

FISHER & PAYKEL

FREESTANDING COOKER

OR90SCI4 models

USER GUIDE

NZ AU

CONTENTS

Safety and warnings	4
Introduction	10
First use	12
Cooking guide	19
Oven functions	21
Cooking charts	25
Setting the timer	31
Auto Cook	33
Locking the oven controls	36
User preference settings	37
Sabbath Mode	39
Using your induction cooktop	41
Locking the cooktop controls	45
Using your cooktop's special features	46
Choosing the right cookware	52
Cooking guidelines	54
Using the storage drawer	56
Care and cleaning	57
Troubleshooting	74
Alert codes	80
Warranty and service	81

Registration

To register your product visit our website: fisherpaykel.com/register

SAFETY AND WARNINGS

Your freestanding cooker has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using it:

WARNING!



Electrical Shock Hazard
Switch the cooker off at the wall before replacing fuses or the oven lamp.
Failure to follow this advice may result in electrical shock or death.

WARNING!



Cut Hazard
Take care - some edges are sharp.
Failure to use caution could result in injury or cuts.

WARNING!



Health Hazard
This appliance complies with electromagnetic safety standards.
However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
Failure to follow this advice may result in death.

⚠ WARNING!



Fire Hazard

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and cover flame, eg with a lid or fire blanket. Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, as doing so will irreversibly damage the enamel; lining the oven with aluminium foil may even cause fire.

Never use your appliance for warming or heating the room. Persons could be burned or injured or a fire could start. Storage in or on appliance: flammable materials should not be stored in the oven or storage compartment, or on the cooktop surface.

Failure to follow this advice may result in overheating, burning, and injury.

⚠ WARNING!**Hot Surface Hazard**

During use, accessible parts of this appliance will become hot enough to cause burns.

Do not let body, clothing or any item other than suitable cookware contact with the ceramic glass until the surface is cool. Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.

Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected. Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children. To avoid burns and scalds keep children away.

Do not touch hot surfaces inside the oven.

Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.

Take care when opening the oven door. Let hot air or steam escape before removing or replacing food.

Do not touch the cooktop components, burners, trivets/pan supports or the base when hot.

Before cleaning, turn the cooker off and make sure it is cool.

Failure to follow this advice could result in burns and scalds.



IMPORTANT SAFETY INSTRUCTIONS!

- **Read all the instructions before using the appliance. Use the appliance only for its intended purpose as described in these instructions.**
- **Proper installation: be sure your appliance is properly installed and earthed by a qualified technician. A risk of tip-over exists when the appliance is not installed in accordance with the installation instructions.**
- **Do not operate the appliance if it is damaged or not working properly. If you received a damaged product, contact your dealer or installer immediately.**
- **Clean only the parts listed in this manual.**
- **Do not modify this appliance.**
- **This appliance is to be serviced only by an authorised person.**
- **Isolating switch: make sure this cooker is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.**
- **Household appliances are not intended to be played with by children.**
- **Do not leave children alone – children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play with the appliance or to sit or stand on any part of the appliance.**
- **Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.**
- **The cooktop is not intended to be operated by means of an external timer or separate remote control system.**
- **CAUTION: the cooking process has to be supervised. A short-term cooking process has to be supervised continuously.**

IMPORTANT SAFETY INSTRUCTIONS!

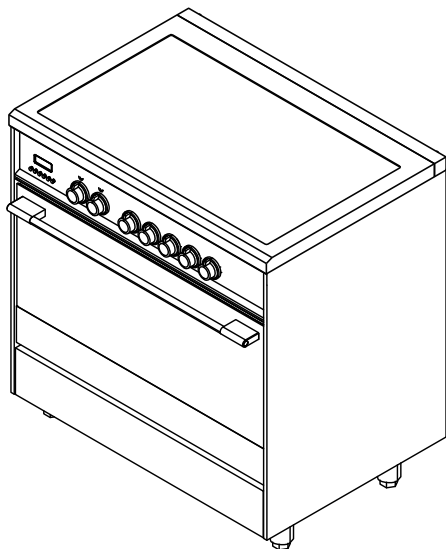
- **Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.**
- **Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.**
- **Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking as this will irreversibly damage the enamel.**
- **Do not use aluminum foil to line any part of the oven, storage drawer or cooktop. This will cause heat to be trapped underneath it. This trapped heat can upset the cooking performance and damage the finish of the oven or cooktop parts.**
- **Do not stand on the door, or place heavy objects on it.**
- **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.**
- **Do not use a steam cleaner to clean any part of the cooker.**
- **Do not store flammable items in the oven or storage drawer or on the cooktop surface.**

IMPORTANT SAFETY INSTRUCTIONS!

- **Do not place aluminium foil or plastic dishes on the cooktop.**
- **Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.**
- **Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.**
- **Saucepan handles may be hot to touch. Keep handles out of reach of children.**
- **If the electrical supply cord is damaged, it must only be replaced by an authorised person.**
- **This oven is not to be used as a space heater, especially if it is installed in marine craft or in a caravan.**
- **Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch an element or hot surface and you could be burned.**
- **Always keep oven vents unobstructed.**
- **Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.**
- **Caution. Hot air can blow from the vent at the top of the oven as part of the oven's cooling system.**
- **Placement of oven shelves: always position shelves in the desired location before preheating the oven. If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.**

INTRODUCTION

90cm model



OR90SCI4

Before you start

- ① Make sure that the anti-tip bracket at the rear of the cooker has been properly installed.
- ② Make sure that the installer has completed the 'Final checklist' in the Installation instructions.
- ③ Read this guide, taking special note of the 'Safety and warnings' section.
- ④ Remove all accessories and packaging from the oven and cooktop. Recycle items that you can. If any adhesive residue is left on surfaces, remove this using dishwashing liquid on a soft cloth. Do not use any harsh or abrasive cleaners.
- ⑤ Make sure you follow the instructions under 'First use' before using your cooker for cooking.

INTRODUCTION

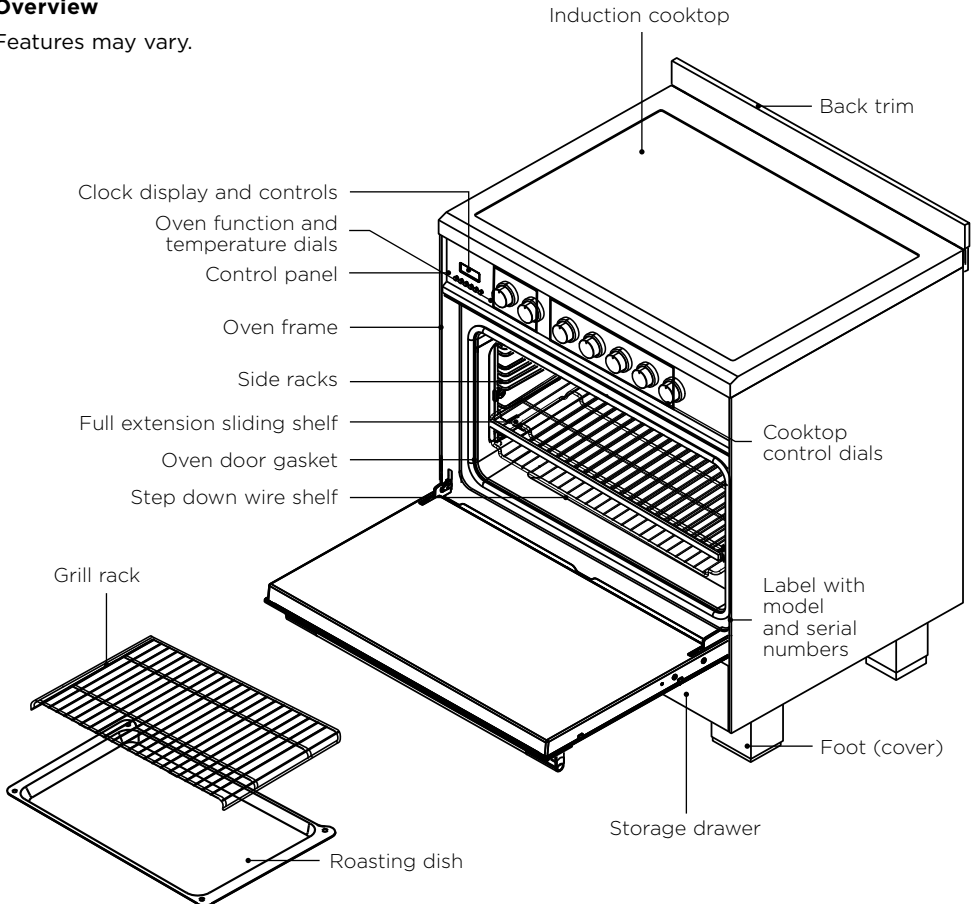
A word on induction cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up. This technology has a number of advantages over traditional radiant energy cooking:

- Heat-up times are much faster.
- Use is safer as no heating takes place unless a suitable pan is placed on the cooking zone.
- As heat is transferred without loss, you save energy.

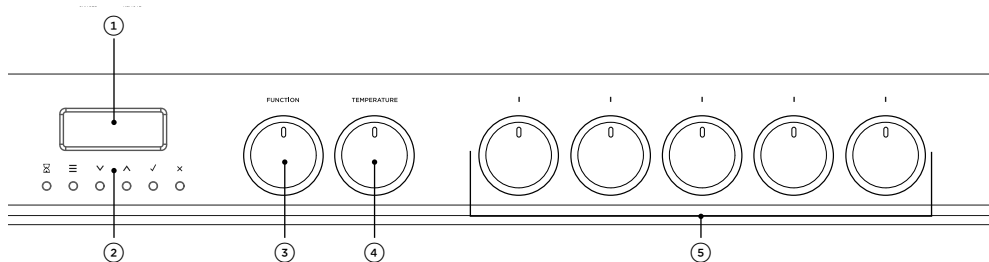
Overview

Features may vary.



FIRST USE

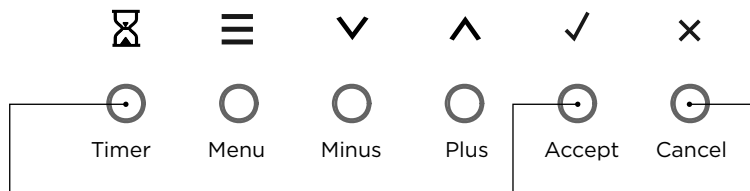
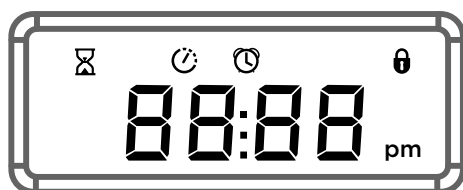
Control panel layout



- ① Oven display
- ② Oven controls
- ③ Function dial
- ④ Temperature dial
- ⑤ Cooktop control dials

Clock display and controls

-  Timer (see 'Setting the timer')
-  End time (see 'Auto cook')
-  Cook time (see 'Auto cook')
-  Lock (see 'Locking the oven controls')



Timer button

- Press to set the timer

Accept button

- Press to accept

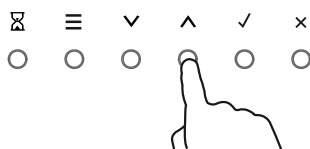
Cancel/back button

- Press to go back
- Press and hold to cancel

FIRST USE

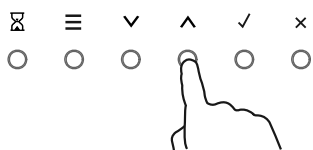
Setting the clock

When your oven is first turned on, or after a power cut, the display will flash. You will need to set the clock in order to use the oven.

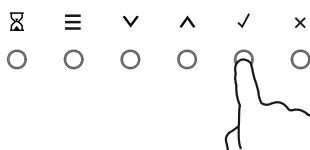


① The display will flash 24 hr.

- ② Press v or ^ to scroll between 24 hr and 12 hr.
- The display will stop flashing.



- ③ Press ✓ to confirm.
- ④ Press v or ^ to adjust the time.



- ⑤ Press ✓ to confirm and set the time.

- Pressing the cancel X button at any point during the clock setting process will set the clock at 00:01.

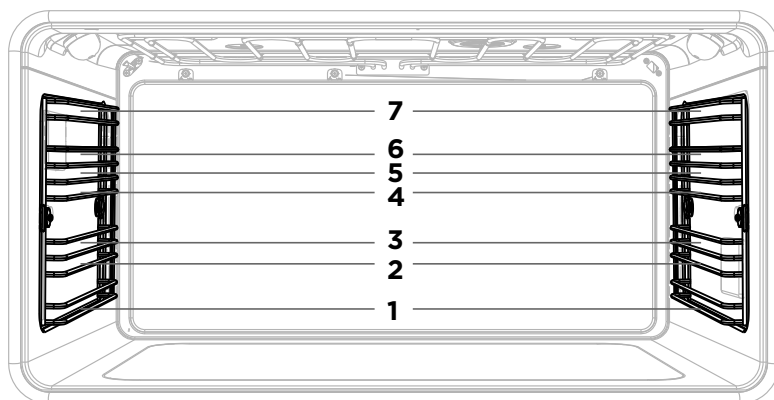
FIRST USE

Positioning the shelves

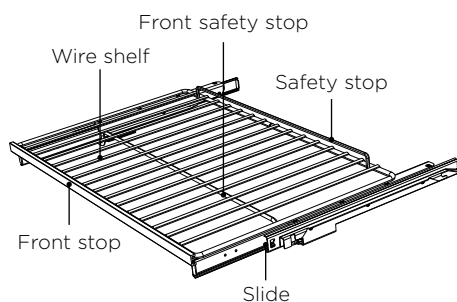
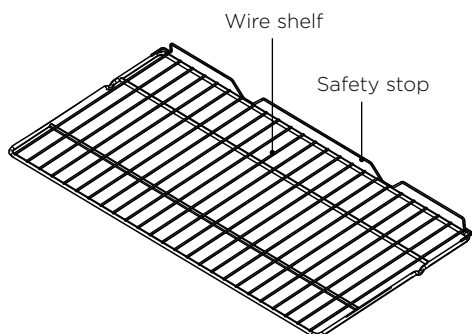
- Shelf positions are numbered from the bottom.
- Position the shelves you will need before turning the oven on.
- For advice on which shelf position to use, see sections 'Oven functions', 'Cooking guidelines', and 'Cooking charts'.

IMPORTANT!

Always position the oven shelves before turning the oven on. Remove any unused shelves and baking utensils from the oven.



Oven shelves



Flat wire shelf and step-down wire shelf

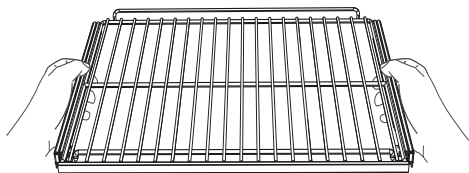
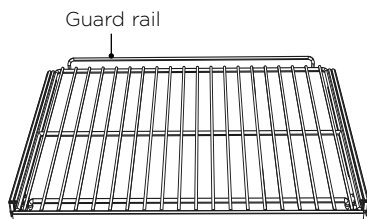
- These shelves have safety stops to keep them from sliding out of the oven when pulled forward.
- The front stops prevent the shelves from hitting against the back of the oven.

