

**FISHER & PAYKEL**

**CONVECTION OVEN**

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**MINIMAL**

OB60SM16PLG1 & OB60SM16PLB1 models

**CONTEMPORARY**

OB60SD16PLX1 & OB60SD9PLX1 models

**USER GUIDE**

**CN**



## CONTENTS

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Safety and warnings	5
First use	10
Menu	12
Quick start functions	13
Extra functions	14
Setting a function	15
Conditioning the oven	17
Cooking options	18
Temperature sensor (some models only)	20
Sabbath Mode	22
Oven shelves	24
Care and cleaning	26
Side racks	28
Oven lights	30
Cleaning the oven door	32
Self Clean	38
Troubleshooting	41
Fault codes	43
Food contact materials declaration	44
Manufacturer's Warranty and Service guide	46

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### Registration

To register your product visit our website: [fisherpaykel.com/register](https://fisherpaykel.com/register)



**⚠ WARNING!**



**Electric Shock Hazard**

**Failure to follow this advice may result in electrical shock or death.**

- Turn the oven off at the wall before replacing the oven lamp.
- Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains electricity supply.
- Connection to a good earth wiring system is absolutely essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.

**⚠ WARNING!**



**Fire Hazard**

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

- Carefully follow the instructions for starting a self-clean cycle.
- Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, this will irreversibly damage the enamel. Lining the oven with aluminium foil may cause fire.
- Never use your appliance for warming or heating the room. Persons could be burned or injured or a fire could start.
- Flammable materials should not be stored in an oven or near its surface.
- Do not use adapters, reducers, or branching devices to connect this appliance to the mains power supply.

**⚠ WARNING!**



**Cut Hazard**

**Failure to use caution could result in injury.**

- Take care: some edges are sharp.

**⚠ WARNING!**



**Hot Surface Hazard**

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

- To avoid burns and scalds, keep children away from this appliance.
- Surfaces of the appliance may become hot enough to cause burns. Examples include the oven vent, the surface near the oven vent, and the oven door.
- Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot, even when they are dark in colour.
- Use protection when handling hot surfaces, such as oven shelves or dishes, or when using steam functions.
- Be careful when opening the oven door as hot air and steam can be emitted. Allow hot air and steam to dissipate before removing or replacing food.
- During and after use, do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool.

### READ AND SAVE THIS GUIDE

#### **WARNING!**

To reduce the risk of fire, electrical shock, injury to persons or damage when using the oven, follow the important safety instructions listed below. Read all the instructions before installing or using the oven. Use the oven only for its intended purpose as described in these instructions.

#### **Installation**

- Ensure your appliance is properly installed and earthed by a qualified technician.
- Ensure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.
- Please make this information available to the person installing the appliance - doing so could reduce your installation costs.
- This appliance must be installed and connected to the mains power supply only by a suitably qualified person according to these installation instructions and in compliance with any applicable local building and electricity regulations. Failure to install the appliance correctly could invalidate any warranty or liability claims.
- If the power supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply in accordance with the wiring rules.
- The oven must be earthed.
- Do not use adaptors, reducers or branching devices to connect the oven to the mains electricity supply, as they can cause overheating and burning.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Please take extra care not to damage the lower trim of the oven during installation. The trim is important for correct air circulation and allows the door to open and close without obstruction. The manufacturer does not accept any responsibility for damage resulting from incorrect installation.

#### **Servicing**

- Do not repair or replace any part of the appliance unless specifically recommended in the user guide. All other servicing should be undertaken by a Fisher & Paykel trained and supported service technician or qualified person.

#### **Fire Hazard**

- Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam type extinguisher.
- 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.
- Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.

## SAFETY AND WARNINGS

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### Food Safety

- 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 warm weather.

### General Use

- This product has been designed for use in a domestic (residential) environment. This product is not designed for any commercial use. Any commercial use by the customer will affect this product's manufacturer's warranty.
- Household appliances are not intended to be played with by children.
- Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- 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 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 use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance shall not be carried out by children without supervision.
- Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.
- Do not place heavy objects on the oven door.
- Always keep oven vents unobstructed. 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.
- Caution: Hot air can blow from the vent at the top of the oven as part of the oven's cooling system.
- Always position shelves in the desired location while the oven is cool (before preheating). 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.
- Use only bakeware approved for ovens. Follow the bakeware manufacturer's guidance.
- Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element.
- Do not touch heating elements or interior surfaces of your oven. Heating elements and interior surfaces may be hot even though they are dark in color and could cause burns. The oven door, vent openings and surfaces near these openings may also become hot.
- This appliance is configurable to allow remote operation at any time. Do not store flammable materials or temperature sensitive items inside, on top or near the appliance.
- Neither the food probe or aluminium foil must come in contact with the oven elements.
- Only use the temperature probe recommended for this oven.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- Do not change or modify the wireless communication device in any way. Changes or modifications not expressly approved by Fisher & Paykel could void the user's authority to operate the equipment.



