30" Series 9 Minimal Self-Cleaning Oven

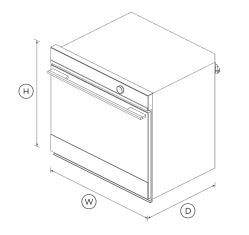
Series 9	I	Minimal			
Black					
			350°	0	

With elegant minimal styling, advanced cook functions and touchscreen, this large built-in oven is a highlight of our collection.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- 4.1 cu ft total capacity, with 17 oven functions including Aero™ Pastry and Roast, Air Fry and Dehydrate
- Non-tip, full extension sliding shelves for safe removal of hot dishes
- Accessories include food probe, smokeless grill tray, and more

DIMENSIONS





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 its 4.1 cu ft total capacity, 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

Available in an elegant black or a stylish black with stainless steel, this oven is designed to fit seamlessly into your kitchen. Premium materials and detailing to support a cohesive, considered kitchen design.

SPECIFICATIONS

Accessories (included)

Full extension sliding shelves	3 sets
Grill rack	1 set
Roasting dish	1
Smokeless grill tray	1
Wired temperature sensor	1

Capacity

Shelf positions

QUICK REFERENCE GUIDE > OB30SDPTDB1

Total capacity	4.1 cu ft
Usable capacity	3.6 cu ft
Cleaning	
Acid resistant graphite enamel	•
Removable oven door	•
Removable shelf runners	•
Consumption	
Energy usage	402kWh/year
In-use energy carbon emissions estimate	49.6kgCO2e/year
Controls	
Adjustable audio and display settings	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Electronic clock	•
Electronic oven control	•
Food probe	•
Guided cooking by food type and recipes	•
Intuitive touchscreen display	•
Multi-language display	UK English, US English,
	Simplified Chinese, Français, Español
Sabbath mode with Star K certification	Chinese, Français,

Pastry Bake • Pizza bake • Pyrolytic self-clean • Rapid proof • Roast • Slow cook • True Aero • Vent bake • Warm • Performance • AeroTech™ technology • Automatic rapid pre-heat • Broil power 4400 W Broil width 20 mm	Functions	
Air fry•Bake•Broil•Classic bake•Dehydrate•Maxi Broil•Number of functions17Pastry Bake•Pizza bake•Pyrolytic self-clean•Rapid proof•Roast•Slow cook•True Aero•Vent bake•Warm•Performance•AcroTech™ technology•Automatic rapid pre-heat•Broil width20 mmBroil width20 mmBroil width20 mmBroil width20 mmBroil width10	Aero Broil	
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Rapid proof • Roast • Slow cook • True Aero • Vent bake • Warm • Performance • AeroTech™ technology • Automatic rapid pre-heat • Broil power 4400 W Broil width 20 mm Broil width 20 mm Broil width 10	Pizza bake	•
Roast • Slow cook • True Aero • Vent bake • Warm • Performance • AeroTech™ technology • Automatic rapid pre-heat • Broil power 4400 W Broil width 20 mm Broil width 20 mm Broil width 10	Pyrolytic self-clean	•
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Vent bake • Warm • Performance • AeroTech™ technology • Automatic rapid pre-heat • Broil power 4400 W Broil width 20 mm Broil width 20 mm Broil width 10	Slow cook	•
Warm • Performance • AeroTech™ technology • Automatic rapid pre-heat • Broil power 4400 W Broil width 20 mm Broil width 20 mm Broil width 10	True Aero	•
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Number of passes on broil 10	Broil width	20 mm
	Broil width	20 "
Number of passes on Maxi Broil 12	Number of passes on broil	10
	Number of passes on Maxi Broil	12

Amperage Supply voltage	16.6 - 19.4 208 / 240
Product dimensions	
Depth	23 15/16
Height	27 3/16
Width	29 15/16
Safety	
;	
Balanced oven door	
-	
Balanced oven door	
Balanced oven door Catalytic venting system	
Balanced oven door Catalytic venting system Control panel key lock	

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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- ✓ Planning Guide FR Minimal 30" Built-in Ovens and Companions
- ✓ Planning Guide SP Minimal 30" Built-in Ovens and Companions
- ↓ Revit Oven
- 🛓 🛛 Rhino Oven
- Sketchup Oven
- ↓ Guide d'utilisation FR
- ↓ Guide d'utilisation FR
- 👃 🛛 User Guide

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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