Full extension sliding shelf

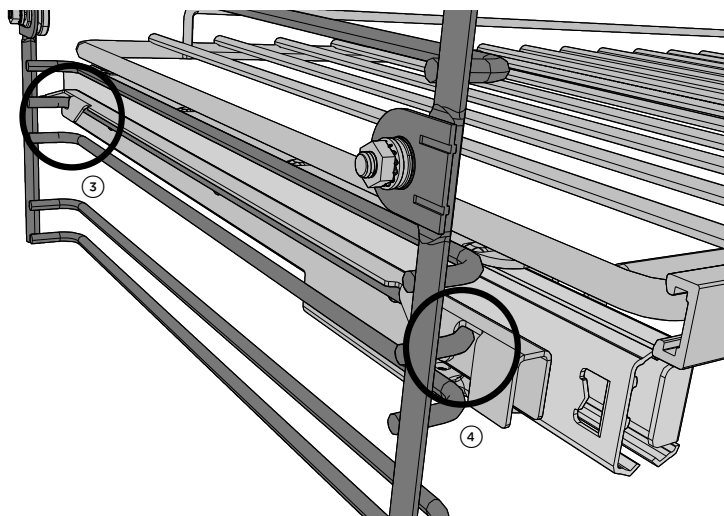
- The wire shelves and slides are built together as one unit.
- When positioned correctly, the slides will prevent the wire shelves from tilting when pulled forward.
- Beware: these shelves are heavy.

FIRST USE

To insert the sliding shelves (some models only)



- ① Make sure the guard rail is at the back, facing up and the slides are not extended.
- ② Hold the shelf firmly with both hands, making sure you grip the wire shelf too to stop it sliding forward.



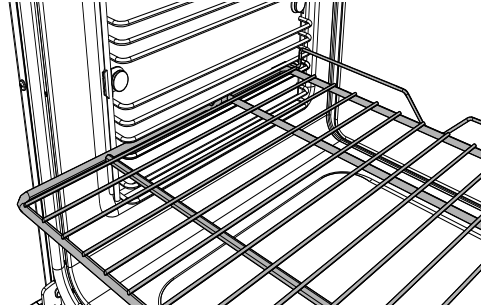
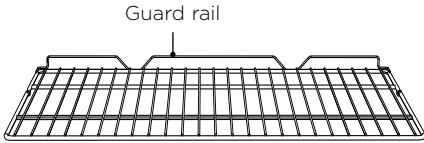
- ③ Hook the rear tags over the wires of the desired shelf position on both side racks.
- ④ Push the shelf all the way into the oven, ensuring the front and rear tags either side are securely locked behind the side rack wires.

To remove the shelves

- ① Wait for the oven to cool down completely.
- ② Hold the shelf firmly with both hands, making sure you grip the wire shelf too to stop it sliding forward.
- ③ Pull the shelf forward about $\frac{3}{4}$ of the way.
- ④ Lift the rear of the shelf slightly so that the tags clear the side rack wires, then remove.

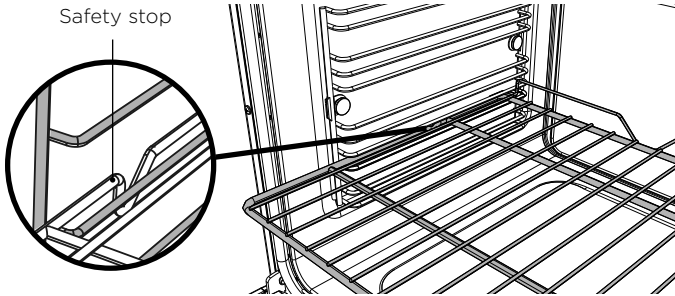
FIRST USE

To insert the wire shelves

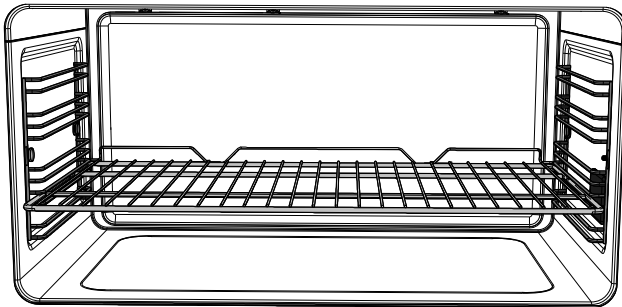


- ① Make sure the guard rail is at the back, facing up.

- ② Position the shelf: it should rest on the side rack wires, as shown.



- ③ Tilt the front up slightly to help the safety stops clear the side rack wires.



- ④ Lower the shelf back onto the side rack wires and slide all the way into the oven.

To remove the shelves

- ① Wait for the oven to cool down completely.
- ② Pull the shelf forward about $\frac{3}{4}$ of the way.
- ③ Tilt the front up slightly to help the safety stops clear the side rack wires.
- ④ Remove the shelf.

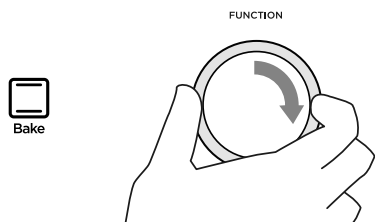
FIRST USE

Conditioning the oven

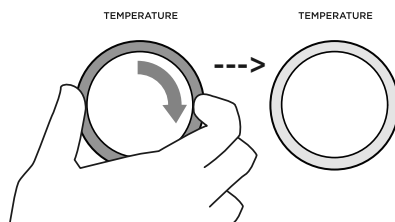
It is important to condition your oven before using it for cooking and baking. Conditioning will burn off any manufacturing residues and ensure that you get the best results right from the start.

Before you start:

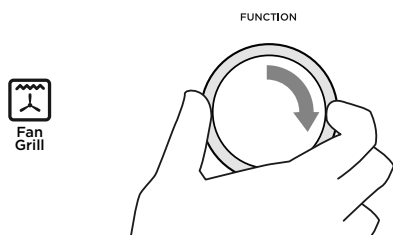
- Make sure you have removed all packaging and any cable ties used to secure the shelving during transit.
- Make sure all shelves are fitted in the oven.
- Make sure all oven control dials are turned to **O** (OFF).



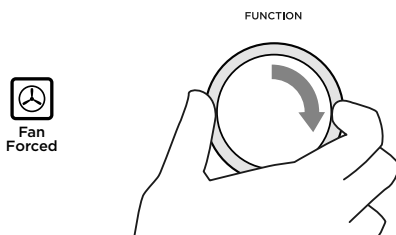
- ① Select the Bake function.
- The halo will glow white.



- ② Set the temperature to 200°C for 30 minutes.
- The halo will glow red while the oven is heating up.
 - When the oven has heated a tone will sound and the halo will turn white.



- ③ After 30 minutes, select the Fan Grill function.
- Heat at 200°C for 10 minutes.



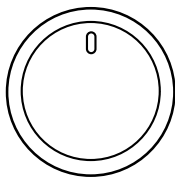
- ④ After 10 minutes, select the Fan Forced function.
- Heat at 200°C for 20 minutes.

Note:

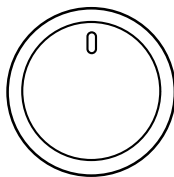
- There will be a distinctive smell and a small amount of smoke during the conditioning process as manufacturing residue is burnt off. This is normal, but make sure the kitchen is well ventilated while the oven is conditioning.
- Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

FIRST USE

FUNCTION



TEMPERATURE



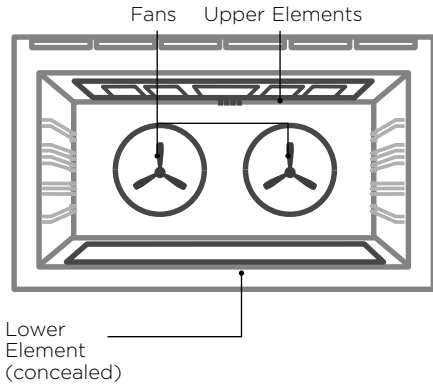
- ⑤ After 20 minutes turn both the function and temperature dials to **○** (OFF). The halos will go out.
- There will be a distinctive smell and a small amount of smoke during the conditioning process as manufacturing residue is burnt off. This is normal, but make sure the kitchen is well ventilated during the conditioning.
 - Once cooled, wipe out the oven and warmer drawer with a damp cloth and mild detergent, and dry thoroughly.

COOKING GUIDE

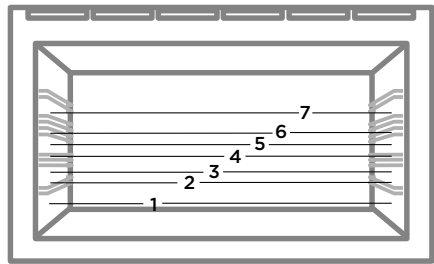
Oven cooking guidelines

IMPORTANT!

- Use all the oven modes with the oven door closed.
- Never use aluminum foil to cover the oven shelves or to line the floor of the oven. The trapped heat can irreversibly damage the enamel and may even cause fire.
- Do not place water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel.
- Do not cover the roasting dish with aluminum foil. This will catch the grease and could cause fire.
- Do not use plastic wrap or wax paper in the oven.
- For food safety reasons, do not leave food in the oven for longer than two hours before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.



Shelf positions



Baking

- For best results when baking, always preheat your oven. The temperature halo will change from red to white when the set temperature is reached.
- While the oven is heating the grill element will be on.
- We advise you do not open the door until at least $\frac{3}{4}$ of the way through cooking.
- Make sure cake pans do not touch each other or the sides of the oven.
- When baking double the recipe (especially cookies) cook time may need to increase.
- Your cookware will influence baking times. Dark pans absorb the heat more quickly than reflective pans; glass cookware may require a lower temperature.
- Multi-shelf baking may also require a slight increase in cooking time.

Shelf Position Guide

- Single shelf: place your baking on a shelf that will have the top of your pan near the center of the oven cavity.
- Multi shelf: always leave a space between shelves to allow the air to circulate.

COOKING GUIDE

Roasting

- The Roast function is designed to brown the outside of the meat but still keep the inside moist and juicy.
- Boneless, rolled or stuffed roasts take longer than roasts containing bones.
- Poultry should be well cooked with the juices running clear and an internal temperature of 74°C.
- If using a roasting bag, do not use the Roast function. The initial searing stage is too hot for roasting bags. Use Fan Bake or Fan Forced and follow the manufacturer's instructions.
- When using the Roast function, do not cover your roast, as this will stop the searing process browning the outside of the meat. If you prefer to roast in a covered pan, use the Fan Bake function instead and increase the temperature by 20°C.
- Cook larger cuts of meat at a lower temperature for a longer time. The meat will cook more evenly.
- Always roast meat fat side up. That way, basting may not be required.
- Always rest the meat for at least 10 minutes after roasting to allow the juices to settle.
- Remember the meat will continue to cook for a few minutes after removing it from the oven.

Shelf Position Guide

Place the meat on a shelf so that it is in the center of the oven or lower.

Grilling

- This is a healthier alternative to frying.
- Always grill with the oven door completely shut.
- If you use glass or ceramic pans, be sure they can withstand the high temperatures of the grill.
- To avoid piercing the meat and letting juices escape, use tongs or a spatula to turn the meat halfway through cooking.
- Brush meat with a little oil to help keep the meat moist during cooking. Alternatively marinate the meat before grilling (but be aware that some marinades may burn easily).
- Where possible grill cuts of meat of a similar thickness at the same time. This will ensure even cooking.
- Always keep a close watch on your food while broiling to avoid charring or burning.

Shelf Position Guide

- For thinner cuts of meat, toasting or browning foods, use a higher shelf position.
- Thicker cuts of meats should be grilled on lower shelves or at a lower grill setting to ensure even cooking.

Reheating

- Use Bake or Fan Bake to reheat food.
- Bake and Fan Bake are particularly good for reheating pastry based items, as the base heat will help re-crisp the pastry case.
- Always reheat food to piping hot. This reduces the risk of contamination by harmful bacteria.
- Once hot, set the oven temperature to WARM.

Never reheat food more than once.

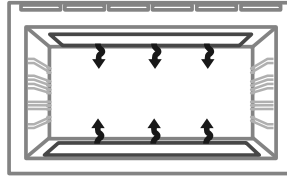
OVEN FUNCTIONS

IMPORTANT!

- Use all the functions with the oven door closed.



Bake



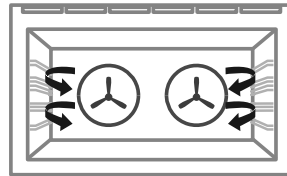
Upper outer and lower elements

- Heat comes from both the upper and lower elements. The fan is not used in this function.
- Ideal for cakes and foods that require baking for a long time or at low temperatures.
- This function is not suitable for multi-shelf cooking.

Ideal for moist foods that take a longer time to cook eg rich fruit cake, or bread.



Fan Forced



Fan and rear element

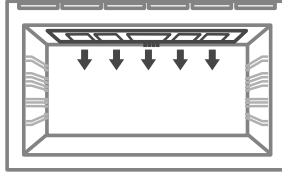
- By using the central rear heating element and fan, hot air is blown into the cavity, providing a consistent temperature at all levels, making it perfect for multi-shelf cooking.
- Trays of cookies cooked on different shelves are crisp on the outside and chewy in the middle.
- Meat and poultry are deliciously browned and sizzling while remaining juicy and tender.
- Casseroles are cooked to perfection and reheating is quick and efficient.
- When multi-shelf cooking it is important to leave a gap between trays (eg use shelves 3 & 5) to allow the air to move freely. This enables the browning of foods on the lower tray.
- If converting a recipe from Bake to Fan Forced, we recommend that you decrease the bake time or decrease the temperature by approximately 20°C.
- For items with longer bake times (eg over an hour) it may be necessary to decrease both time and temperature.

Ideal for multi-shelf cooking biscuits, cookies, scones, muffins and cupcakes.

OVEN FUNCTIONS



Grill



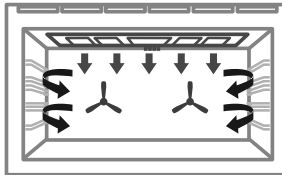
Upper inner and outer elements

- Intense radiant heat is delivered from both top elements. You can use Grill on Low OR High (100% power).
- For best results allow 5 minutes of preheat before placing food in the oven.
- The temperature halo will remain white while using the Grill function.
- The most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata.

Ideal for toasting bread or for top browning to 'finish off dishes'.



Fan Grill



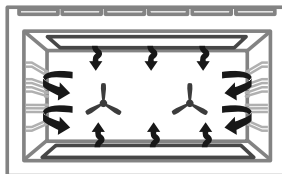
Fan plus upper inner and outer elements

- This function uses the intense heat from the elements for top browning and the fan to ensure even cooking of foods.
- Meat, poultry and vegetables cook beautifully; food is crisp and brown on the outside while the inside remains moist and tender.

Ideal for whole chicken, tenderloin of beef or broiling your favourite chicken, fish or steak.



Fan Bake

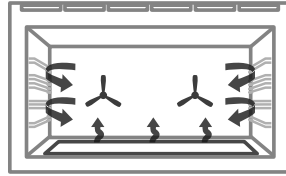


Fan plus upper outer and lower elements


- The oven fan circulates hot air from the top outer and the lower elements and distributes it around the oven cavity.
- Food cooked tends to brown more quickly than foods cooked on the traditional Bake function.
- You may need to decrease the time from that recommended in traditional recipes.

Ideal for single shelf baking that takes less than an hour to cook - foods such as muffins, biscuits and cupcakes or things like enchiladas.