## SAFETY AND WARNINGS

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### Cleaning

- Do not clean the oven seal or use any oven-cleaning products on it. It is essential for a good seal, which ensures that the oven operates efficiently. Care should be taken not to rub, damage, move or remove the oven seal.
- Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven.
- Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.
- Clean only the parts listed in this manual.
- Do not use a steam cleaner to clean any part of the oven.
- The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

### Self cleaning

- Spillages must be removed before starting a self-clean cycle.
- Before starting a self-clean cycle, remove oven shelves and all other cookware and/or utensils, and wipe up large food spills or grease deposits.
- Before starting a self-clean cycle, ensure you move any pet birds to another, closed and well-ventilated room. Some pet birds are extremely sensitive to the fumes given off during a self-clean cycle and may die if left in the same room as the oven during such a cycle.
- During a self-clean cycle, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual and children should be kept away.

### Light source information

- This product contains a light source of energy efficiency class G. The light source used in this appliance is not suitable for room illumination.

## FIRST USE



### Features and accessories

- ① Oven controls
- ② Oven light
- ③ Shelves
- ④ Side racks
- ⑤ Temperature sensor
- ⑥ Grill rack
- ⑦ Grid
- ⑧ Roast dish
- ⑨ Baking tray

Not all accessories are provided with all models. To purchase additional accessories go to [www.fisherpaykel.com](http://www.fisherpaykel.com)

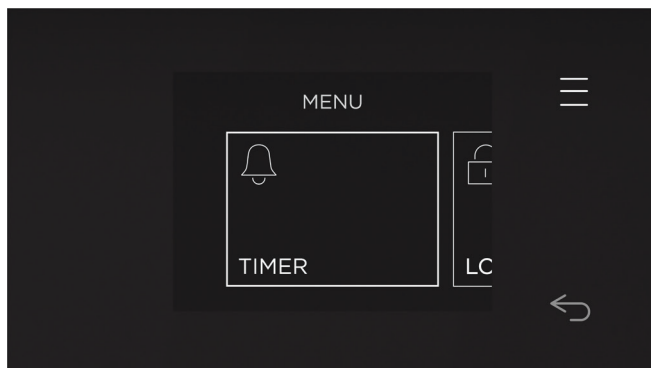
## FIRST USE








### Control panel

① <b>Power button</b>	Press to turn the display <b>ON/OFF</b> , or to cancel cooking.
② <b>Quick start functions</b>	Everyday cooking functions. Press to select and start heating the oven.
③ <b>Extra functions</b>	Additional specialised functions to suit your cooking requirements. Press to open the function menu.
④ <b>Display</b>	Displays functions, features and settings.
⑤ <b>Menu</b>	Press to access additional features and settings.
⑥ <b>Cooking options</b>	Press to access automatic cooking features.
⑦ <b>Back</b>	Press to cancel cooking or exit.
⑧ <b>Control dial</b>	Use to navigate cooking functions, features and settings. <ul style="list-style-type: none"><li>• Turn the dial to scroll.</li><li>• Press to select or confirm.</li><li>• Press and hold to cancel or exit.</li></ul>

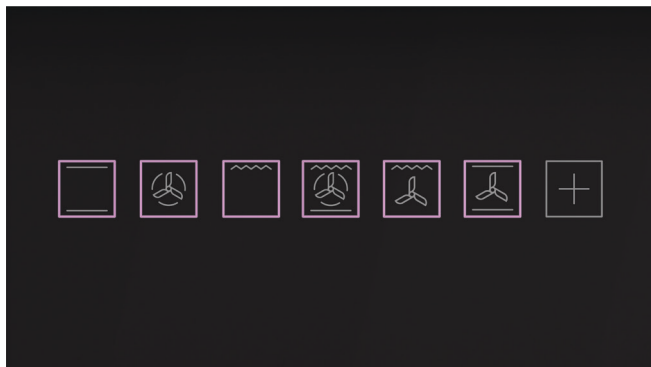
# MENU









## Menu

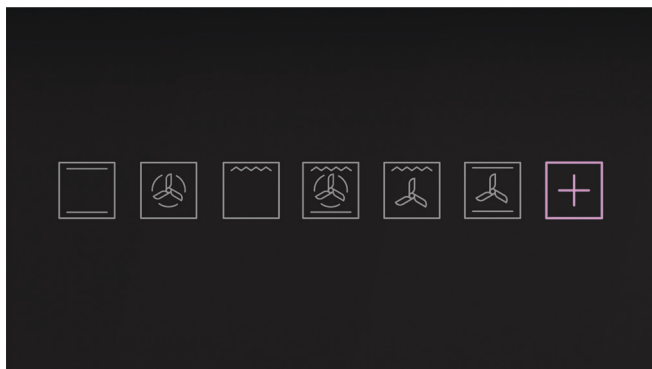
<b>TIMER</b>		Use the timer to keep track of cooking times. You can use it at any time, even if you are not using the oven. The timer does not turn the oven off. Refer to 'Cooking options' for automatic cooking options.
<b>LOCK</b>		Lock the oven controls to prevent accidental use. When locked, the controls will be unresponsive and the oven will not turn on. Press and hold the dial to unlock.
<b>LIGHT</b>		Turn the oven lights <b>ON/OFF</b> .
<b>CLEAN</b>		Set a Self Clean cycle to clean the inside of the oven. Refer to 'Self Clean' for full instructions.
<b>SETTINGS</b>		Adjust the oven settings to suit your preferences.










