QUICK REFERENCE GUIDE > OB30SPPTX1

30" Series 9 Professional Self-Cleaning Oven

Series 9 | Professional

Stainless Steel

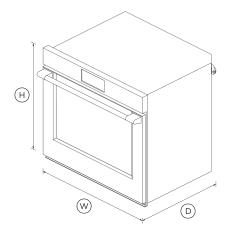


With professional styling, advanced cook functions and touchscreen, this large capacity oven is a highlight of our collection.

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

DIMENSIONS

Height	27 1/16 "		
Width	29 29/32 "		
Depth	23 29/32 "		



FEATURES & BENEFITS

Cook With Confidence

Our touchscreen interface provides an intuitive guided cooking experience that helps deliver perfect results, whether you've been cooking all your life or just starting out. Cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe.

Generous Capacity

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

Multi-Function Flexibility

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

Exceptional Performance

AeroTech circulates heat evenly for a consistent temperature throughout the cavity, helping you ensure perfect results even when cooking on multiple shelves.

Self-Cleaning

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

Design Freedom

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

SPECIFICATIONS

Accessories (included)

3 sets
1 set
1
1
1

Capacity

Shelf positions	8
Total capacity	4.1 cu ft

QUICK REFERENCE GUIDE > OB30SPPTX1 Date: 17.12.2024 > 2

Usable capacity	3.6 cu ft	Broil	•	Depth	23 29/32 "	
		Classic bake	•	Height	27 1/16 "	
		Dehydrate	•	Width	29 29/32 "	
Cleaning		Maxi Broil	•			
Acid resistant graphite enamel	•	Number of functions	17			
Removable oven door	•	Pastry Bake	•	Safety		
Removable shelf runners	•	Pizza bake	•	ADA compliant	•	
		Pyrolytic self-clean	•	Balanced oven door	•	
		Rapid proof	•	Catalytic venting system	•	
Controls		Roast	•	Control panel key lock	•	
Adjustable audio and display settings	•	Slow cook	•	CoolTouch door	•	
Automatic cooking/minute timer	•	True Aero	•	Non-tip shelves	•	
Automatic pre-set temperatures	•	Vent bake	•			
Celsius/Fahrenheit temperature	•	Warm	•			
Electronic clock	•			SKU	81921	
Electronic oven control	•			300	01921	
Food probe	•	Performance				
Guided cooking by food type and recipes	•	AeroTech™ technology	•	dimensions and specifications may change at any time. You should therefore		
Intuitive touchscreen display	•	Automatic rapid pre-heat	•			
Multi-language display	UK English, US	Broil power	4400 W			
	English, Simplified	Broil width	20 mm	20 mm correctly describes the model currently available. © Fisher & Paykel Appliances Ltd 2020		
	Chinese, Français, Español	Broil width	20 "	Appliances Eta 2020		
Sabbath mode with Star K certification	Lapanoi	Number of passes on broil	10			
Smart appliance	•	Number of passes on Maxi Broil	12	Other product downloads available at fishe	erpaykel.com	
				↓ 2D-DWG Oven		
Functions		Power Requirements		± 2D-DXF Oven		
		Amperage	16.6 - 19.4 A			
Aero Broil	•	Supply voltage	208 / 240 V			
Aero™ Bake	•		•	Planning Guide EN - Professional 30" Companions	Built-in Ovens and	
Air fry	•	-			I/Handle Accessories	
Bake	•	Product Dimensions		<u>*</u>	,	

QUICK REFERENCE GUIDE > OB30SPPTX1 Date: 17.12.2024 > 3

- $\overline{\uparrow}$
- Planning Guide FR Professional 30" Built-in Ovens and Companions
- → Planning Guide SP Professional 30" Built-in Ovens and Companions
- ↓ Rhino Oven
- ↓ Sketchup Oven
- ↓ User Guide Built-In Oven EN
- ↓ User Guide

Where applicable:

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

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



A PEACE OF MIND SALE 24 Hours 7 Days a Week Customer Support

T 1.888.936.7872 Wwww.fisherpaykel.com