OVEN FUNCTIONS



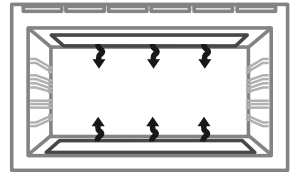
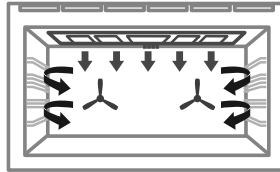
Fan plus lower element

- The fan circulates heat from the lower element throughout the oven.
- Excellent for cooking pizza and flatbreads as it crisps the base beautifully without overcooking the top.
- Set the temperature to  for optimum pizza cooking temperature.

Ideal for foods such as sweet and savoury pastry foods and delicate foods that require some top browning eg frittata, quiche.



Roast



Fan plus upper and lower elements

- A two-step program. An initial 20 minute searing stage crisps and browns the roast and caramelises the outside of the meat, then the temperature drops to the level you have preset for the remainder of the cooking period, producing a tender and juicy roast that is full of flavor.
- Oven does not require preheating.
- If desired, use the grill rack, or place vegetables under the roast to allow the juices to drain away from your meat. This will allow the hot air to circulate under the meat as well.

Ideal for roasting meat, chicken and vegetables.



Rapid Proof

(some models only)

This is not a cooking function

- Gentle heat is generated from the upper and lower elements.
- Provides the optimum warm and draft-free environment for proving yeast dough.
- This method provides a faster proof time than at room temperature.
- To prevent overproofing we recommend you check the dough every 30mins.

Proving dough

- ① Place dough in a lightly oiled bowl and cover with plastic wrap and/or a clean damp cloth.
- ② Position the bowl in the center of the oven.
- ③ Select Rapid Proof function.

COOKING CHARTS

- Shelf positions are counted from the base up (1 is the lowest, 7 is the highest). Position shelves before you turn the oven on.
- For best results preheat the oven.
- Multi-shelf cooking may need the shelves rotating midway through cooking.
- Oven accessories may temporarily deform slightly when they become hot. This is normal and does not affect their function.

The information in these charts is for guidance only. Refer to your recipe or the packaging and be prepared to adjust the cooking times and settings accordingly.

BAKING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°C)	TIME (MIN)
BISCUITS					
Plain	Single	Fan Bake	3	210-220	8-10
	Multi	Fan Forced	1 and 4 or 2 and 5	215-230	10-12
Chewy chocolate chip	Single	Fan Bake	3	180-190	10-15
	Multi	Fan Forced	1 and 4 or 2 and 5	160-170	10-15
Oatmeal	Single	Fan Bake	3	160-170	12-15
CAKES					
Vanilla	Single	Bake	3	160-165	30-35
Pound cake	Single	Bake	3	160	70-80
Butter/chocolate	Single	Bake	3	160-180	50-60
Chocolate brownie (20x20cm)	Single	Bake or Classic Bake	3	175	20-25
Rich fruit	Single	Bake or Classic Bake	3	135-150	3-6 hrs
Light fruit	Single	Bake	3	155-165	60-90
Sponge (single large)	Single	Bake	3	170-180	30-40
Sponge (20x20cm)	Single	Bake	3	170-180	15-25
SHORTBREAD					
	Single	Pastry Bake	3	130-140	20-25
	Multi	Fan Forced	2 and 5	140	30-35

COOKING CHARTS

BAKING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°C)	TIME (MIN)
MUFFINS / CUPCAKES					
Cupcakes	Single	Fan Bake	3	185	15-20
	Multi	Fan Forced	1 and 4 or 2 and 5	170	15-20
Muffins	Single	Fan Bake	3	170	25-30
	Multi	Fan Forced	1 and 4 or 2 and 5	170	25-30
SCONES					
	Single	Bake	3	215-230	10-15
MERINGUES					
	Single	Bake	3	100-120	60-70
BREAD / BREAD ROLLS					
Sandwich loaf (23x13cm loaf tin)	Single	Bake	3	200-220	40-50
Wholewheat loaf (23x13cm loaf tin)	Single	Bake	3	200-220	35-45
Soft bread rolls	Single	Bake	3	190	15-18
Dough proof	Single	Rapid Proof	3	PrF	30
PASTRY					
Pastry Case (baked blind)	Single	Pastry Bake	2 or 3	175	15
Filo	Single	Fan Bake	3	200	15-25
Flaky/puff	Single	Fan Bake	3	185-200	20-30
Choux	Single	Fan Bake	3	200-210	30-35
	Multi	Fan Forced	1 and 4 or 2 and 5	200-210	30-35
Croissants	Single	Fan Bake	3	190-200	15-25
	Multi	Fan Forced	1 and 4 or 2 and 5	190-200	15-25

COOKING CHARTS

BAKING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°C)	TIME (MIN)
PIES					
Apple pie	Single	Pastry Bake or Fan Bake	3	190-200	25-30
Lemon meringue	Single	Fan Bake	3	175-180	30-40
Baked cheesecake (in water bath)	Single	Bake	3	160	50-60
Custard tart (blind bake, then add filling)	Single	Bake	3	150-175	15-30
DESSERTS					
Crème brulee (in water bath)	Single	Bake	3	135	35-45
Crème caramel (in water bath)	Single	Bake	3	175	35-45
SAVOURY					
SAVOURY	SHELVES	FUNCTION	SHELF POSITION	TEMP (°C)	TIME (MIN)
MEAT PIES	Single	Fan Bake	3	190-195	30-40
SAUSAGE ROLLS	Single	Pastry Bake or Fan Bake	3	190-200	20-25
VEGETABLES	Single	Fan Bake	3	175-190	30-50
LASAGNE	Single	Fan Bake	3	175-190	35-45
CASSEROLE	Single	Bake or Classic Bake	2	120-150	2-4 hr
PIZZA	Single	Pizza	1 or 2	Pizza (280)	10-15
QUICHE (blind bake, then add filling)	Single	Pastry Bake or Fan Bake	3	180-200	30-40
POTATOES (whole, baked)	Single	Bake	3	200	50-60
FRITTATA (shallow)	Single	Pastry Bake	3	170-180	15-20
OVEN MEALS	Single	Fan Forced	3	170-190	30-40

COOKING CHARTS

ROASTING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°C)	TIME (MIN)	MEAT PROBE (°C)
BEEF, BONELESS (times per 450g)						
Rare	Single	Roast	2 or 3	160-170	18-32	54-59
Medium	Single	Roast	2 or 3	160-170	25-40	60-74
Well done	Single	Roast	2 or 3	160-170	30-55	74-79
PRIME RIB ROAST (times per 450g)						
Rare	Single	Roast	2 or 3	160-170	15-30	54-59
Medium	Single	Roast	2 or 3	160-170	20-35	60-74
Well done	Single	Roast	2 or 3	160-170	25-40	74-79
LAMB RACK						
Medium rare	Single	Roast	3	200	20	50
LAMB LEG, BONE IN (times per 450g)						
Medium	Single	Roast	2 or 3	160-170	18-28	65-70
Well done	Single	Roast	2 or 3	160-170	20-33	74-79
LAMB LEG, BONELESS (times per 450g)						
Medium	Single	Roast	2 or 3	160-170	20-35	65-70
Well done	Single	Roast	2 or 3	160-170	25-45	77-79
VEAL (times per 450g)						
Medium	Single	Roast	2 or 3	160-170	20-40	71
Well done	Single	Roast	2 or 3	160-170	25-45	76
CHICKEN, WHOLE (times per 450g, excl. butterflied)						
Unstuffed	Single	Fan Grill	2 or 3	175	15-20	75
Stuffed	Single	Bake	2 or 3	175	17-22	75
Butterflied	Single	Fan Grill	3 or 4	175	40-50	75
TURKEY, WHOLE (times per 450g)						
Stuffed	Single	Bake	1 or 2	160-170	17-22	75
Unstuffed	Single	Bake	1 or 2	150-165	15-20	75

COOKING CHARTS

ROASTING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°C)	TIME (MIN)	MEAT PROBE (°C)
PORK, BONELESS (times per 450g)						
Medium	Single	Roast	2 or 3	170-175	25-40	63-68
Well done	Single	Roast	2 or 3	170-175	30-45	74-79
PORK CRACKLING						
Crisp (watch closely)	Single	Fan grill	4	220	5-10	n/a
VENISON (times per 2.5cm thickness ¹)						
Rare	Single	Fan grill	4	225	7	55-60
Medium	Single	Fan grill	4	225	9	49-54

¹Brown in frying pan first.

COOKING CHARTS

GRILLING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°C)	TIME (MIN)
BEEF					
Steak, rare	Single	Grill	6 or 7	HI	8-10
Steak, medium	Single	Grill	6 or 7	HI	10-15
Burgers	Single	Grill	6 or 7	HI	12-15
Meatballs	Single	Grill	6 or 7	HI	12-15
LAMB					
Chops, medium	Single	Grill	6 or 7	HI	15-20
Chops, well done	Single	Grill	6 or 7	HI	20-25
PORK					
Chops, well done	Single	Grill	6 or 7	HI	15-20
Ham steak	Single	Grill	6 or 7	HI	15-20
Bacon	Single	Grill	6 or 7	HI	4-7
CHICKEN					
Boneless pieces	Single	Fan Grill	6 or 7	175	30-40
Bone in pieces	Single	Fan Grill	6 or 7	175	40-50
SAUSAGES	Single	Grill	6 or 7	HI	10-15
FISH					
Fillets	Single	Fan Grill	6 or 7	200-220	8-12
Whole	Single	Fan Grill	6 or 7	200-220	15-20
VEGETABLES					
Sliced	Single	Grill	6 or 7	HI	8-12
BREAD					
Toast (10-15mm thick)	Single	Grill	5	HI	1-3

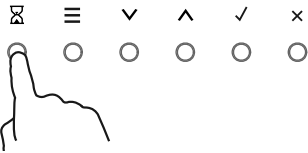
SETTING THE TIMER




- You can use the timer at any time, even if you are not using the oven.
- If the time is more than an hour, the display will count down in minutes (h:m).
If it is less than an hour, it will count down in seconds (m:s).
- You can set the timer for up to 23 hours 59 minutes.

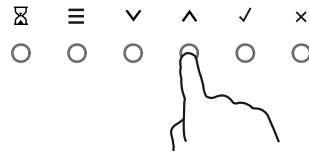
IMPORTANT!



The timer does **NOT** turn the oven off.

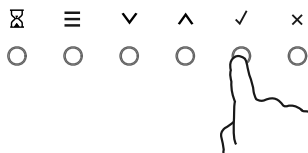
To set the timer




- ① Press  to access the timer.
 - The timer indicator  will appear on the display.
 - The display will flash.
 - Press  to return to the time of day.




- ② Press  or  to adjust the time.



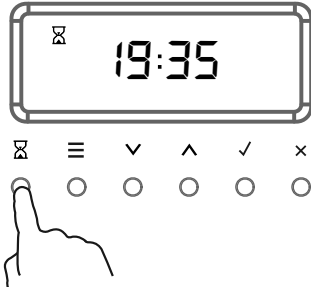
- ③ Press  to confirm and set the time.
 - The timer will begin to count down.
 - The display will stop flashing.



- ④ Press  to return to the time of day.

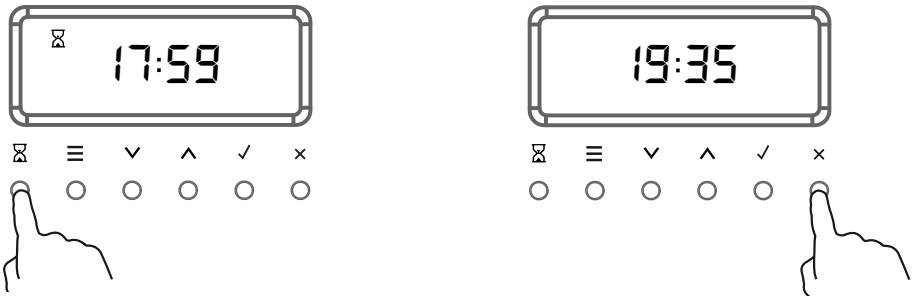
SETTING THE TIMER

To edit the timer



- ① Press to access the Timer.
- ② Follow the steps on the previous page to adjust the timer.

To cancel the timer



- ① Press to access the Timer.
 - ② Press and hold to zero the countdown timer. The display will revert to showing the time of day.
- The timer icon will disappear.

When the set time is up

- A tone will sound every few seconds.
- Press any control to stop the tone sounding.
- The timer icon will disappear and the display will revert to showing the time of day.

AUTO COOK

Use Auto Cook to

- Turn off the oven automatically after a set period of time.
- Set the oven for food to be ready at a specific time.
- If you start cooking manually and only want the oven to turn off automatically after a set period of time: simply set the cook time following steps 1 to 3 below and select a function and temperature. The oven will automatically turn off when the cook time is over.
- Alternatively you can simply set the time of day you wish to the oven to turn off. Follow steps 4 to 6. The oven will automatically turn off when the end time is reached.

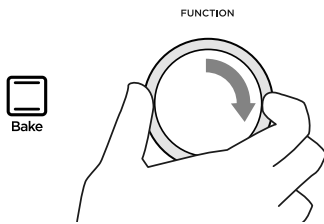
Before you start

- Make sure that your oven is displaying the correct time of day and food is in the oven.

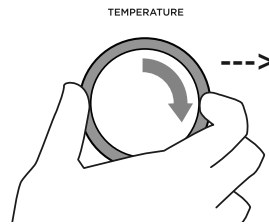
IMPORTANT!

Safe food handling: leave food in the oven for as short as time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Select function and temperature

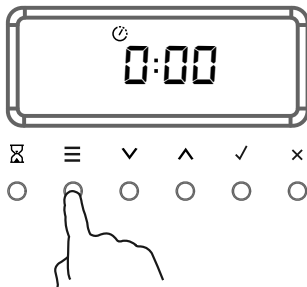




- ① Select a function.
- The dial halo will stop flashing.

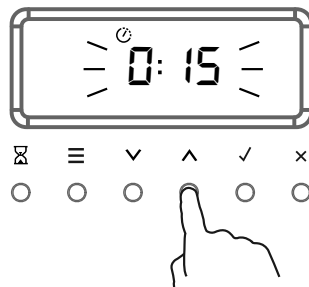




- ② Select a temperature.
- The dial halo will stop flashing.

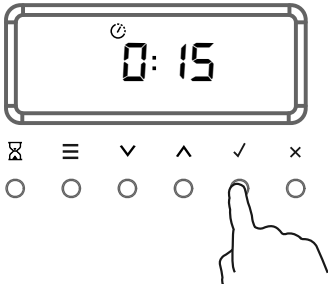
To set the cook time



- ③ Press 
- The cook time  indicator will appear in the display.

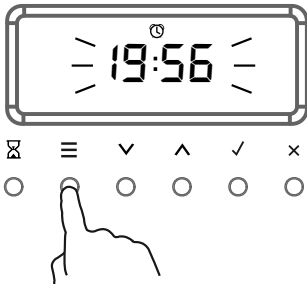


- ④ Press  or  to set the cook time. Make sure you allow for preheat time in your calculation.
- The display will flash.

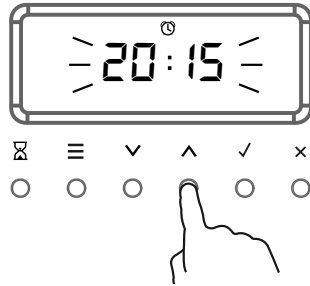


- ⑤ Press ✓ to confirm the cook time.