## QUICK START FUNCTIONS



FUNCTION		DESCRIPTION
BAKE		Heat radiates from the top and bottom of the oven and is evenly distributed by natural convection. Moisture is retained to provide light, succulent dishes. For best results, bake on only one shelf.
FAN FORCED		Heat generated at the rear of the oven is distributed evenly by the fan, creating a consistent temperature that's ideal for multi-shelf cooking. For best results, leave a gap between shelves to allow an even airflow.
GRILL		Intense heat from the top elements only. Perfect for cooking crispy chicken breast, steak and fish or for quick surface browning. For best results, preheat for 5 minutes before placing food in the oven.
ROAST		Combines the power of Fan Grill with the long, slow heating ability of Vent Bake. Intense searing followed by baking at a lower temperature ensures food has a crisp exterior and a succulent interior. No preheating needed.
FAN GRILL		The fan circulates intense heat from the top elements ensuring even browning. Ideal for cooking large cuts of meats so they are moist inside and crisp on the outside. No preheating needed.
FAN BAKE		Heat from the top and bottom of the oven is evenly circulated by the fan. Increased airflow speeds up cooking so oven temperatures can be lowered by 20°C for most recipes.

## EXTRA FUNCTIONS



FUNCTION	DESCRIPTIONS
<b>VENT BAKE</b>	 Ideal for slow roasting meat. Vents remove excess moisture from the oven, promoting the gradual development of delicious, savoury flavours. Heat from upper and lower elements gently cooks to give a succulent and tender result.
<b>PIZZA BAKE</b>	 The oven fan circulates heat from the lower element. Ideal for cooking pizza as it crisps the base without overcooking the topping. For best results, cook on a pizza stone preheated for at least 1 hour.
<b>PASTRY BAKE</b>	 The oven fan circulates heat from the lower element. Ideal for pastry-based dishes and foods that require gentle browning, such as quiches and frittatas.
<b>SLOW COOK</b>	 The fan circulates heat from the rear element. Ideal for slow-cooked dishes such as casseroles, stews and braised meat. No preheating needed.
<b>CLASSIC BAKE</b>	 Provides heat from the lower element. Ideal for traditional recipes and foods that have a pastry base and require delicate baking or minimal surface browning.
<b>AIR FRY</b>	 A healthier way to cook delicious, crispy food using less oil. Ideal for food cooked from frozen or that would usually be deep fried.
<b>RAPID PROOF</b>	 Generates gentle heat from the top and bottom of the oven. Provides the optimal environment for proving dough.
<b>DEHYDRATE</b>	 Provides gentle circulation at a consistent low heat for drying food. Ideal for drying meat, fruit, vegetables and herbs.
<b>WARM</b>	 Provides a constant low heat to keep cooked food hot. Plates and serveware can be warmed through.

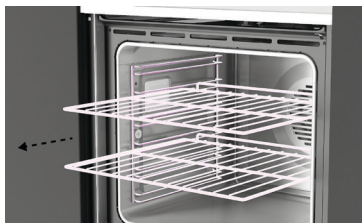
Extra functions may vary depending on model.

## SETTING A FUNCTION

### Before you begin

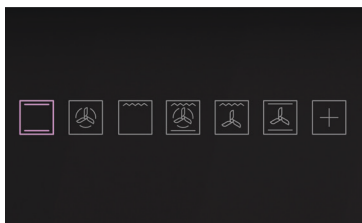
- Ensure all cable ties and packaging have been removed.
- Set the time. To change the time at any point go to **SETTINGS** and select **CLOCK: SET TIME**.
- Condition your oven according to the instructions under 'Conditioning the oven'.

①




Position the shelves at the required height. Refer to 'Oven shelves' for guidance.

②



Select a function.

For everyday cooking select one of the quick start functions.

For specialised functions and guided cooking features select .

③



Turn the dial to adjust the temperature if needed.

④



Press **•••** to set automatic cooking if required. For more information refer to 'Cooking options.'

## SETTING A FUNCTION

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### Preheating

A progress bar will show on the screen while the oven is heating. To prevent burning, wait until the oven has reached temperature before placing food inside.

Some functions do not need to preheat and will not show a progress bar. Place food in the oven when ready to start cooking.

To reach the set temperature quickly, some functions have a rapid preheat stage that uses all elements.

### Turning the oven off



Press and hold the dial or press back to stop heating the oven.

Press the power button to turn the oven off completely.



## CONDITIONING THE OVEN

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We recommend conditioning your oven for 1 hour before initial use to eliminate any manufacturing residue. A small amount of smoke may be present, ensure kitchen is well ventilated.

①



Set the oven to **BAKE** at 200°C and heat for 30 minutes.

