Double Oven, 30", 10 Function, Self-cleaning

Series 7 | Professional

Stainless Steel

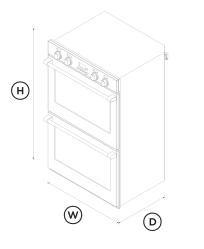


Choose maximum capacity, combining two independent ovens so you can cook multiple dishes simultaneously.

- 4.1 + 4.1 cu ft total capacity across two oven cavities
- 10 functions in each oven including Roast and Aero™ Pastry
- High-temperature self-cleaning function breaks down food residue for an easy clean
- Non-tip, full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	48 1/2 "
Width	29 3/4 "
Depth	23 5/16 "



SPECIFICATIONS

Accessories (included)	
Full extension sliding shelves Wired temperature sensor	5 sets 1
Capacity	
Shelf positions	8
Total capacity	8.2 cu ft

Usable capacity 7.2 cu ft Cleaning Acid resistant graphite enamel Pyrolytic self-clean Removable oven door Removable shelf runners •

Consumption

Energy usage	364kWh/year
In-use energy carbon emissions estimate	44.9kgCO2e/year

Controls

Bake

Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Delay start	•
Electronic clock	•
Electronic oven control	•
Halogen lights	•
LED display	•
True convection oven	•
Turned stainless capacitive touch buttons with illuminated halos	•
Functions	

QUICK REFERENCE GUIDE > WODV3-30

Broil
Convection bake
Convection Broil
Convection pastry
Maxi Broil
Number of functions
Pastry Bake
Pastry Bake with Pizza mode
Pyrolytic self-clean
Roast
True convection
Warm

Performance

AeroTech™ technology	•
Automatic rapid pre-heat	•
Broil power	4400 W

Power requirements

Amperage	50 A
Rated current	50 A
Supply frequency	60 Hz
Supply voltage	120-240 V

Product dimensions

Depth	23 5/16 "
Height	48 1/2 "
Width	29 3/4 "

Safety Control panel key lock CoolTouch door Non-tip shelves Safety thermostat Warranty Parts and labor Limited 2 years

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

Other product downloads available at fisherpaykel.com

↓ Service & Warranty

SKU

- \downarrow Installation Guide EN / Guide d'installation FR
- ↓ Quick Start Guide EN
- ↓ Guide de démarrage rapide FR
 - User Guide EN

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Guide d'utilisation FR

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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