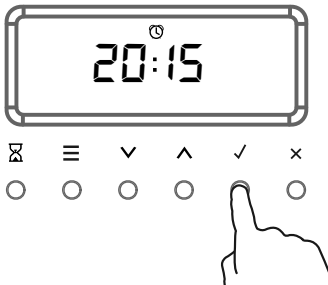
To set the end time



- ⑥ Press ≡ to scroll between cook time and end time.
- The end time ⌚ indicator will appear and the display will flash.



- ⑦ Press ▼ or ▲ to set the time you would like your food to be ready (ie end time).



- ⑧ Press ✓ to confirm the end time.

AUTO COOK

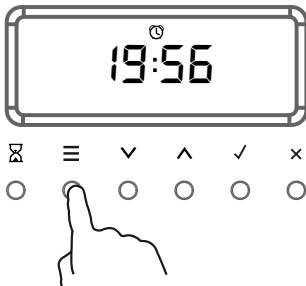
When Auto Cook is set

- The oven and the lights will stay off, the halos will be unlit, but your oven is now set for automatic cooking. It will automatically turn on at the required time.
- You can modify the function and temperature while the oven is waiting to start cooking.
- If setting Delayed Cook you will need to put the food in the oven before starting.
- For safety reasons opening the door while the oven is waiting to start will cancel Delayed Cook.

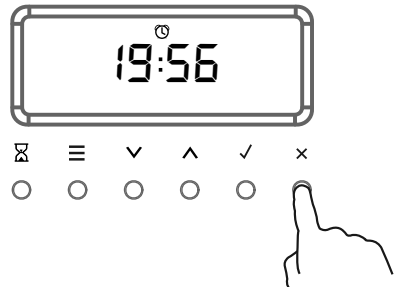
To edit Auto Cook

Press \equiv to scroll between cooking time and end time. Follow previous instructions on setting the cook time and end time.

To cancel Auto Cook



- ① Press \equiv to scroll between cooking time and end time.



- ② Press and hold \times .
- The display will revert to showing the time of day.
 - Turning the function and temperature dials back to **O** (OFF) will also cancel automatic cooking.

When the set time is up

The oven will automatically turn off and a long tone will sound.

- Press any button to stop the tone sounding.
- Turn the function and temperature dials back to **O** (OFF).

While the oven is heating up

IMPORTANT!

- During Auto Cook the grill element will come on while the oven is heating up. Food placed into a cold oven could be prone to burning as the oven heats up.
- Large items and foods with a high fat or sugar content are especially prone to burning. Take particular care with foods such as macaroni cheese, large poultry, and enchiladas.
- Ideal foods for automatic cooking include stews, casseroles, braised meat and potato top pie.
- Position food on a lower shelf to prevent burning.
- Where possible cook food in a pan with a lid, or cover food with foil.

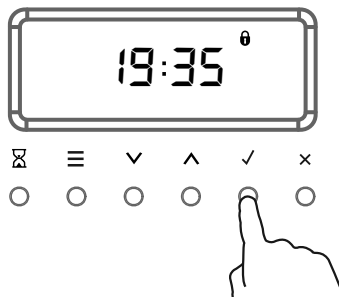
LOCKING THE OVEN CONTROLS


This function is to prevent accidental use of the oven (eg by children).
When locked, the controls are unresponsive and the oven will not turn on.

IMPORTANT!

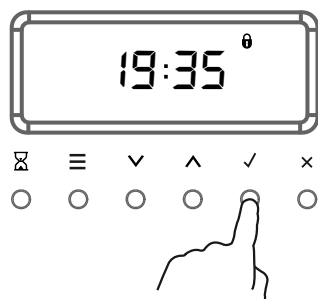
This does not lock the cooktop controls.


To lock:



- ① Press and hold ✓ until there is a beep.
- The lock indicator  will appear on the display.
 - The oven controls are now locked.

To unlock:



- ② Press and hold ✓ until there is a beep and the lock indicator  disappears.
- The oven controls are now unlocked.

USER PREFERENCE SETTINGS

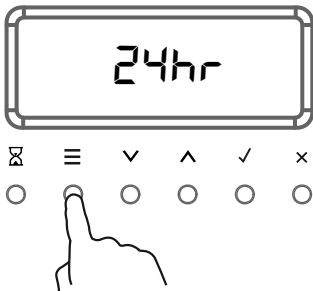
Adjust the user settings to suit your personal setup preferences.

You can set your oven to:

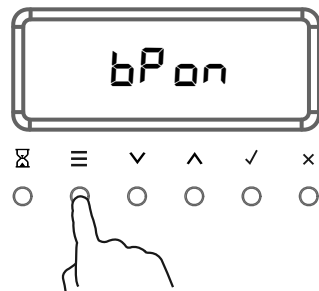
- give audio feedback (tones and beeps) or operate quietly
- display time as 12-hr or 24-hr
- operate with the display off
- have its lights on or off during cooking
- operate in Sabbath Mode (see 'Sabbath Mode' following).

Note: you cannot change the user preference settings when your oven is operating or set for automatic cooking.

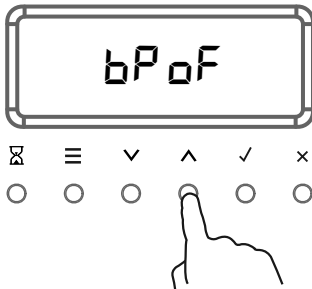
How to change preference settings



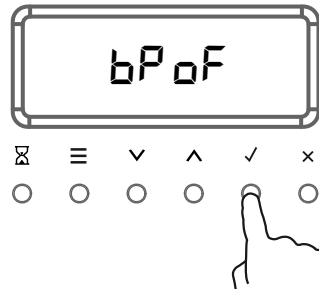
- ① Press and hold ≡ until there is a beep.
- The display will show 12 or 24 hr.



- ② Press ≡ to scroll through to the setting you want to change.



- ③ Press v or ^ to scroll through the options for that particular setting.
- The display will flash while in edit mode.



- ④ Press ✓ to save the new option and exit user preference mode.
- The display will stop flashing.
 - Press X to exit user preference mode without changing the setting.

USER PREFERENCE SETTINGS

SETTING	DEFAULT OPTION	ALTERNATIVE OPTION(S)	
<p>CLOCK DISPLAY</p> <p>Select between:</p> <ul style="list-style-type: none"> • Analog and digital display • 12-hr and 24-hr display • Display off** <p>Turn the display off if you only want to use the basic functionalities of your oven.</p>	24H	12H	DISPLAY OFF**
	24Hr	12Hr	oFF
<p>AUDIO FEEDBACK</p> <p>Turn the oven beeps and tones on or off.*</p>	BEEPS/TONES ON*	BEEPS/TONES OFF*	
	bPon	bPoF	
<p>OVEN LIGHTS</p> <p>Have the light off during cooking if you want to save power or want the food you cook to be a surprise for others.</p>	LIGHTS ON	LIGHTS OFF	
	Lton	LtoF	
<p>SABBATH MODE</p>	SABBATH OFF		
	SboF		


*The timer tone and alert beeps will sound even if you save the BEEPS OFF option.

With this option saved, you can still use the oven, and timer, however the display will remain unlit. Any automatic functions will be cancelled when this option is selected. To quit this option and enable the display, press and hold **X.

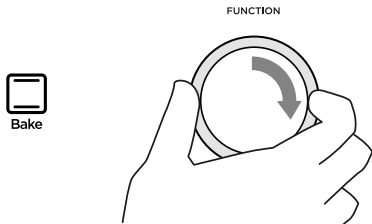

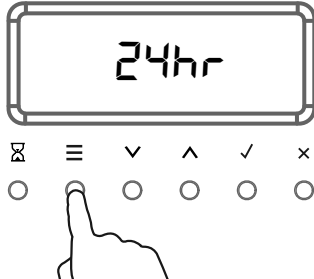

SABBATH MODE

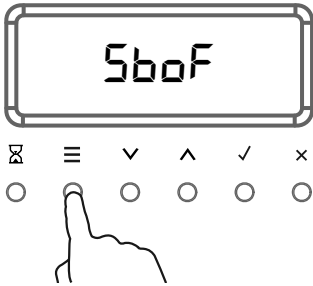

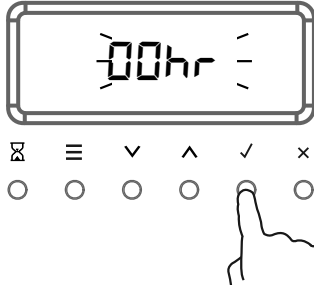



This setting is designed for religious faiths that observe a 'no work' requirement on the Sabbath.

While your oven is in Sabbath Mode

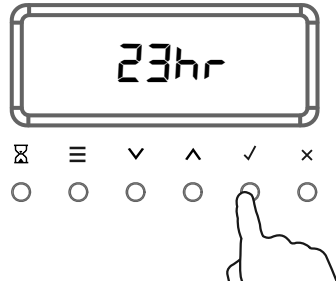
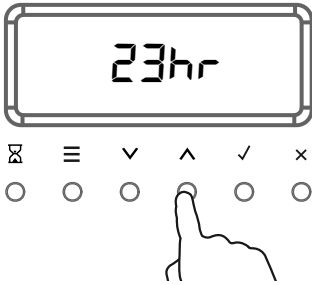
- The display, dial halos and indicators will be unlit, the controls will be unresponsive.
- No tones or beeps will sound.
- No alert codes or temperature changes will be displayed.
- The oven lights will stay on. If you want the oven lights to be off during Sabbath Mode, first select the 'Lights off' option as described in 'User preference settings', and then set Sabbath Mode afterwards.
- Bake  is the only function available in Sabbath Mode.

How to set Sabbath Mode

- 
- ① Set the oven function to Bake  and set the desired temperature.
- Note: bake is the only function that can be used in Sabbath Mode.
- 
- ② Press and hold  until there is a beep to enter the user preference menu.

- 
- ③ Press  to scroll through to Sabbath Mode.
- The default setting is Sabbath Off.
- 
- ④ Press  or  to scroll between Sabbath off and Sabbath on.
- ⑤ Press  to activate the option.
- 1:00 will flash in the display.

SABBATH MODE



- ⑥ Press ∇ or \blacktriangle to set the time (hrs).
You may set the time up to 48 hours.

- ⑦ Press \checkmark to confirm.

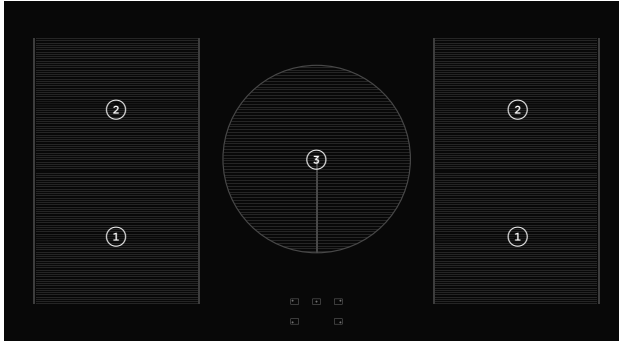
The display, indicators and dial halos will remain unlit and unresponsive, but the oven will bake until you quit Sabbath Mode.

To quit Sabbath Mode

Press and hold \times until the time of day appears in the display and the oven turns off, or turn the function and temperature dials back to \bullet (OFF).

USING YOUR INDUCTION COOKTOP

OR90 models



COOKING ZONE	ZONE DIAMETER	POWER	POWERBOOST	RECOMMENDED MINIMUM PAN SIZE
①	SmartZone	1600 W	1850 W	120mm (unbridged) 250mm (bridged)
②	SmartZone	2100 W	3000 W	120mm (unbridged) 250mm (bridged)
②	250mm	2300 W	3000 W	145mm



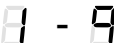





USING YOUR INDUCTION COOKTOP

Cooking zones display



The ceramic cooktop is fitted with induction cooking zones. These circular zones are controlled by separate dials positioned on the control panel below.

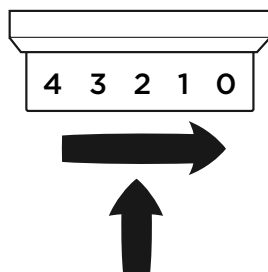
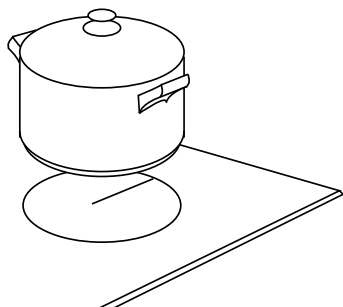
At the front, is the display for the cooking zones (one for each zone). Each zone display is activated by its corresponding control dial and displays:

DISPLAY	MEANING
	Cooking zone Off (not activated)
	Cooking zone On (activated but not operating). If a zone is in zero setting, the display switches off automatically after about 10 seconds.
	Power levels
	Auto RapidHeat feature
	PowerBoost feature
	Hot surface indicator
	Pan detection indicator
	Childlock

Note: each lit figure refers to the relevant cooking zone

USING YOUR INDUCTION COOKTOP

To turn a cooking zone on:

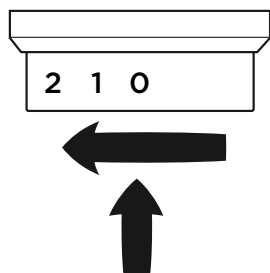


- ① Place a suitable pan on the cooking zone.
 - Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.
- ② Turn the corresponding control dial clockwise to the desired heat setting.
 - You can modify the heat setting at any time during cooking.

IMPORTANT!

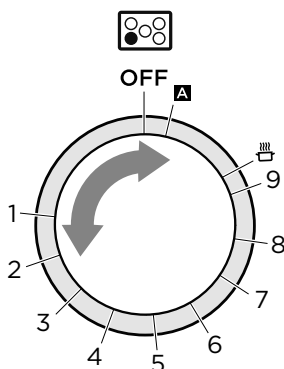
Always place small pans in the centre of the cooking zone.

When you have finished cooking:



- ① Turn the corresponding control dial back to 0 (OFF).

Control dials:



Beware of hot surfaces

H will show in the display of any cooking zones that are still too hot to touch. It will disappear when the surface has cooled down to a safe temperature.

USING YOUR INDUCTION COOKTOP

If a display flashes alternately with the heat setting

This means that:

- you have not placed a pan on the correct cooking zone or
- the pan you're using is not suitable for induction cooking or
- the pan is too small or not properly centred on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone.

The cooktop will automatically turn off after 10 minutes if no suitable pan is placed on it.

Dual zone cooking

When using a small pot on the dual cooking zone, be sure to centre it so that the inner zone will detect the pan. If the pan covers the outer zone, then the outer zone will automatically switch on.

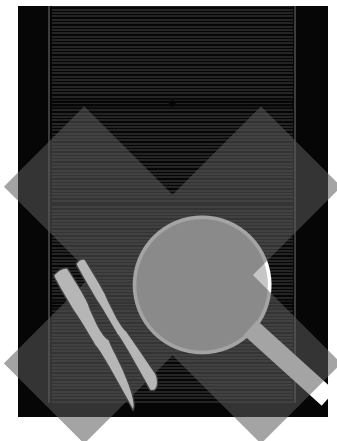
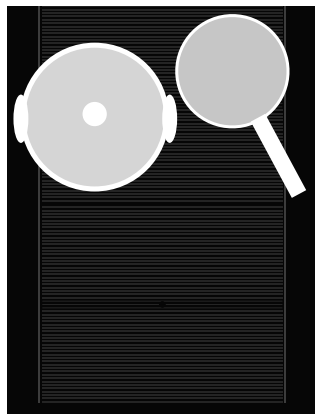
SmartZones

The SmartZones are large. You may place several small pots on the SmartZone and they will be detected as if they were one large pot.