②



After 30 minutes change the function to **FAN GRILL** and heat for 5 minutes.

③



After 5 minutes, change to **FAN FORCED** and heat for a further 20 minutes. When you have finished, turn the oven off.

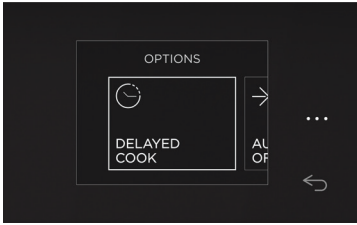
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### After conditioning:

- Wait for the oven to cool completely.
- Wipe oven with a damp cloth and mild detergent.
- Dry with a clean, lint-free cloth.

## COOKING OPTIONS

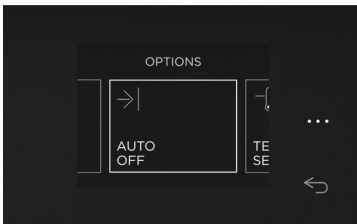
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### Delayed start

Set the oven to turn on later, cook for a set length of time and turn off automatically.

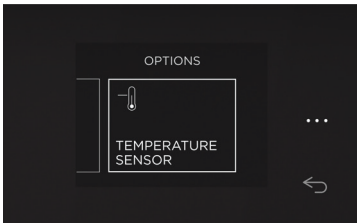
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### Auto off

Set the oven to turn off after a set length of time.

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### Temperature sensor

Use the sensor to monitor cooking and automatically turn the oven off when food is done.

# COOKING OPTIONS

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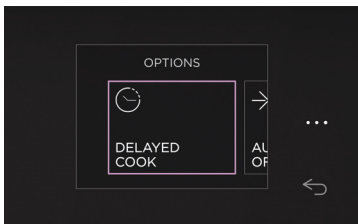
## Accessing options

1



Select a function then press ●●● to access.

2



Select a cooking option and follow the instructions onscreen.

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## Food safety

- Leave food in the oven for as short a time as possible before and after cooking.
- Ensure meat is fully defrosted before cooking.
- Rest meat after cooking to allow the internal temperature to continue to rise.
- High risk foods such as fish should reach a minimum internal temperature of 63 - 70°C and poultry and minced meat should reach 75 - 85°C.

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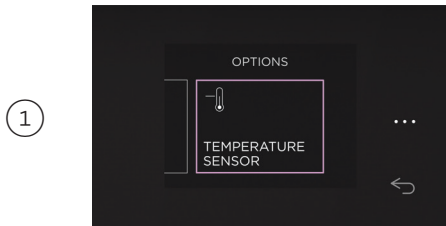
## Preheating

The grill element may come on while the oven is heating up. Position food on a lower shelf or cover to prevent burning as the oven heats up.

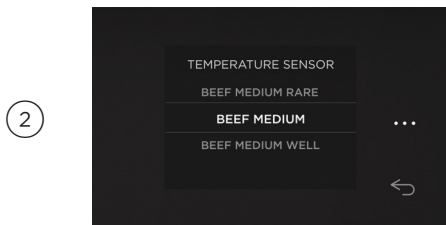
When using **DELAYED COOK** we do not recommend using **GRILL**, **FAN GRILL** or **AIR FRY**.

## TEMPERATURE SENSOR (SOME MODELS ONLY)

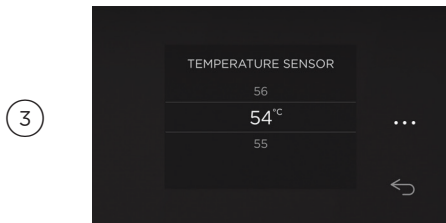
### Using the temperature sensor



Go to **OPTIONS** and select **TEMPERATURE SENSOR**.

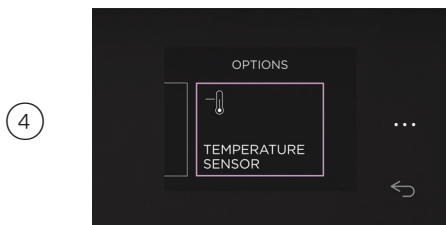


Select a food type and doneness level.



Select a temperature and press the dial to confirm.

Preheat if required.



Insert the sensor.

Position the sensor in the thickest part of the dish, avoiding fat and bone in meat.

Ensure the tip of the sensor doesn't protrude out the other side of food or touch cookware.

## TEMPERATURE SENSOR (SOME MODELS ONLY)

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Place food in the oven and plug in the sensor.

The socket is located inside the oven, on the left hand side.

## SABBATH MODE

For the Sabbath observant. Sabbath Mode sets your oven to heat continuously for as long as required. The display will be unresponsive and no tones or alerts will sound.

