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

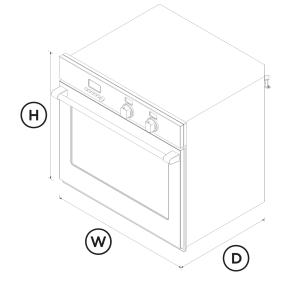
Series 7	Professional	
Stainless S	Steel	
	FISHER & PAYKEL	

A highlight of the Fisher & Paykel range, this Series 7 oven ensures that every dish you create is cooked to perfection.

- 4.1 cu ft total capacity
- 10 oven functions including Aero™ Pastry and Roast
- 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





SPECIFICATIONS

Total capacity

Accessories (included)	
Full extension sliding shelves	3 sets
Wired temperature sensor	1
Capacity	
Shelf positions	8

Usable capacity	3.6 cu ft
Cleaning	
Acid resistant graphite enamel	•
Pyrolytic self-clean	•
Removable oven door	•
Removable shelf runners	•

Consumption

Energy usage	350kWh/year
In-use energy carbon emissions estimate	43.2kgCO2e/year

Controls

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 steel dials with illuminated halos	•

Functions

Bake Broil

4.1 cu ft

FISHER & PAYKEL

QUICK REFERENCE GUIDE > WOSV3-30

Convection bake	•
Convection Broil	•
Convection pastry	•
Maxi Broil	•
Number of functions	10
Pastry Bake	•
Pyrolytic self-clean	•
Roast	•
True convection	•
Warm	•
Performance	
AeroTech™ technology	•
Automatic rapid pre-heat	•
Broil power	4400 W

Power requirements

Broil width

Amperage	30 A
Rated current	30 A
Supply frequency	60 Hz
Supply voltage	120 - 240 V

Product dimensions

Depth	23 15/16 "
Height	27 1/8 "
Width	29 3/4 "

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

Parts and labor Limited 2 years

SKU

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20 "

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
- Installation Guide EN / Guide d'installation FR $\mathbf{1}$
- Quick Start Guide EN $\overline{\mathbf{1}}$
- Guide de démarrage rapide FR \downarrow
 - User Guide EN
 - Guide d'utilisation FR

Where applicable:

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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energy in your country or region.

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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