IMPORTANT!

The whole of the SmartZone is activated when a pot is detected. This means that other magnetisable items (such as cutlery) sitting in the cooking zone will heat up.

Never leave cutlery or other magnetisable items on your cooktop.






LOCKING THE COOKTOP CONTROLS

Locking the cooktop

- You can lock the cooktop control dials for cleaning and to prevent unintended use. (for example children accidentally turning cooking zones on).
- When the cooktop is locked the controls and cooktop display will remain unresponsive.

To lock the cooktop

- ① Make sure that all cooking zones are turned OFF.
- ② Turn the control dials for the two left cooking zones anticlockwise to .
- ③ Hold the dial at  until  appears in the cooktop display.

To unlock the cooktop

Repeat the steps above.

Hold the dials at  until  disappears from the cooktop display.

Your cooktop is now ready to be used again.

USING YOUR COOKTOP'S SPECIAL FEATURES

Using the PowerBoost feature

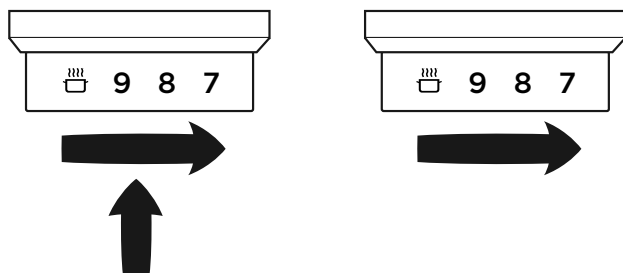
This feature enables you to sear meat or bring liquid to the boil very quickly. When a cooking zone is set for PowerBoost, it uses more than 100% of the rated power of that particular cooking zone, resulting in a boost of intense heat.



IMPORTANT!

PowerBoost heats food and liquids very quickly.

Do not leave the cooktop unattended when using this feature.

To set a cooking zone for PowerBoost



- ① Turn the cooking zone on to its highest heat setting (9).
- ② From heat setting 9, turn and hold the dial to  until  appears in the display.

When PowerBoost is set



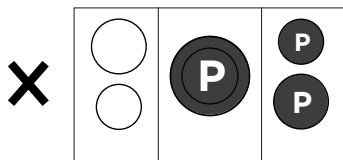
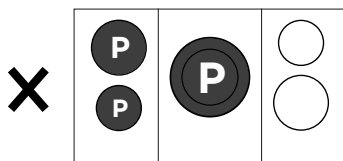
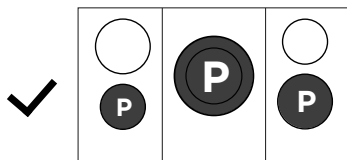
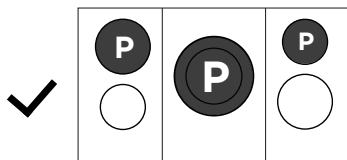
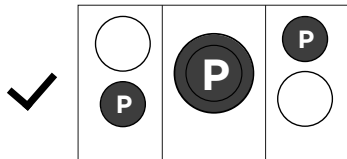
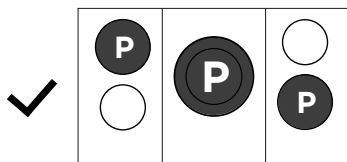
The cooking zone will remain on PowerBoost for a maximum of 10 minutes. After 10 minutes the cooking zone will automatically reduce its heat to setting 9.


To turn PowerBoost off

Turn the control dial to a lower heat setting or back to **O** (OFF).

USING YOUR COOKTOP'S SPECIAL FEATURES

- You can set three cooking zones f or PowerBoost at the same time **as long as one is not behind the other.**
- It is not possible to set all the cooking zones for PowerBoost at the same time.



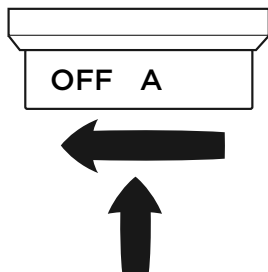
- If one cooking zone is set to PowerBoost and you accidentally also set a second cooking zone immediately in front or behind to PowerBoost, the first cooking zone will warn you that the configuration is not possible, flash  and then automatically reduce its power level.
- When a cooking zone is set for PowerBoost, the cooking zone immediately in front of or behind may automatically reduce its power level.
- PowerBoost is not available if cooking zones are bridged.

USING YOUR COOKTOP'S SPECIAL FEATURES

Using the Auto RapidHeat feature

This feature lets you rapidly heat up food or liquid then automatically reduce the temperature to a pre-selected heat setting.

To set a cooking zone for Auto RapidHeat



- ① Press in and turn the control dial anticlockwise to **A**.
 - Hold the dial at **A** until **A** appears in the cooking zone display.
- ② Turn the control dial to the desired heat setting (1-8).
 - The heat setting and **A** will alternate in the display.
 - Auto RapidHeat is now set.

USING YOUR COOKTOP'S SPECIAL FEATURES

When Auto Heat-reduce is set



During rapid heat **A** will flash alternately with the heat setting you have selected.

When rapid heat is finished **A** will stop flashing and the temperature will automatically reduce to the heat setting you have selected.

The amount of time the cooking zone will rapidly heat for depends on the heat setting you have selected. See below chart for rapid heat times.

SELECTED HEAT SETTING	APPROXIMATE TIME AT RAPID HEAT
1	40 seconds
2	1 minute
3	2 minutes
4	3 minutes
5	4 minutes
6	7 minutes
7	2 minutes
8	3 minutes

To cancel Auto RapidHeat (while **A** is still flashing)

- Turn the control dial to a lower heat setting or back to **O** (OFF). Increasing the heat setting to 9 will also cancel Auto RapidHeat.

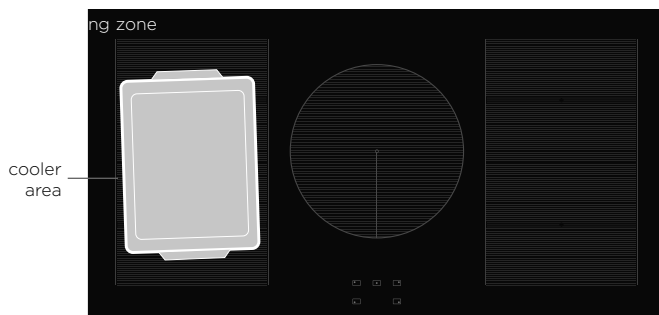
Note:

The Auto RapidHeat and PowerBoost features cannot be used together. If you turn PowerBoost on when Auto Heat-reduce is already set, the Auto RapidHeat will be cancelled.

USING YOUR COOKTOP'S SPECIAL FEATURES

Bridging SmartZones

- The bridging zone function allows you to use two SmartZones together giving you a larger cooking area. Your pan(s) will need to cover both cooking zones.
- There may be a cooler area in the centre of the cooktop between the cooking zones. You may need to move food around the pan to ensure even cooking.
- When using bridging zones it is not possible to use the PowerBoost function.



To select the bridging function

- ① Place the pan on the cooktop over the two zones you wish to use, covering both cooking zones (as shown above).



- ② Press in and turn both dials for the selected cooking zones to **6**. Hold until **1** appears in the cooking zone displays and the displays stop flashing.
- The front cooking zone display will show the heat setting.
 - The rear cooking zone will show **1**.
- ③ Use the front cooking zone control dial to adjust the heat setting for the bridged zone.
 - ④ Adjusting the rear cooking zone will cancel bridging.

If no pan is detected

If no pan is detected on either cooking zone the front cooking zone display will alternate between the selected setting and **6**. The rear cooking display will show **1**.

USING YOUR COOKTOP'S SPECIAL FEATURES

If no pan is detected on one cooking zone:

The front cooking zone display will still show the selected temperature and the rear cooking zone display will still show **A**.

If after 10 minutes no pan is detected:

- the bridging function will switch off
- the cooking zone without a detectable pan will continue to show **A**
- the remaining cooking zone will continue cooking at the selected heat setting.

Using Auto RapidHeat in bridged mode

- ① Bridge the cooking zones.
- ② Turn the control dial for the front cooking zone back past OFF to A.
- ③ Hold the dial at A until **A** starts alternating in the display.
- ④ Turn the control dial to your selected heat setting, the Heat setting and **A** will alternate in the display.
- ⑤ The bridged zone is now set for Auto RapidHeat.

To cancel bridging

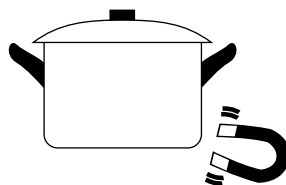
Turn both control dials back to OFF.

CHOOSING THE RIGHT COOKWARE

To check if cookware is suitable

Carry out a magnet test:

- Move a magnet across the base of the pan. If the magnet is attracted then the pan is induction suitable.
- Note: make sure attraction is consistent across the base of the pan. If there are gaps, such as an indented manufacturer's logo, then the performance of the pan will be impaired.



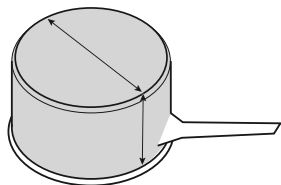
If you do not have a magnet:

- ① Put some water in the pan you want to check.
- ② Follow the steps under 'To start cooking'.
- ③ If does not flash in the display and the water is heating, the pan is suitable.

Quality of cookware

IMPORTANT!

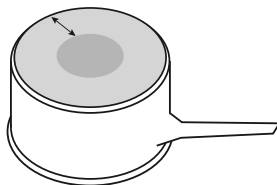
- The quality of your cookware can affect cooking performance. Only use induction compatible cookware that has been specifically designed for induction cooking. Look for the induction symbol on the packaging or the bottom of the pan.
- Cookware that has a high content of ferromagnetic material that continues up from the base into the sides of the pan will give the best cooking performance. See below:



Quickest heating Performance

High content of ferromagnetic material

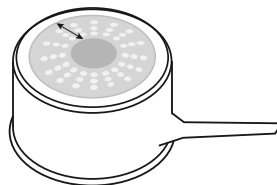
Heating area is consistent across the base and continues up the sides of pan.



Average heating Performance

Reduced area of ferromagnetic material

Reduced zone of heating, results in poor cooking performance and slower heating.



Slow heating Performance

Very limited area of ferromagnetic material

Results in very slow heating performance.

Note: this type of pot is good for very delicate tasks such as melting chocolate, as heating is very slow.

CHOOSING THE RIGHT COOKWARE

Cookware guidelines

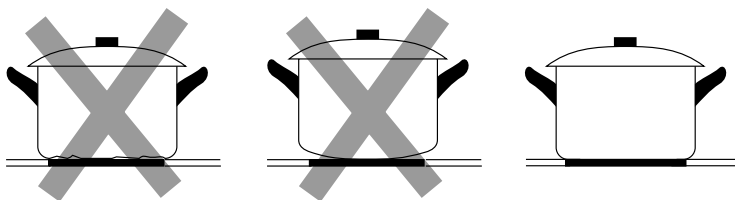
Cookware made from the following materials is suitable:

- stainless steel with a magnetic base or core
- aluminium and copper with a magnetic base or core
- cast iron
- steel or enamelled steel.

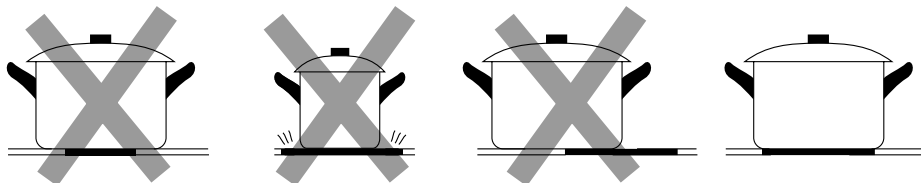
Cookware made from the following materials is not suitable:

- pure stainless steel
- aluminium or copper without a magnetic base
- glass
- wood
- porcelain
- ceramic or earthenware.

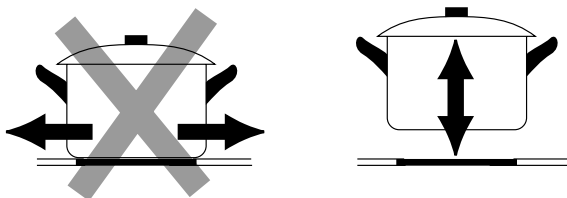
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is similar in size as the cooking zone. A small pot on a large cooking zone may not be detected. Always centre your pan on the cooking zone.



Always lift pans off the cooktop - do not slide, or they may scratch the glass.



IMPORTANT!

Take care when frying: oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavoursome steaks:

- ① Stand the meat at room temperature for about 20 minutes before cooking.
- ② Heat up a heavy-based frying pan.
- ③ Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
- ④ Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 - 8 minutes per side. Press the steak to gauge how cooked it is - the firmer it feels the more 'well done' it will be.
- ⑤ Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

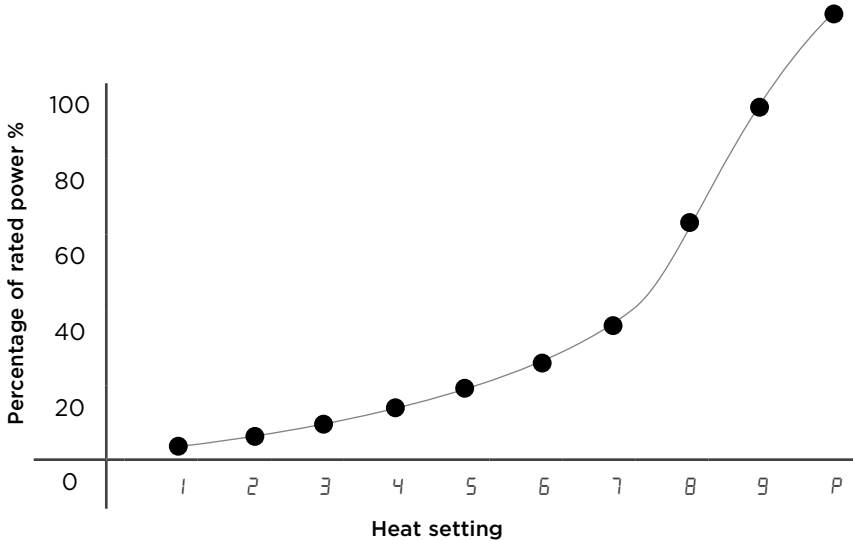
Stir-frying


- When stir-frying be careful to lift the pan clear of the surface if tossing the ingredients. Sliding the pan across the cooktop surface may scratch it.
- ① Choose an induction compatible flat-based wok or a large frying pan.
 - ② Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
 - ③ Preheat the pan briefly and add two tablespoons of oil.
 - ④ Cook any meat first, put it aside and keep warm.
 - ⑤ Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
 - ⑥ Stir the ingredients gently to make sure they are heated through.
 - ⑦ Serve immediately.

COOKING GUIDELINES

Heat settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you.