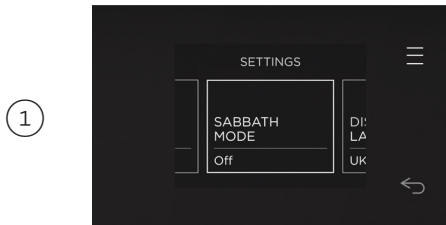
While your oven is in Sabbath Mode it can operate at the following temperature levels:

HEAT LEVEL	APPROXIMATE TEMP (°C)	APPLICATION
Low	75–100	Keep hot food warm
Moderate	155–180	Reheat cooked food from cold
High	185–210	Cooking raw food

### During Sabbath Mode

- The display will be unresponsive.
- No tones or alerts will sound.
- The oven light will remain either on or off, depending on your preference.
- Lights, fans and display will not respond to the door opening.

### Setting Sabbath Mode



In the settings menu, select **SABBATH MODE** and follow the instructions onscreen.

The oven may take some time to get to temperature. If you want to cook immediately after setting Sabbath Mode we recommend preheating the oven before setting. Opening the door frequently or for too long may result in heat loss.

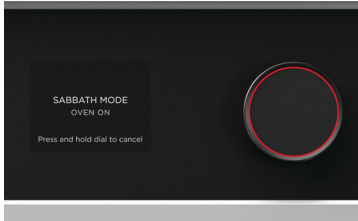
## SABBATH MODE

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### Cancelling Sabbath Mode

The oven will heat for the set length of time and then turn off. At the end of the cook time, the oven will remain in Sabbath Mode until cancelled.

1



Press and hold the dial to cancel.

# OVEN SHELVES

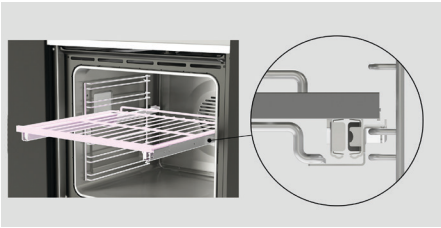
## Positioning the oven shelves

Place shelves in the oven at the required level before heating the oven.



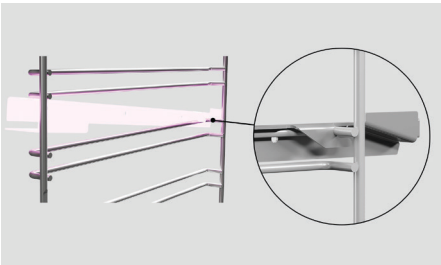
Ensure shelves are level and correctly positioned with the guard rail at the back

## Sliding shelves



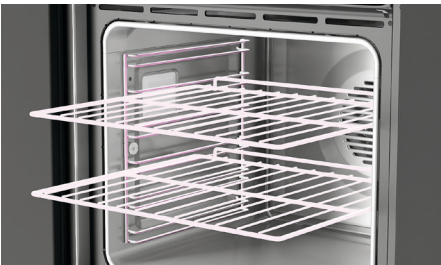
Grip shelves at the front, holding the wire shelf and frame together.

Place the shelf on top of the side racks, and push into the oven.



Ensure the rear tags are hooked over the side racks on both sides.

## Wire shelves



Slide shelves into the cavity.



## OVEN SHELVES

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### Clip on sliding shelf supports



#### To position

- ① Ensure the slides are positioned the correct way around, with the triangular tab at the front.
- ② Fit the top clips over the side rack. The front clip should be fitted as close to the front of the side rack as possible. Make sure the rear clip has engaged.
- ③ Rotate the slides down and click the bottom clips into place.

## CARE AND CLEANING

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Turn the oven off at the wall and allow it to cool before doing any cleaning or maintenance.

### Cleaning surfaces

Wipe with a damp cloth and mild detergent, then dry with a clean, lint-free cloth. We do not recommend using the following cleaning products as they may damage the surfaces:

- Plastic or stainless steel scouring pads
- Abrasive, solvent, household cleaners
- Acid or alkaline cleaners
- Hand washing liquids or soap
- Stainless steel cleaners or polishes
- Laundry detergents or disinfectants

### Self clean

- Always remove oven shelves before starting a clean cycle.
- Clean the inner door glass before starting a clean cycle. Any residues left on the glass will become baked on and may cause permanent discolouration.
- Enamelled side racks can be left in the oven during a clean cycle.
- Chrome side racks must be removed before starting a clean cycle.

### General

We recommend cleaning any easy-to-reach spills or splatters from the oven after every use, to prevent them becoming baked on.

### Oven door glass

Clean the oven door glass after every use and before running a clean cycle, to prevent stains from becoming baked on.

WHAT?	HOW?	IMPORTANT!
Control Panel	Take particular care when cleaning the control panel glass and screen. Only use a damp cloth with detergent.	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.
Dial	Clean with hot water and mild detergent, then wipe dry.	Do not use stainless steel or oven cleaner on the dial.
Stainless steel trim/door handle	Clean with hot water and mild detergent, then wipe dry. If necessary, use a suitable stainless steel cleaner and polish.	Ensure stainless steel cleaner does not contain chlorine compounds as these may damage the appearance of your oven. Always rub the stainless steel in the direction of the grain.
Oven door frame and plastic corner clips	Clean with hot water and mild detergent, then wipe dry.	

