QUICK REFERENCE GUIDE > OR30SDE6X1

# 30" Series 7 4 Element Electric Range, Ceramic Radiant

Series 7 | Contemporary

Stainless Steel

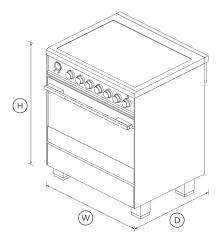


A refined electric range with multiple oven functions for perfect cooking of anything from a large roast to baking bread and pastry.

- Electric radiant cooktop with four cook elements
- Nine oven functions including Roast, Aero<sup>™</sup> Pastry with Pizza mode, and Rapid Proof for baking bread
- High-temperature self-cleaning function breaks down food residue for an easy clean

### **DIMENSIONS**

Height	35 3/4 - 37 5/8 "
Width	29 7/8 "
Depth	25 1/4 "



#### **FEATURES & BENEFITS**

## Cooking Flexibility

Accurate, electronically-controlled oven heat, ensures a great result every time with 9 functions and pre-set temperatures including bake, grill, pastry bake with pizza mode and fan forced, for a variety of cooking styles.

#### A Modern Legacy

A refined, minimalist style with attention to the smallest details. High-performance cooking technology offers multiple cooking functions.

## Quality And Durability

Every detail has been carefully crafted. The solid, perfectly balanced soft-close door, machined stainless dials and glowing halo dials all add up to an exceptional, premium range.

## Large Capacity Oven

The generous 3.5 cu.ft total capacity oven gives you plenty of space to cook multiple dishes at once, with enough room to fit a 26 lb turkey.

#### Easy To Clean

Cleaning up spills is effortless. The flat ceramic cooktop is easily wiped after use, and the self-cleaning oven breaks down food residue at a very high temperature leaving a light ash that's easily removed with a damp cloth.

#### **Even Heat**

Accurate, electronically-controlled oven heat ensures a great result every time. Dishes on the top shelf turn out as perfectly as the ones on the bottom due to our AeroTech™ convection system that circulates air evenly throughout the entire oven.

## **SPECIFICATIONS**

#### Accessories (included)

2-pc grill system (Broil pan and Grill rack)

Broil pan

Full extension telescopic shelves

2 sets (part 578776)

#### Accessories (sold separately)

Hob rear trim

81656)

Kick strip, stainless steel (optional)

KICKOR30X1

3 1/8" (part

QUICK REFERENCE GUIDE > OR30SDE6X1

	Oven features		Service	40 A
7	AeroTech™ technology	•	Supply	120 / 240 V or 120 / 208 V, 60 Hz
3.5 cu ft	Automatic rapid pre-heat	•		120 / 200 V, 00 HZ
2.9 cu ft	Concealed element	•		
	Electronic oven control	•	Product Dimensions	
	Full extension telescopic sliding shelves	•	Denth	25 1/4 "
	Internal light	2 x 25W halogen		35 3/4 - 37 5/8 "
•		(rear)	-	29 7/8 "
•		•	Width	23 7/0
•		•		
•	Turned stainless steel clock dial	•	Rangetop Performance	
•			Number of cooking zones	4
•	Oven functions		Number of cooking zones	7
•				
•		•	Safety	
	·	•	ADA compliant	
		9	·	
		•		
•		•		•
•	True convection	•		•
•				•
•	Oven newformance			•
•	Oven performance			•
•	Broil power	4050 W		•
•	CoolTouch door	Triple glazed		•
•	Warming drawer power	220 W		·
•			·	68.13 L
•	Barrar Barrain and		Spill containment	1/8 gallon
•	Power Requirements			
•	Connection	4-prong grounding type [NEMA 14-50P plug]	SKU	81721
	3.5 cu ft	7 AeroTech™ technology 3.5 cu ft Automatic rapid pre-heat 2.9 cu ft Concealed element Electronic oven control Full extension telescopic sliding shelves Internal light  Soft open/close door True convection Turned stainless steel clock dial  Oven functions Aero™ Bake Aero™ Pastry with Pizza mode Number of functions Rapid proof Roast True convection  Oven performance Broil power CoolTouch door Warming drawer power  Power Requirements	7 AeroTech™ technology 3.5 cu ft Automatic rapid pre-heat 2.9 cu ft Concealed element Electronic oven control Full extension telescopic sliding shelves Internal light Soft open/close door True convection Turned stainless steel clock dial  Oven functions Aero™ Bake Aero™ Pastry with Pizza mode Number of functions Rapid proof Roast True convection  Oven performance Broil power CoolTouch door Triple glazed Warming drawer power  Power Requirements Connection  4-prong grounding type [NEMA 14-50P]	7 AeroTech" technology 3.5 cu ft Automatic rapid pre-heat 2.9 cu ft Concealed element Electronic oven control Full extension telescopic sliding shelves Internal light Soft open/close door True convection Turned stainless steel clock dial Oven functions Aero" Bake Aero" Pastry with Pizza mode Number of functions Rapid proof Roast True convection  Oven performance Broil power CoolTouch door True convection True convection Advanced cooling system Anti-tilt bracket Balanced oven door Catalytic venting system CoolTouch door Full extension telescopic sliding shelves Hi-light High speed ribbon elements Individual hot surface indicators Non-tip shelves Spill containment Spill containment Spill containment Spill containment Spill containment

QUICK REFERENCE GUIDE > OR30SDE6X1 Date: 17.10.2024 > 3

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

2D-DXF Electric Range

↓ Service & Warranty

↓ Rhino Electric Range

Sketchup Electric Range

User Guide Freestanding Range EN

#### 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.