HEAT SETTING	SUITABILITY
1 - 2	<ul style="list-style-type: none">gentle simmeringslow warming
3 - 4	<ul style="list-style-type: none">reheatingrapid simmeringcooking rice
5 - 6	<ul style="list-style-type: none">pancakes
7 - 8	<ul style="list-style-type: none">sautéingcooking pasta
9	<ul style="list-style-type: none">stir-fryingsearingbringing soup to the boil
P 	<ul style="list-style-type: none">boiling water

USING THE STORAGE DRAWER

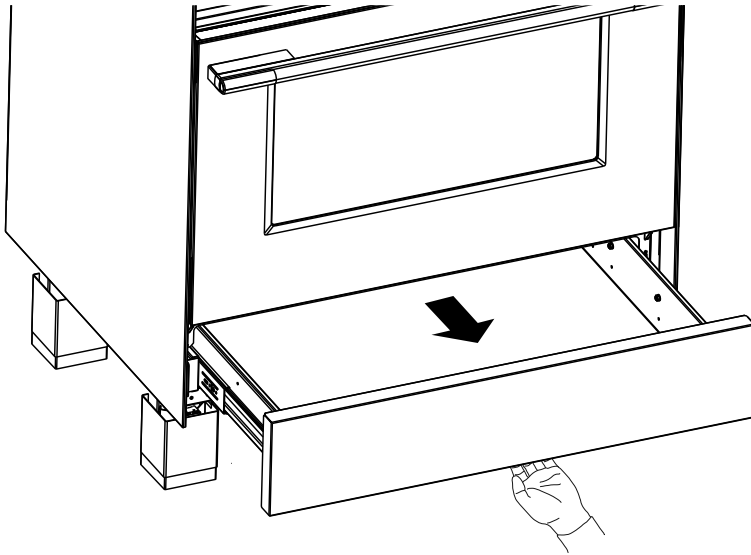
Storage drawer

Your cooker is equipped with a storage compartment below the oven.

- Use this to store bakeware, oven trays and shelves when not in use.
- Do not store flammable items in the compartment.

To access the storage drawer

Grab the bottom of the drawer's face and pull towards you to open it.
The drawer will slide out.



CARE AND CLEANING

DOS

- Read these cleaning instructions and the 'Safety and warnings' section before you start cleaning your cooker.
- Before cleaning or removing any part, make sure that everything on the cooker has been turned off.
- Unless suggested otherwise in the chart following, allow any part to cool to a safe temperature before cleaning. If you do need to handle a warm or hot part, take extreme care. Wear long protective mitts to avoid burns from steam or hot surfaces.
- Try using any cleaner on a small area first, to ensure it doesn't stain.
- See the pages following this chart for instructions on removing and replacing different parts of the cooker for cleaning or maintenance.
- To help you identify any parts, see illustrations in section 'Introduction' and after this cleaning chart.
- Ensure the anti-tip device is re-engaged if you move the cooker for cleaning. Failure to do this may result in the oven tipping, and adults and children may be killed.
- To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the oven cavity enamel after each use.

DON'TS

- Do not use aerosol cleaners until the cooker has completely cooled. The propellant substance in these cleaners could catch fire in the presence of heat.
- Do not let soiling or grease accumulate anywhere in or on the cooker. This will make future cleaning more difficult and may present a fire hazard.
- Do not use any abrasive or harsh cleaners, cloths, scouring pads or steel wool. These will scratch your cooker and damage its appearance.
- Do not use a steam cleaner to clean any part of the cooker.
- Do not perform any cleaning or maintenance on parts not specifically named in the chart below. If in doubt, contact Customer Care.

CARE AND CLEANING

Manual cleaning chart

WHAT?	HOW?	IMPORTANT!
COOKER EXTERIOR		
Door frame exterior, Control panel, Cooktop base Back trim Storage compartment door After every use	① Soften any stubborn stains under a hot soapy cloth. ② Clean with a solution of mild detergent and hot water, then wipe dry with a microfiber cloth. For extra shine, use a suitable stainless steel cleaner and polish, following manufacturer's instructions. Always rub the stainless steel in the direction of the polish lines.	<ul style="list-style-type: none"> • Always read the label to make sure your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooktop. • Do not use and take care not to spill any stainless steel cleaner on the control dials or oven handle. These are not stainless steel parts and their surface may be damaged by stainless steel cleaner.
Dials Oven handles	① Wipe with a damp cloth using a solution of mild detergent and hot water. ② Dry thoroughly with microfiber cloth.	<ul style="list-style-type: none"> • Do not use stainless steel cleaner on these parts, as doing so may damage their coating.
Clock display and controls	Take particular care when cleaning the clock and surrounding area. Only use a damp cloth with detergent.	<ul style="list-style-type: none"> • Do not use any oven cleaners, harsh or abrasive cleaners, scouring pads, steel wool or sharp metal scrapers on the glass. These may scratch and damage the surface.
Oven door glass (exterior)	Clean using a soft cloth and a mixture of warm water and dishwashing liquid or glass cleaner.	

CARE AND CLEANING

Manual cleaning chart

WHAT?	HOW?	IMPORTANT!
OVEN PARTS		
Side racks	Pre-soak any stubborn, burnt-on soiling, then clean with a solution of mild detergent and hot water and wipe dry with a microfibre cloth.	
Oven shelves	Wipe with a damp cloth and mild detergent. Do not wipe off or wash away the white lubricating grease (visible when the shelf is extended).	<ul style="list-style-type: none"> Do not wash the shelf in the dishwasher, immerse in soapy water, or use oven cleaner on it. Doing so will prevent the slides from running smoothly.
Bake and grill burners	Do not clean these parts. They self-clean during normal use.	
Enamel oven interior – light soiling	<ol style="list-style-type: none"> Wipe with a damp cloth and a solution of hot water and mild detergent. Wipe dry with a soft cloth. <p>Note: the oven door may be removed to make reaching into the oven easier.</p>	<ul style="list-style-type: none"> To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or greasy stains from the enamel after each use.
Enamel oven interior – stubborn, 'baked-on' soiling	<ol style="list-style-type: none"> Remove everything from the oven: shelves, side racks, all utensils. Cover the floor in front of the oven with several layers of newspaper. This is to protect these surfaces from damage by oven cleaner seeping out or accidentally dripping on them. Apply an ammonia-based cleaner or oven cleaner following the cleaner manufacturer's instructions. After cleaning, replace the side racks and shelves. 	<ul style="list-style-type: none"> Oven cleaners are caustic and may permanently stain or damage some surfaces. When using, take care not to let it come in contact with any surface other than the oven interior. If it accidentally does, remove immediately.
Roasting dish and grill rack Rotisserie parts	<ol style="list-style-type: none"> Pre-soak any stubborn soiling in a solution of mild detergent and hot water. Wash by hand or in a dishwasher. 	

CARE AND CLEANING

Manual cleaning chart

WHAT?	HOW?	IMPORTANT!
OVEN PARTS		
Oven door glass (interior) After every use	<ul style="list-style-type: none"> • Use a soft cloth and a mixture of warm water and dishwashing liquid to remove light soiling after every use. • For stubborn stains, try using a mixture of baking soda and warm water with a non-abrasive scrubbing pad, then wipe dry with a soft, lint-free cloth. 	<ul style="list-style-type: none"> • Do not use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the oven door glass. These scratch the glass, which in turn could result in the glass cracking and shattering. • Do not allow grease to build up on the glass or become baked on as this reduces visibility into the oven.
Oven door gasket	Avoid cleaning this part. If you need to remove large food particles off it, proceed as follows: <ol style="list-style-type: none"> ① Dampen a sponge with clean hot water. ② Gently wipe off the soiling, but do not rub. ③ Press a dry towel gently on the gasket to dry. 	<ul style="list-style-type: none"> • Do not use any cleaning agent on the gasket. • The gasket is essential for a good seal. Take care not to rub, displace, or damage it.
Storage drawer (interior)	<ol style="list-style-type: none"> ① Wipe with a damp cloth and a solution of hot water and mild detergent. ② Wipe dry with a soft cloth. Note: the drawer may be removed to make cleaning easier.	
Drip tray under door	Avoid cleaning this part. If you need to remove large food particles off it, proceed as follows: <ol style="list-style-type: none"> ① Dampen a sponge with clean hot water. ② Gently wipe off the soiling, but do not rub. ③ Press a dry towel gently on the gasket to dry. 	<ul style="list-style-type: none"> • Do not use any cleaning agent on the gasket. • The gasket is essential for a good seal. Take care not to rub, displace, or damage it.

CARE AND CLEANING

Manual cleaning chart

WHAT?	HOW?	IMPORTANT!
COOKTOP Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> ① Ensure the cooktop control dials are all turned off. ② Apply cooktop cleaner to a clean lint-free cloth and rub gently while the glass is still warm (but not hot!). ③ Rinse and wipe dry with a clean cloth or paper towel. ④ Switch the power to the cooktop back on at the wall. 	<ul style="list-style-type: none"> • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, acidic sauces or marinades and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> ① Switch the power to the cooktop off at the wall. ② Hold the blade or utensil at a 30o angle and scrape the soiling or spill to a cool area of the cooktop. ③ Clean the soiling or spill up with a dish cloth or paper towel. ④ Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children. • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.
Spillover on the touch controls and stainless steel trim	<ol style="list-style-type: none"> ① Switch the power to the cooktop off at the wall. ② Soak up the spill. ③ Wipe the touch control area with a clean damp sponge or cloth. ④ Wipe the area completely dry with a paper towel. ⑤ Switch the power to the cooktop back on at the wall. 	

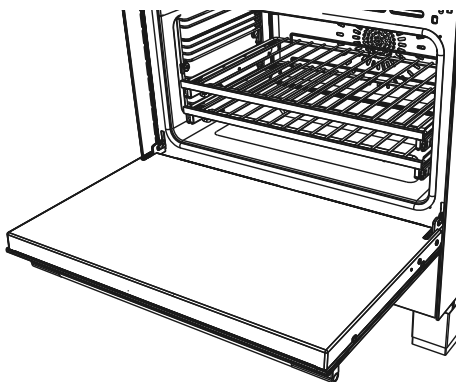
CARE AND CLEANING

Removing and replacing the oven door

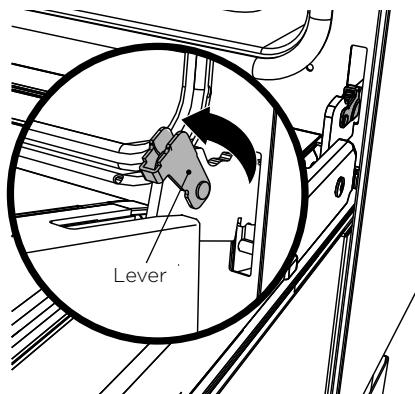
IMPORTANT!

- Switch the oven off at the wall before removing the door.
- Do not lift the oven door by its handle. Doing so may damage the door.
- Make sure the oven and the door are cool before you begin to remove the door.
- Before removing the door, make sure there is a large enough clear, protected surface in the kitchen to rest the door on.
- Take care, the oven door is heavy!

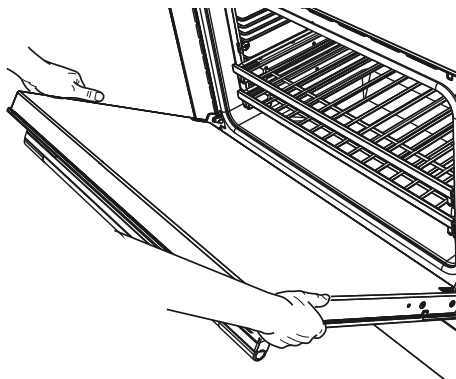
To remove the oven door



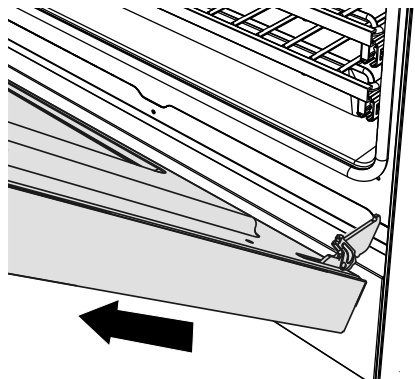
- ① Open the door fully.



- ② Open the levers fully on both sides.



- ③ Holding the door firmly on both sides, gently close it about halfway.



- ④ Disengage the hinges and remove the door. Place on a protected surface.

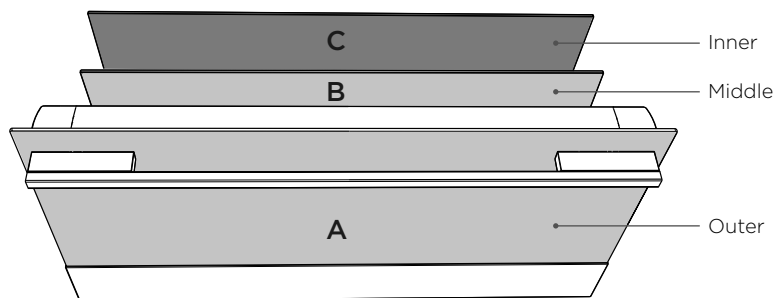
CARE AND CLEANING

Removing and replacing the door glass panes for cleaning

Once you have removed the oven door, you can remove the inner and middle panes of glass for cleaning if needed.

Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.

Your oven door has 3 panes of glass. The inner and middle panes may be removed for cleaning.



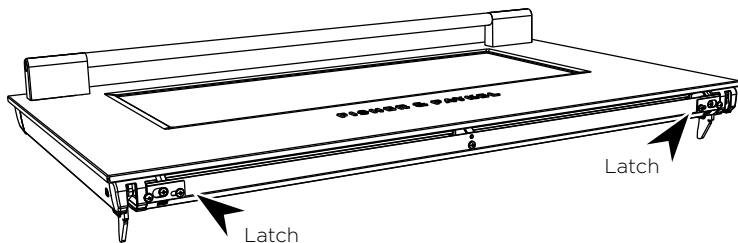
IMPORTANT!

- Take extreme care when handling the glass panes. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering.
- If you notice any sign of damage on any of the glass panes (such as chipping or cracks), do not use the oven. Call your Authorised Repairer or Customer Care.
- Make sure you replace all the glass panes correctly. Do not use the oven without all glass panes correctly in place.
- If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Repairer or Customer Care for help.

Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

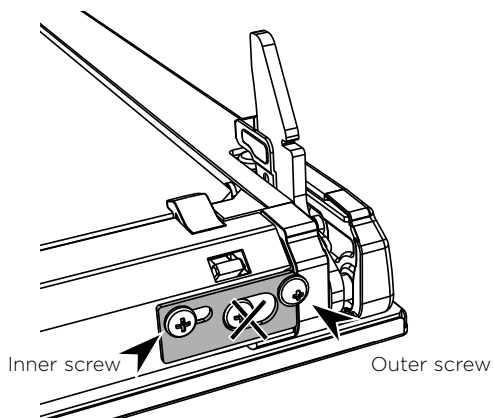
CARE AND CLEANING

To remove the door glass for cleaning

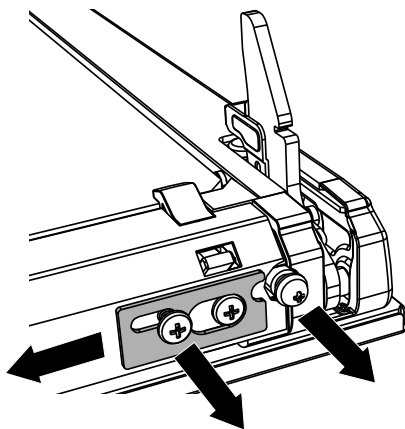


Open the latches securing the lower trim to the base of the oven door:

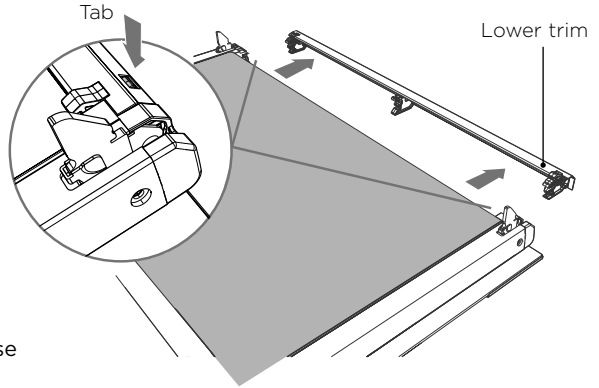
- ① Loosen the inner and outer screws securing each of the latches by two turns.
- Do not loosen the middle screw.
 - Do not fully remove the screws.