## CARE AND CLEANING

WHAT?	HOW?	IMPORTANT!
Oven seal	Do not clean this part.	
Oven cavity	<p>For light soiling: Clean with hot water and mild detergent or an ammonia-based cleaner, then wipe dry.</p> <p>For stubborn/baked on soiling: Run a clean cycle. Refer to 'Self Clean'.</p>	Clean any easy-to-reach spills, food or grease stains from the oven after each use to prevent stubborn soiling.
Oven door glass (after every use)	<p>Clean with hot water and mild detergent.</p> <p>For stubborn stains, try a mixture of baking soda and warm water with a non-abrasive scrubbing pad.</p>	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.
Temperature sensor	Clean with hot water and mild detergent, then wipe dry.	Do not wash in the dishwasher, immerse in soapy water, use oven cleaner on or leave in the oven during a clean cycle.
Sliding 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).	Do not wash in the dishwasher, immerse in soapy water, use oven cleaner on or leave in the oven during a clean cycle. Doing so will prevent the slides from running smoothly.
Grid Grill rack Grill pan Wire shelves	<p>Clean with hot water and mild detergent.</p> <p>Soak stubborn stains in a solution of dishwasher powder and hot water. These parts are dishwasher safe.</p>	Do not leave in the oven during a clean cycle. They will become discoloured or damaged.

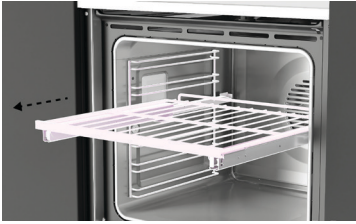
## SIDE RACKS

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### Removing the side racks

Remove the side racks to access the oven lights or to make cleaning easier.

①



Remove all shelves.

②



Unscrew the nut holding the rack in position. Use a coin to loosen if required.

③



Pull the front of the rack clear of the screw and slide forward to remove.

## SIDE RACKS

---

### Refitting the side racks

1



Slide the prongs into the holes.  
Ensure the rack sits flush against the side of the oven.

2



Align the tab with the screw and secure with the nut.  
Use a coin to tighten if required.

# OVEN LIGHTS

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## Oven light specifications



G9 220 - 240V/25W halogen bulbs.

## Replacing the oven lights

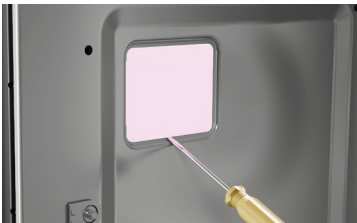
Take care when replacing the oven lights. Always hold the replacement bulb in a soft cloth. Touching the bulb will reduce its lifespan.

①



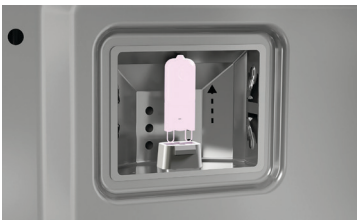
Remove all shelves and side racks.

②



Remove the glass light bulb cover. Prise off using a small flat-head screwdriver in the notches between the cover and oven wall. Take care not to drop the cover.

③

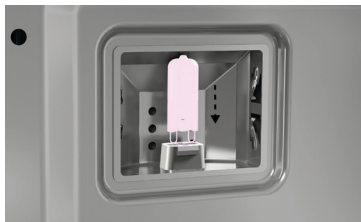


Remove the faulty bulb from the socket.

## OVEN LIGHTS

---

4



Insert the new bulb, using a soft cloth to hold it.

5



Replace the cover.

Replacement bulbs are available via [www.fisherpaykel.com](http://www.fisherpaykel.com). Oven light replacement is not covered by your warranty.

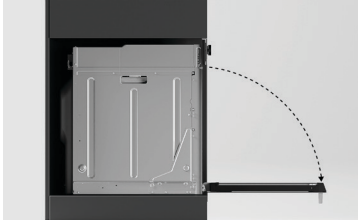
## CLEANING THE OVEN DOOR

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- The oven door can be removed and taken apart for cleaning.
- Make sure the oven and all its parts have cooled down before removing the door.
- The oven door is heavy, take care while removing and refitting.
- Once the door is removed, place it on a soft, clean, flat surface.

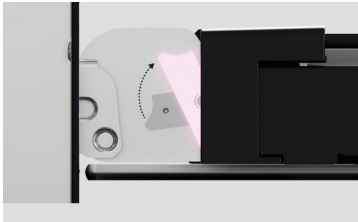
### Removing the oven door

①



Open the door fully.

②



Locate the hinge locks on either side of the door.

Push the locks upwards to release.

③



Holding the door on both sides, partially close the door and carefully pull the door away from the hinges.

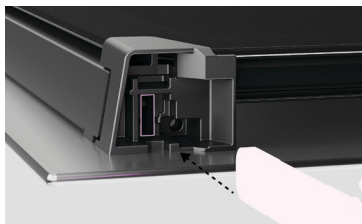


## CLEANING THE OVEN DOOR

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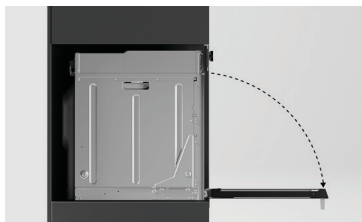
### Refitting the oven door

①



Holding the door on both sides, carefully lift door back onto the hinges.

