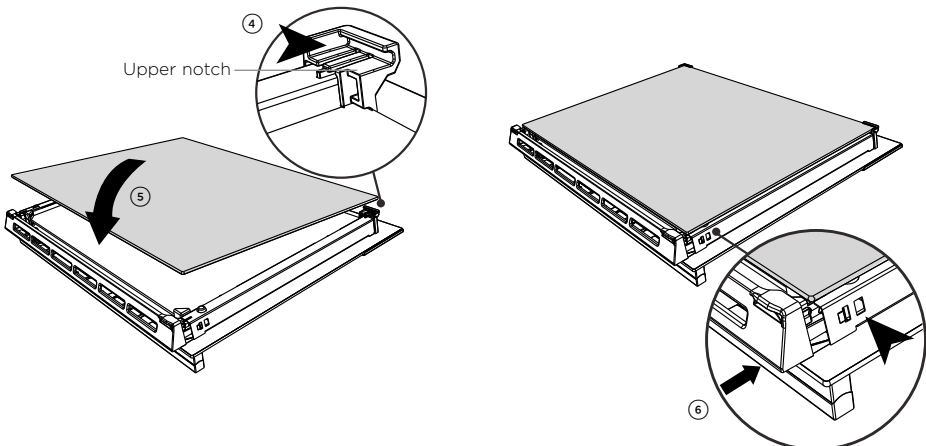
Replace the inner pane

Ensure the pane is the right way up (ie the logo should be readable at the bottom of the door)

- ④ Slide the pane into the notch at the bottom of the door.
- ⑤ Lower the pane onto the clamp at the top of the door.
- ⑥ Slide the glass retainers back into place and ensure they are clipped securely in place.

IMPORTANT!

Make sure the glass retainers are correctly and firmly in place and the glass pane is secure.



CARE AND CLEANING

Replacing the oven light bulbs

Note: Oven bulb replacement is not covered by your warranty.

The light is located in the ceiling of the oven, center front.

Your oven uses a screw-in incandescent OVEN bulb - it must be capable of withstanding high temperatures (300 °C) and with the specifications: 230-240V, 50Hz and 25W.

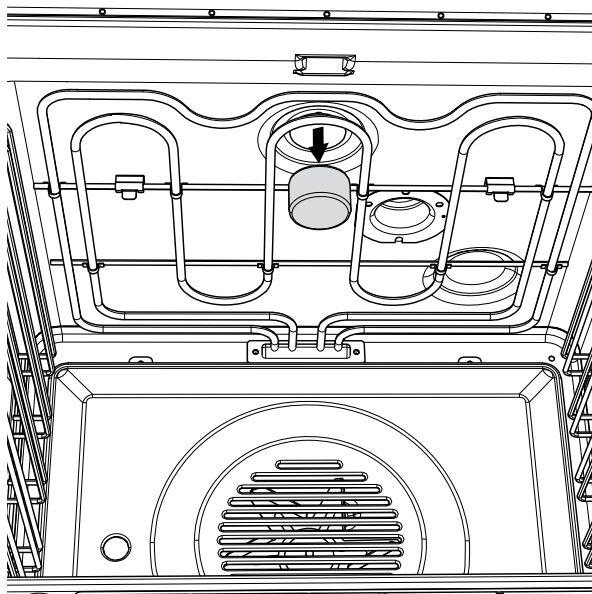
Changing the bulb

- ① Let the oven cavity and grill element cool down before changing the bulb.

IMPORTANT!

Turn the oven off at the wall before continuing.

- ② Turning anti-clockwise unscrew the glass cover (B).
- ③ Carefully unscrew the faulty incandescent bulb.
- ④ Replace the light bulb (A)
- ⑤ Replace the glass cover (B).
- ⑥ Turn the oven back on.



TROUBLESHOOTING

Troubleshooting chart

If there is a problem, check the chart below to see if you can fix it. If the problem cannot be fixed or persists, call your Authorised Repairer or Customer Care.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
General		
The oven does not work.	No power.	Check that the mains power supply (wall switch) is turned on, the fuse has not tripped and there is no power outage in your area.
The oven light does not come on when I select a function.	The oven light bulb(s) have blown.	Replace the light bulb(s). See 'Care and cleaning' for instructions.
The oven light does not come when I open the door.	This is normal.	The oven light only comes on when you have selected a cooking function.
The oven is not heating.	The door is not properly closed or it is opened too frequently during cooking.	The heating elements are disabled while the door is open. Make sure the door is properly closed and avoid opening it frequently during cooking.
A glass pane in the oven door has cracked, chipped, or shattered.	Incorrect cleaning or the edge of the glass hitting against something.	You must NOT use the oven. Call your Authorised Repairer or Customer Care.
The oven fan turns on again several minutes after I have turned off the oven.	This is normal.	If the oven is over a certain temperature the cooling fan will automatically turn on to cool the oven down.

WARRANTY AND SERVICE

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- ① Your product is correctly installed.
- ② You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, Customer Care, or contact us through our website www.fisherpaykel.com.

This oven has been designed and constructed in accordance with the following codes and specifications:

In New Zealand and Australia

- AS/NZS 60335-1 General Requirements for Domestic electrical appliances
- AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances
- AS/NZS CISPR 14.1 2010 Electromagnetic Compatibility Requirements.

Complete and keep for safe reference:

Model _____
Serial No. _____
Purchase Date _____
Purchaser _____
Dealer _____
Suburb _____
Town _____
Country _____

FISHERPAYKEL.COM

© Fisher & Paykel Appliances 2017. All rights reserved.

The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

NZ AU

590909C 11.17