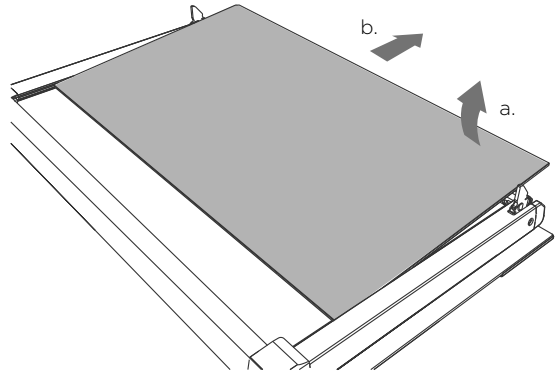
- ② Slide the latches inwards so that the lower trim can be removed.



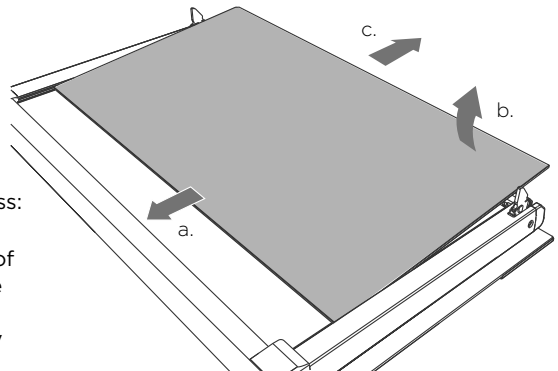
CARE AND CLEANING



- ③ Press down on the tabs to release the lower trim and remove it.



- ④ Remove the inner pane of glass
- Lift the lower end slightly (a).
 - Gently slide the glass out (b).



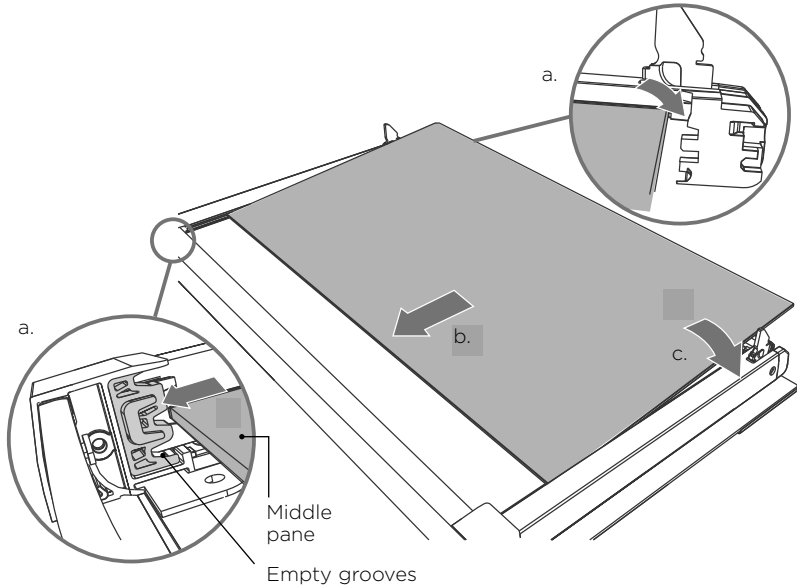
- ⑤ Remove the middle pane of glass:
- Pull the pane slightly towards you so that the edges are clear of the support brackets at the base of the door (a).
 - Lift the lower end (b) and gently slide the glass out (c).

CARE AND CLEANING

To replace the door glass after cleaning

When replacing the glass panes, make sure that:

- You replace all parts correctly, as shown on the following page.
- The inner pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly.
- You take extra care not to bump the edges of the glass against any object or surface.
- You do not force the glass into place. If you are experiencing difficulties replacing the glass, remove it and start the process again from the beginning. If this still does not help, call Customer Care.



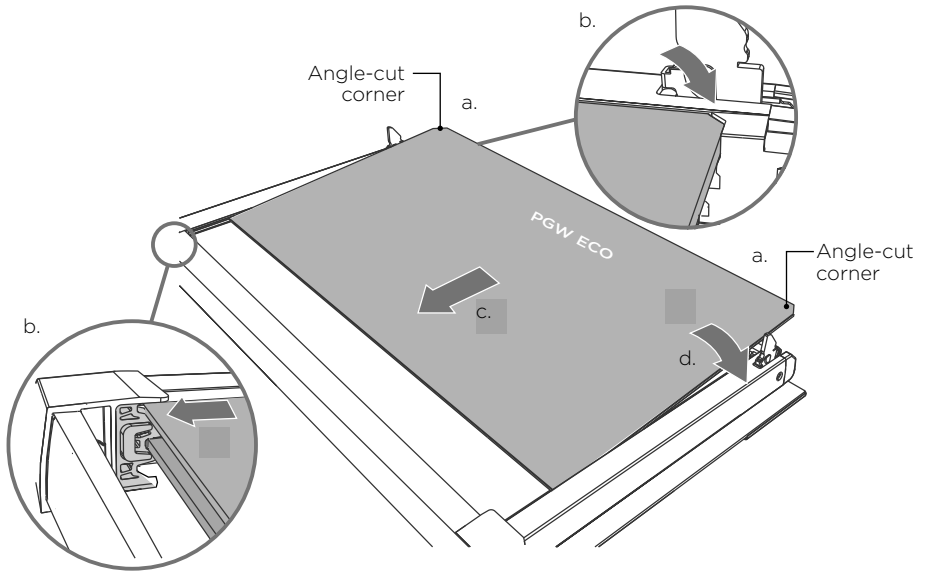
① Replace the middle pane of glass:

- Insert the glass into the middle set of grooves in the bracket at the top of the door (a).
- Pull the pane slightly towards you (b).
- Gently lower into place (c).

IMPORTANT!

- Make sure the glass is facing the same way as when you removed it from the door.
- Use the middle set of grooves. The set of grooves closest to the outer pane must remain empty.

CARE AND CLEANING



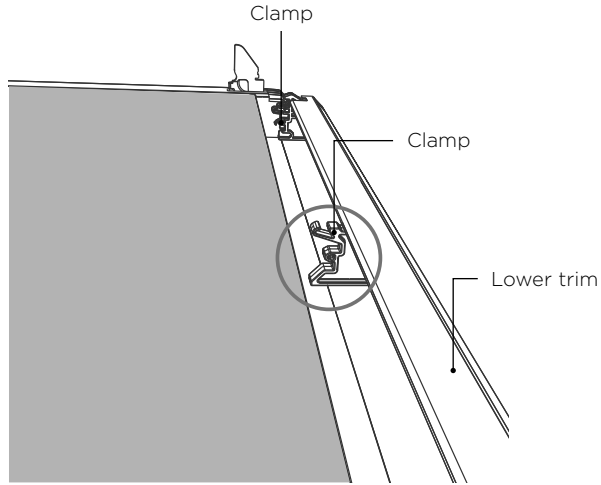
② Replace the inner pane of glass.

- Ensure the angle cut corners are positioned at the bottom of the door (a).
- Insert the the glass into the top set of grooves in the bracket at the top of the door (b).
- Pull the pane slightly towards you (c).
- Gently lower into place (d).

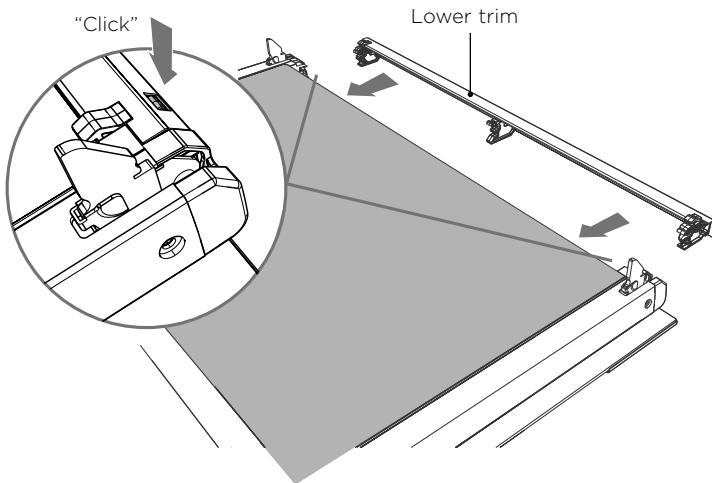
IMPORTANT!

- **Make sure the glass is facing the same way as when you removed it form the door.**
- **You should be able to read the wording on it as it faces you.**

CARE AND CLEANING



- ③ Align the lower trim with the door glass as shown. It should sit on the bottom edge of the outer door glass.
- Check that clamp in the centre is not damaged or misshapen.



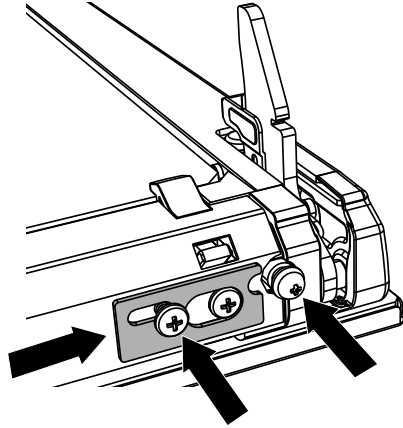
- ④ Gently push the lower trim back onto the door glass until it clicks into place.

IMPORTANT!

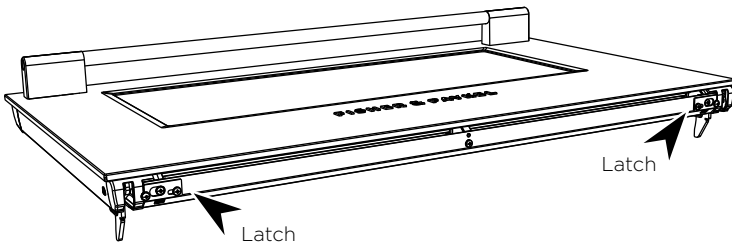
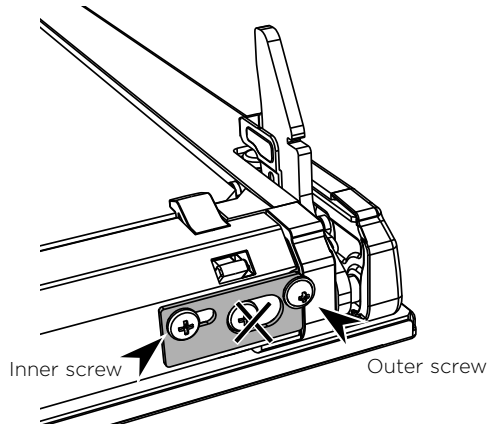
Make sure the lower trim is fitted correctly and firmly in place and that the glass panes are secure.

CARE AND CLEANING

- ⑤ Slide the two latches back into place on the base of the lower trim.



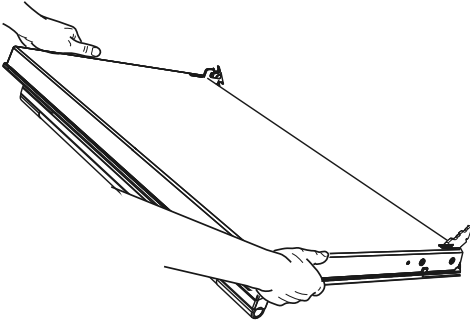
- ⑥ Re-tighten the screws so that the latches and the lower trim are firmly secured.



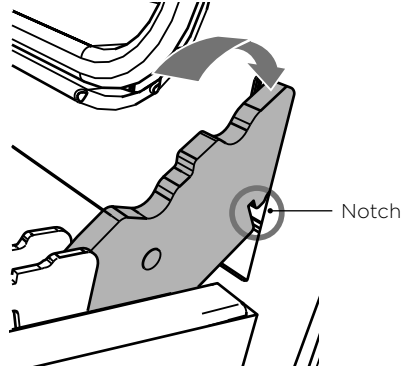
- ⑦ Replace the door following the instructions in the following section.

CARE AND CLEANING

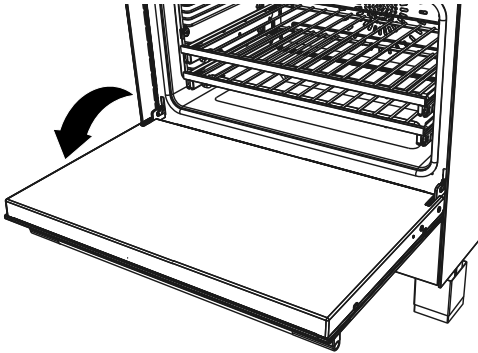
To replace the oven door



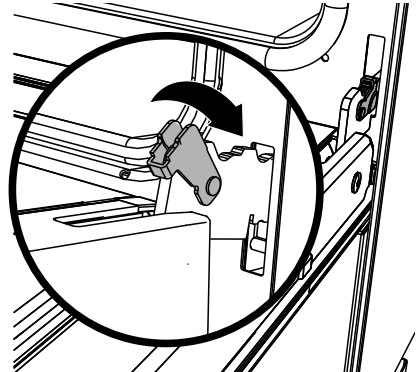
- ① Hold the door firmly in an approximately halfway open position.



- ② Insert the hinge tongues into the slots, making sure that the notches on both sides drop into place as shown.



- ③ Open the door fully.



- ④ Fully close the levers on the left and right hinges, as shown, then close the door.

CARE AND CLEANING

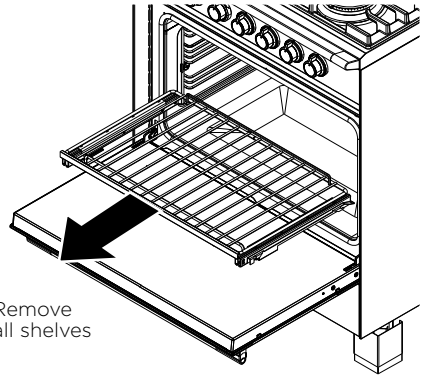
Removing and replacing the oven side racks

IMPORTANT!

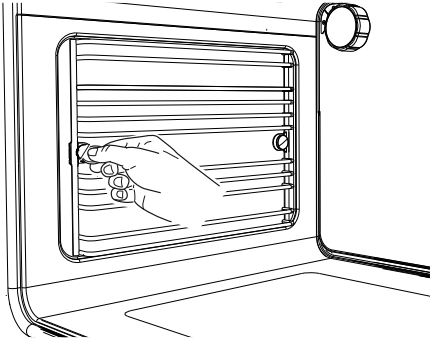
Always turn off the cooker at the wall first.
Ensure the oven has cooled down completely before starting.