②



Open the door fully.

③



Push each locking lever down and lock into place.

Ensure both hinges are fully locked before closing the door.

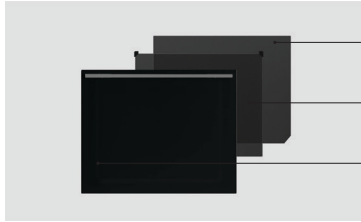
## CLEANING THE OVEN DOOR

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### Taking the door apart

The oven door is made up of multiple glass panes. The number of panes may vary depending on your model.

#### Contemporary models

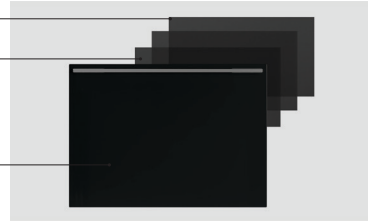


inner

middle

outer

#### Minimal models



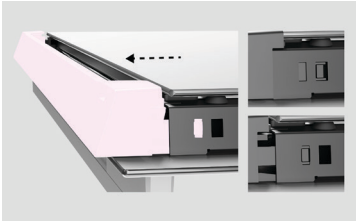
### Before you begin

- Follow the instructions carefully. Refitting the glass incorrectly may result in damage to the oven and could void your warranty.
- Do not use the oven without all glass correctly in place.
- Take care when handling the glass. Avoid bumping the corners or edges against any surface. This may result in the glass shattering.
- Do not 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 the coating, which 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. Contact a Fisher & Paykel trained and supported service technician or Customer Care.
- If the glass feels difficult to remove or replace, do not force it. Contact a Fisher & Paykel trained and supported service technician or Customer Care.

## CLEANING THE OVEN DOOR

### Removing the inner pane

①



Push tabs in on both sides of the glass retainer. Pull the retainer up until the tabs relocate in the uppermost hole.

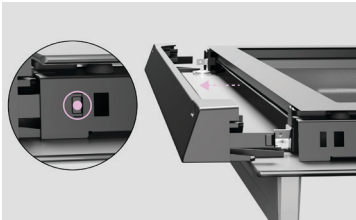
②



Pull the pane toward the top of the door until clear of the brackets, then lift out. Do not angle the pane too much as this may damage the glass.

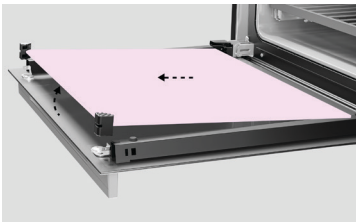
### Removing the middle pane(s)

①



Push tabs in on both sides of the glass retainer again and remove the retainer.

②



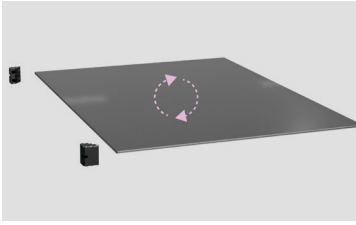
Pull the pane toward the top of the door until clear of the brackets, then lift out. The rubber stoppers should remain attached to the glass.

## CLEANING THE OVEN DOOR

---

### Refitting the middle pane(s)

①



Ensure the glass is the right way up before refitting.

The warning text at the bottom of the glass should face towards the front of the door.

②



Ensure the rubber stoppers are attached to the glass and positioned correctly.

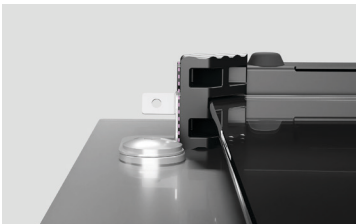
The longer side should be running down the side of the pane.

③



Slide the bottom of the glass into the lower brackets at the bottom of the door.

④

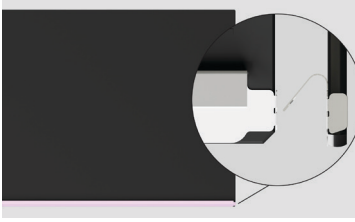


Lower the glass into place, with the rubber stoppers resting on the outer pane of glass.

## CLEANING THE OVEN DOOR

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5

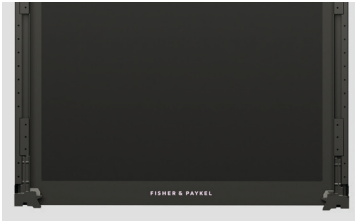


### Minimal models only

When replacing the second middle pane, ensure the metal bracket is still in place and correctly positioned at the bottom of the glass.

### Refitting the inner pane

1



Ensure the glass is the right way up before refitting.

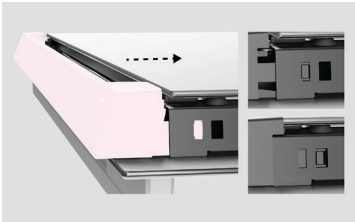
The logo should be readable at the bottom of the door.

