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

Series 7 | Professional

Stainless Steel

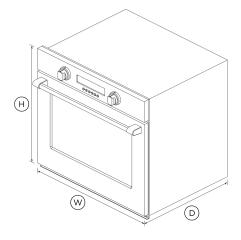


A highlight of the Fisher & Paykel range, this Series 7 oven ensures that every dish you create is cooked to perfection.

- 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

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



FEATURES & BENEFITS

Cooking Flexibility

This built-in oven has 10 functions with pre-set temperatures, including Roast, Pasty Bake and Maxi Broil allowing you to use a variety of cooking styles.

Even Cooking

A digital microprocessor monitors the temperature to ensure precise heat and a four-way convection system creates even heat distribution throughout the oven, ideal for multi-shelf cooking.

Sized To Suit

Designed for multi-shelf cooking, this built-in oven provides 4.1 cu.ft of total capacity allowing you to cook the family roast and a pie for dessert.

Self Cleaning

The self-clean function breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth. For best results, wipe down the inside of your oven door before you use the self-clean function.

Information At A Glance

Halo illuminated dials provide information at a glance. White - heating up; orange - temperature is reached; red - self-cleaning mode. Three halogen lights and the large oven window creates excellent visibility of what's cooking.

Safe And Sound

The CoolTouch door with triple glazing and cooling system is safe to touch from the outside, protecting your hands and the surrounding cabinetry.

SPECIFICATIONS

Accessories (included)

Full extension sliding shelves 3 sets

Capacity

Shelf positions 8

Total capacity 4.1 cu ft

Cleaning

Acid resistant graphite enamel

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Pyrolytic self-clean	•	Performance	
Removable oven door	•	AeroTech™ technology	•
Removable shelf runners	•	Automatic rapid pre-heat	•
		Broil power	4400 W
Controls		Broil width	20 "
Automatic cooking/minute timer	•		
Automatic pre-set temperatures	•	Power Requirements	
Celsius/Fahrenheit temperature	•	Amperage	30 A
Delay start	•	Supply frequency	60 Hz
Electronic clock	•	Supply voltage	120/240 V
Electronic oven control	•		,
Halogen lights	•		
Intuitive touchscreen display	•	Product Dimensions	
LED display	•	Depth	23 15/16 "
Turned stainless steel dials with illuminated halos	•	Height	27 1/8 "
		Width	29 3/4 "
Functions			
Bake	•	Safety	
Broil	•	ADA compliant	•
Convection bake	•	Control panel key lock	•
Convection Broil	•	CoolTouch door	•
Convection pastry	•	Non-tip shelves	•
Maxi Broil	•	Safety thermostat	•
Number of functions	10		
Pastry Bake	•		
Pyrolytic self-clean	•	Warranty	
Roast	•	Parts and labor	2 years
True convection	•		
Warm	•		

SKU 81832

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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User Guide

2D-DWG Oven

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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