QUICK REFERENCE GUIDE > OB30DDPTDX1

# 30" Series 9 Contemporary Self-Cleaning Double Oven

Series 9 | Contemporary

Stainless Steel



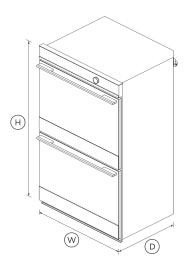
Choose maximum capacity, combining two independent ovens so you can cook dishes simultaneously, with touchscreen for ease of use.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- 4.1 + 4.1 cu ft total capacity across two oven cavities, with 17 oven functions
- Non-tip, full extension sliding shelves for safe removal of hot dishes

· Accessories include food probe, smokeless grill tray, and more

## **DIMENSIONS**

Height 48 1/2 "
Width 29 15/16 "
Depth 23 15/16 "



#### **FEATURES & BENEFITS**

#### Cook With Confidence

Our touchscreen interface provides an intuitive guided cooking experience that helps deliver perfect results, whether you've been cooking all your life or just starting out. Cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe.

**Generous Capacity** 

With an incredible 4.1 cu ft total capacity in each oven, you can create several perfectly cooked dishes at once using multiple shelves.

#### Multi-function flexibility

The cooking functions have each been tailored, tested, tweaked and perfected to ensure that no matter what you're cooking, you've got the right heat to match. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

#### **Exceptional Performance**

AeroTech circulates heat evenly for a consistent temperature throughout the cavity, helping you ensure perfect results even when cooking on multiple shelves.

## Self-Cleaning

Our self-clean technology breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth. The enamel coated side racks don't need to be removed when using this function.

#### **Design Freedom**

Designed to fit seamlessly into your kitchen, this built-in oven features premium materials and detailing to support a cohesive, considered kitchen design.

## **SPECIFICATIONS**

## Accessories (included)

Full extension sliding shelves	5 sets
Grill rack	1 set
Roasting dish	1
Smokeless grill tray	1
Wired temperature sensor	1

Capacity		Smart appliance	•	Number of passes on Maxi Broil	12
Shelf positions	16				
Total capacity	4.1 cu ft	Formations		Barrar an ancient	
Usable capacity	3.6 cu ft	Functions		Power requirements	
		Aero Broil	•	Amperage	33.2 - 38.3 A
		Aero™ Bake	•	Supply voltage	208 / 240 V
Cleaning		Air fry	•		
Acid resistant graphite enamel	•	Bake	•		
Removable oven door	•	Broil	•	Product dimensions	
Removable shelf runners	•	Classic bake	•	Depth	23 15/16 "
		Dehydrate	•	Height	48 1/2 "
		Maxi Broil	•	Width	29 15/16 "
Consumption		Number of functions	17		
Energy usage	388kWh/year	Pastry Bake	•		
	47.8kgCO2e/year	Pizza bake	•	Safety	
		Pyrolytic self-clean	•	Balanced oven door	•
		Rapid proof	•	Catalytic venting system	•
Controls		Roast	•	Control panel key lock	•
Adjustable audio and display settings	•	Slow cook	•	CoolTouch door	•
Automatic cooking/minute timer		True Aero	•	Non-tip shelves	•
Automatic pre-set temperatures	•	Vent bake	•		
Celsius/Fahrenheit temperature		Warm	•		
Electronic clock				CIAL	00004
Electronic oven control				SKU	82264
Food probe	•	Performance			
Guided cooking by food type and recipes	•	AeroTech™ technology	•	The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these	
Intuitive touchscreen display	•	Automatic rapid pre-heat	•		
	UK English, US	Broil power	4400 W	nm correctly describes the model currently available. © Fisher & Paykel Appliances Ltd 2020	
Multi-language display	English,	Broil width	20 mm		
	Simplified Chinese, Français,	Broil width	20 "		
	Español	Number of passes on broil	10		
		•			

Sabbath mode with Star K certification

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## Other product downloads available at fisherpaykel.com

↓ 2D-DWG Double Oven

2D-DXF Double Oven

Data Sheet Double Oven

Energy Label

Service & Warranty

↓ Installation Guide EN / Guide d'installation FR

↓ Guide d'installation FR

↓ Revit Double Oven

↓ Rhino Double Oven

↓ Sketchup Double Oven

↓ Specification Guide Double Oven

J. Guide d'utilisation 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.

