Oven, 30", 17 Function, Selfcleaning

Series 9 | Contemporary

Stainless Steel



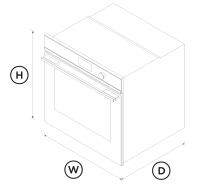
A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 4.1 cu ft total capacity, with 17 oven functions including Pastry Bake, Roast, Air Fry and Dehydrate
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

Moisture level control with ActiveVent technology

DIMENSIONS

| Height | 27 3/16 " |
|--------|------------|
| Width | 29 15/16 " |
| Depth | 23 15/16 " |



FEATURES & BENEFITS

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe. Your oven will guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

Generous Capacity

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

Multi-Function Flexibility

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

Exceptional Performance

AeroTech $^{\text{TM}}$ circulates heat evenly for a consistent temperature throughout the cavity, helping you ensure perfect results even when cooking on multiple shelves.

Self-Cleaning

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

Design Freedom

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

Safe And Sound

The CoolTouch door features triple glazing and a cooling system that ensures it's safe to touch from the outside – protecting both your hands and the surrounding cabinetry.

SPECIFICATIONS

Accessories (included)

| Broil grid | 1 |
|------------|---|
| Broil pan | 1 |
| Broil rack | 1 |

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| Pyrolytic proof shelf runners | • | Multi-language display | UK English, US | ActiveVent™ system | • |
|---|-----------|--|--------------------------|--------------------------|---------------|
| Wired temperature sensor | 1 | | English, Simplified | AeroTech™ technology | • |
| | | Chinese, Français, Español | Automatic rapid pre-heat | • | |
| | | Sabbath mode with Star K certification | Espanoi | Broil power | 4400 W |
| Capacity | | Smart appliance | • | | |
| Total capacity 4.1 cu ft | 4.1 cu ft | True convection oven | | | |
| | | | | Power Requirements | |
| | | Wi-Fi connectivity | • | Amperage | 16.6 - 19.4 A |
| Cleaning | | | | Supply frequency | 60 Hz |
| Acid resistant graphite enamel | • | Functions | | Supply voltage | 208 - 240V V |
| Pyrolytic proof shelf runners | • | Aero Broil | • | | |
| Pyrolytic self-clean | • | Aero™ Bake | | | |
| Removable oven door | • | Air fry | • | Product Dimensions | |
| Removable shelf runners • | Bake | • | Depth | 23 15/16 " | |
| | Broil | • | Height | 27 3/16 " | |
| | | Classic bake | • | Width | 29 15/16 " |
| Controls | | Dehydrate | | | |
| Adjustable audio and display settings | • | Maxi Broil | • | | |
| Audio feedback | • | Number of functions | 17 | Safety | |
| Automatic cooking/minute timer | • | Pastry Bake | • | ADA compliant | • |
| Automatic pre-set temperatures | • | Pizza bake | | Balanced oven door | • |
| Celsius/Fahrenheit temperature | • | Pyrolytic self-clean | • | Catalytic venting system | • |
| Delay start | • | Rapid proof | | Control panel key lock | • |
| Electronic clock | • | Roast | • | CoolTouch door | • |
| Electronic oven control | • | Slow cook | • | Non-tip shelves | • |
| Food probe | • | True Aero | • | Safety thermostat | • |
| Guided cooking by food type and recipes | • | Vent bake | • | | |
| Halogen lights | • | Warm | | | |
| Intuitive touchscreen display | • | vvaiii | • | Warranty | |
| | | | | Parts and labor | 2 years |
| | | Performance | | | |

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SKU 82536

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © Fisher & Paykel Appliances Ltd 2020

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Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.



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