

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

Series 7 | Professional

Stainless Steel



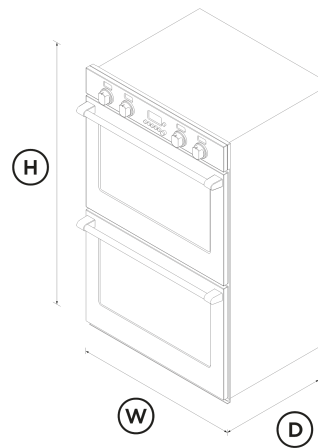
Choose maximum capacity, combining two independent ovens so you can cook multiple dishes simultaneously.

- 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

## Consumption

Energy usage	364kWh/year
In-use energy carbon emissions estimate	44.9kgCO2e/year

## 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	•
Number of functions	<b>10</b>
Pastry Bake	•
Pastry Bake with Pizza mode	•
Pyrolytic self-clean	•
Roast	•
True convection	•
Warm	•

Height	<b>48 1/2 "</b>
Width	<b>29 3/4 "</b>

**Safety**

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

**Warranty**

Parts and labor	<b>Limited 2 years</b>
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SKU	<b>82946</b>
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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 & Warranty](#)
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**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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Performance	
AeroTech™ technology	•
Automatic rapid pre-heat	•
Broil power	<b>4400 W</b>

**Power requirements**

Amperage	<b>50 A</b>
Rated current	<b>50 A</b>
Supply frequency	<b>60 Hz</b>
Supply voltage	<b>120-240 V</b>

**Product dimensions**

Depth	<b>23 5/16 "</b>
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