Remove all shelves

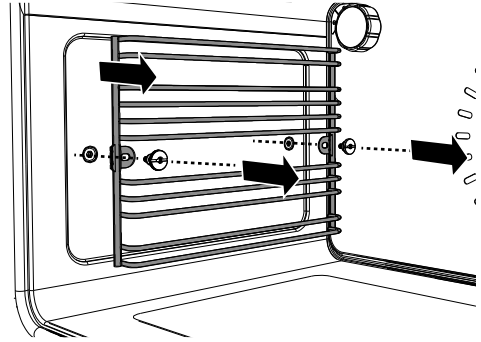
- ① Slide out all shelves and remove.
For easier access we recommend removing the oven door, see 'Removing and replacing the oven door'.



To remove the side racks

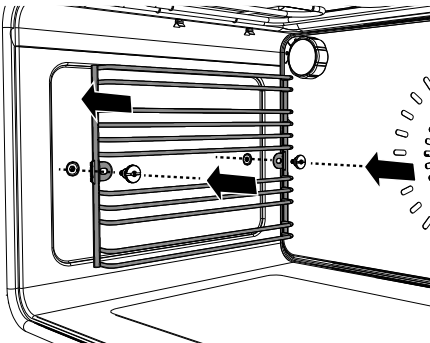


- ② Use a small coin or a flat-head screwdriver to loosen and remove the fixing screws.

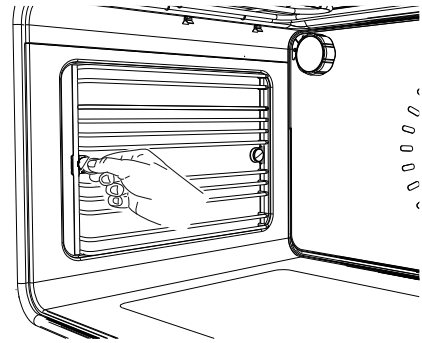


- ③ Remove the side racks

To replace the side racks



- ① Make sure the side racks are the right way up, as shown.



- ② Refit the fixing screws and tighten.

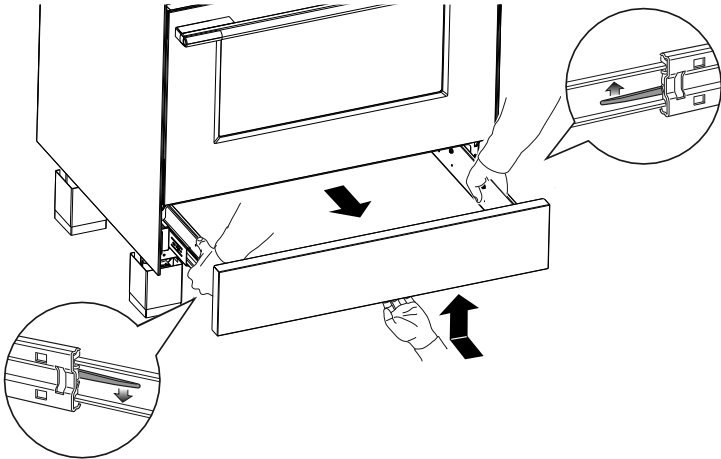
Removing and replacing the storage drawer

IMPORTANT!

- Do not remove the drawer while the oven is in operation.
- Do not remove the drawer while the oven is hot.
- Ensure the drawer is completely empty before removing it.
- Always position your hand at the bottom of the drawer to open and close it.

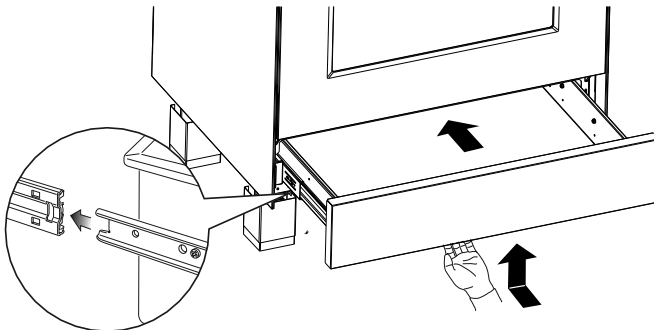
To remove the storage drawer

- ① Open the drawer completely.
- ② Open the levers fully on both sides and hold in place:
 - On the left side push the lever down.
 - On the right side push the lever up.
- ③ Remove the drawer while holding the levers in position.



Fitting the storage drawer

- ① Insert the drawer guides onto the sliding runners on either side of the cooker interior.
- Make sure they are correctly lined up on both sides of the drawer.
- ② Gently close the drawer completely. The safety catches will automatically hook into place.



CARE AND CLEANING

Replacing an oven light bulb

IMPORTANT!

Use a 25W, 220-240V 50Hz G9 halogen bulb for replacement.

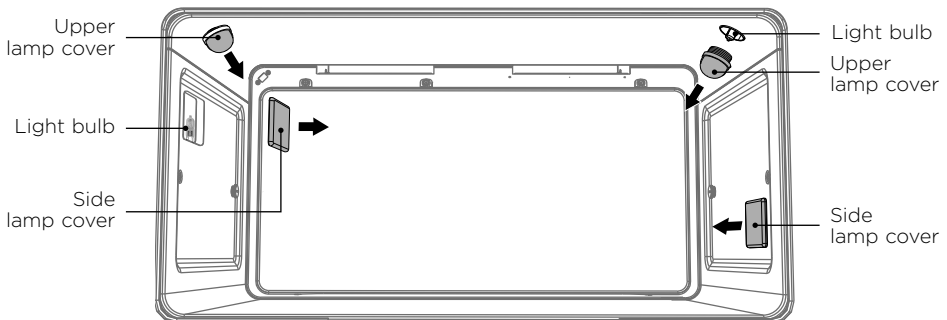
Do not use a standard light bulb in any oven, the heat will break it.

- ① Allow the oven (including the lamp cover and the bulb) to cool completely.
- ② Remove any shelves that may get in the way.
- ③ Remove the door if the lamp will be hard to reach.
- ④ Turn the power supply to the cooker off at the main fuse or circuit breaker panel. If you don't know how to do this, contact an electrician.

IMPORTANT!

Failure to disconnect the cooker from the power supply may result in death or electrical shock.

- ⑤ Remove the lamp cover.
 - Upper lights: wearing a rubber glove to improve grip turn the cover counter-clockwise to unscrew.
 - Side lights: wearing a rubber glove to improve grip, hold the cover and prise out using finger nails on other hand. If this does not work place a thin plastic spatula between the cover and cavity wall and gently twist to prise the cover off. Take care not to chip the glass covers or to damage the enamel finish inside the oven.
- ⑥ Remove the faulty bulb.
- ⑦ Holding the replacement bulb in a soft cloth or tissue insert it into the socket. Do not touch the bulb with your fingers.
- ⑧ Replace the lamp cover.
 - Upper lights: turn the cover clockwise to tighten and then back a quarter turn
- ⑨ Turn the power supply to the cooker back on at the main fuse or circuit breaker panel.



TROUBLESHOOTING


If there is a problem, check the chart below to see if you can fix it. If the problem cannot be fixed or persists, call your Authorised Repairer or Customer Care.

General

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The oven does not work.	No power.	Check that the mains power supply (wall switch) is turned on, the fuse has not tripped and there is no power outage in your area.
	The clock has not been set.	The oven will not work unless the clock is set. See 'Setting the clock'.
The oven does not work but the display is lit.	The oven is set for automatic cooking.	See 'Auto Cook' for instructions.
	The oven is in Demo Mode.	Contact Customer Care.
One or all of the lights do not come on, but the oven works.	The oven light bulb(s) have blown.	Replace the light bulb(s). See 'Care and cleaning' for instructions.
	The door is not correctly fitted.	See 'Care and cleaning' for instructions on fitting the door correctly.
	The oven is in Sabbath Mode and the 'Light off' option has been saved.	To quit Sabbath Mode, touch and hold the cancel X control. See 'User preference settings' for instructions on changing the 'Light off' option.
The oven is not heating.	The door is not properly closed or it is opened too frequently during cooking.	The heating elements are disabled while the door is open. Make sure the door is properly closed and avoid opening it frequently during cooking.
A glass pane in the oven door has cracked, chipped, or shattered.	Incorrect cleaning or the edge of the glass hitting against something.	You must NOT use the oven. Call your Authorised Repairer or Customer Care.
I can feel hot air blowing out of the vents after I have turned the oven off.	This is normal.	For safety reasons the cooling fans will continue to run even when you have turned the function dial to 'OFF'. The fans will switch off automatically when the oven has cooled.

TROUBLESHOOTING

General

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The oven fan comes on when I select a function that does not use a fan (eg bake).	This is normal. The fan comes on while the oven is preheating. It may turn off when the oven has reached the set temperature.	Wait until a long tone sounds and the temperature dial halo turns white: the oven will then be ready to use.
The oven has reached the set temperature but the temperature dial halo is still red (indicating that the oven is not ready to use).	This is normal: when heating up from cold, your oven is designed to initially heat to a temperature somewhat higher than what you have set. This is to provide optimal baking conditions right from the start.	Wait until a long tone sounds and the temperature dial halo turns white: the oven will then be ready to use.
The oven is heating but the display is dark.	The oven is set to 'Display off' option.	To quit the 'Display off' option, touch and hold the cancel X control until the display shows the time of day.
	The oven is in Sabbath Mode.	To quit Sabbath Mode, touch and hold the cancel X control until the display shows the time of day.
The oven cancels automatic cooking when I try to adjust the clock setting.	The oven was set for automatic cooking when you were trying to adjust the clock setting.	You can only adjust the clock setting while the oven is not set for automatic cooking.
The temperature dial halo never turns red when I use Grill  .	This is normal: the halo stays white to indicate that the grill element provides instant radiant heat.	
The displays work, and the function and temperature dials halos come on but the oven does not heat up.	The oven is in 'Demo' mode.	Call Customer Care.





TROUBLESHOOTING

Oven

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Condensation around oven (eg on control panel or top of oven door).	Food has high moisture content or local climate (temperature, humidity) is contributing to condensation.	Condensation is normal. You can wipe the drops off the control panel. If there is frequent or excessive condensation, make sure that cabinetry around the cooker is moisture-proofed.
Condensation building up in the oven while cooking on Grill.	Food in your oven releasing moisture as it cooks.	Allow the grill element to preheat for 5 minutes before placing food in the oven or try cooking on Fan Grill instead.
Uneven baking.	Oven not properly preheated.	Wait until the halo around the temperature dial has changed from red to white before putting food in.
	Unsuitable or incorrectly arranged bakeware.	See 'Cooking guide' for advice.

TROUBLESHOOTING

Cooktop

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on at the wall. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call your Authorised Service Centre or Customer Care.
The control dials are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The cooktop makes a low humming noise when used on a high heat setting (especially PowerBoost).	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
The glass is being scratched.	Rough-edged cookware.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.
	Unsuitable, abrasive scourer or cleaning products being used.	See 'Care and cleaning'.
Some or all displays flash  or there is a continuous beep.	The control dials have been held in either A or  position for too long.	Turn the control dial back to OFF and wait until the error flash has disappeared before trying to use the cooktop again.
Pans do not become hot. The heat setting display comes on, but the  does not flash when I remove a pan. -  - shows in the timer display when I turn on the cooktop.	The cooktop is in 'Display mode'.	Contact Customer Care or your Authorised Service Centre.







TROUBLESHOOTING

Cooktop

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Condensation is forming on surrounding walls, cabinetry or your overhead rangehood.	This is a normal for induction cooking. Energy efficient technology means that no heat is lost to surrounding surfaces. This results in condensation forming on these cooler surfaces when steam is produced by cooking.	This is normal for induction cooking and does not indicate a fault. To minimise condensation: <ul style="list-style-type: none">• Ensure adequate ventilation when cooking.• Switch your rangehood on 5 minutes before cooking and let it run for at least minutes after cooking.• Use your rangehood on a lower speed setting when boiling.• Use the cooktop on a lower heat setting when boiling.• Use pot lids to stop moisture from escaping.• If condensation forms, wipe down surrounding walls and cabinetry as needed.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for induction cookware and does not indicate a fault.
The cooktop makes a low humming noise when used on a high heat setting (especially PowerBoost).	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the cooktop.	A cooling fan built into your cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the cooktop off.	This is normal and needs no action. Do not switch the power to the cooktop off at the wall while the fan is running.

TROUBLESHOOTING

Cooktop

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Pans do not become hot and  appears in the display.	The cooktop cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.
	The cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
 flashes in the display when you are trying to set PowerBoost.	PowerBoost is temporarily unavailable because the cooktop needs to protect itself from overheating.	Allow the cooktop to cool down.
The glass is being scratched.	Rough-edged cookware.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.
	Unsuitable, abrasive scourer or cleaning products being used.	See 'Care and cleaning'.
Some or all displays flash  or there is a continuous beep.	The control dials have been held in either A or  position for too long.	Turn the control dial back to OFF and wait until the error flash has disappeared before trying to use the cooktop again.
The cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically  or  alternating with one or two digits in the cooking zone displays).	Technical fault.	Please note down the error letters and numbers, switch the power to the cooktop off at the wall, and contact your Authorised Service Centre or Customer Care with the error code information.

ALERT CODES

If there is a problem with the oven, the cooker will:

- automatically suspend all oven functions
- beep five times
- display an alert code.

IMPORTANT!

Do not turn off the mains power supply to the cooker (wall switch) if you get an alert code, unless the instructions in the chart following specifically instruct you to. There are cooling fans within the cooker which are needed to cool the cooker components. Turning off the power while the cooker is too hot may damage the cooker and its surrounding cabinetry.

What to do if an alert code is displayed

- ① If the beeping hasn't stopped already, touch any control to stop it.
- ② Make a note of the alert code displayed. You may need this information.
- ③ Check the chart following to see if you can fix the problem yourself and follow the instructions.
- ④ If you can fix the problem and the alert code does not reappear, you can keep using your oven.

OR

If you can't fix the problem yourself or the alert code reappears and the problem persists: wait until the cooling fans have stopped and the oven has completely cooled down, then turn the power to the cooker off at the wall and call your Authorised Repairer or Customer Care with the alert code information.

ALERT CODE	POSSIBLE CAUSES	WHAT TO DO
A1	The oven has overheated.	<ol style="list-style-type: none">① Allow the oven to cool down.② Once the oven has cooled down and the door has unlocked, the alert code will disappear. You can now use the oven again.
F + number	Technical fault.	<ol style="list-style-type: none">① Note down the alert code.② Wait until the cooling fans have stopped and the oven has completely cooled down.③ Turn the power to the oven off at the wall.④ Call your Authorised Repairer or Customer Care with the alert code information.

WARRANTY AND SERVICE

Before you call for service or assistance

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- ① Your product is correctly installed.
- ② You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, Customer Care, or contact us through our website www.fisherpaykel.com.

Complete and keep for safe reference:

Model	_____
Serial No.	_____
Purchase Date	_____
Purchaser	_____
Dealer	_____
Suburb	_____
Town	_____
Country	_____

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The models shown in this guide may not be available in all markets
and are subject to change at any time.

The product specifications in this guide apply to the specific products and
models described at the date of issue. Under our policy of continuous product
improvement, these specifications may change at any time.

For current details about model and specification availability in your country,
please go to our website or contact your local Fisher & Paykel dealer.

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