2



Slide the bottom of the pane into the upper brackets at the bottom of the door. Lower the pane into place, resting on the brackets at the top of the door.

3



Replace the glass retainer, ensuring it clicks securely into place.

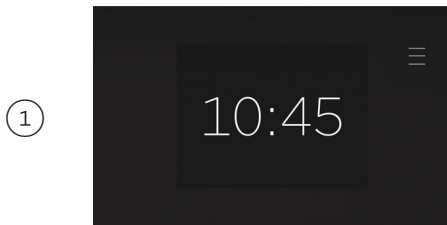
# SELF CLEAN

## Before you begin

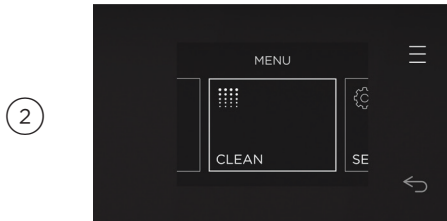
- Remove shelves and accessories from the oven.
- Enamelled side racks can be left in the oven during Self Clean. Chrome side racks must be removed before running Self Clean.
- Clean inside oven door with mild detergent and a soft cloth to avoid permanent staining.
- Wipe up any large spills.
- Wipe the edge of the cavity around the seal, taking care to avoid the seal itself.

CLEAN CYCLE	APPROXIMATE TIME	APPLICATION
Standard clean	4 hours	For normal or heavy soiling
Light clean	3 hours	For light soiling

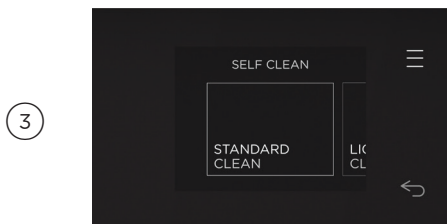
## Setting Self Clean



Go to the menu.



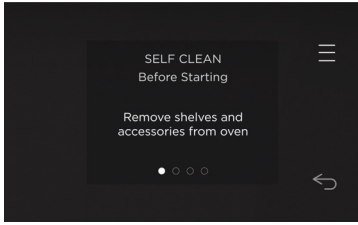
Select **CLEAN**.



Select **STANDARD CLEAN** or **LIGHT CLEAN**.

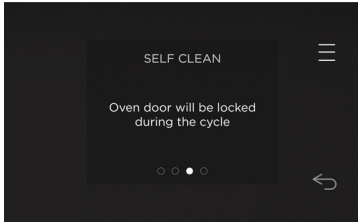
## SELF CLEAN

4



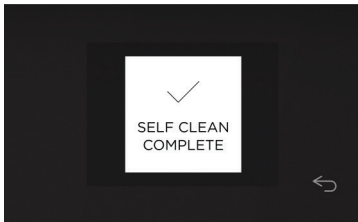
Follow the instructions onscreen to start the cycle.

5



For your safety, the oven door will be locked shut during the cycle. The cycle will not start until the door is properly closed.

### When Self Clean is finished

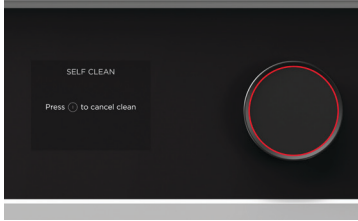


- Wait for the oven to cool down completely.
- Remove the grey ash with a small brush or damp cloth.
- Wipe out the oven with a clean, damp cloth.
- Dry with a clean, lint-free cloth.
- Replace the oven shelves.

# SELF CLEAN

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## Cancelling Self Clean



Press the power button to cancel.

The oven door will not unlock until the oven has cooled to a safe temperature.

Do not turn the oven off at the wall. Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.

We do not recommend cancelling then immediately starting another cycle.



## TROUBLESHOOTING

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 oven controls are unresponsive	The controls are locked.	Press and hold the dial to unlock.
The controls work but the oven does not heat up	The oven is in Demo mode.	Call Customer Care.
	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.
	The door is not sealing correctly.	Refit the door. Refer to 'Cleaning the oven door'.
The temperature cannot be set below a certain point	This is normal. For food safety reasons, the oven functions have factory-set minimum temperature settings.	Select a higher temperature or try a different function that is designed for low temperatures.
The oven has reached the set temperature but the dial is still red	The oven is set to a function that doesn't require preheating.	This is normal. The dial will stay red throughout cooking.
The oven fan comes on with a function that does not use the fan (eg bake)	This is normal. The fan comes on while the oven is preheating and will turn off when the oven has reached the set temperature.	Wait until the progress bar on the screen disappears. The oven will then be ready to use.
The lights do not come on when I open the oven door	The oven light bulb(s) have blown.	Replace the light bulb(s). Refer to 'Oven lights'.
	The door is not correctly fitted.	Refit the door. Refer to 'Cleaning the oven door'.
	The oven light has been turned off.	Go to the menu and select <b>LIGHT</b> .
The oven settings cannot be adjusted	The oven was on or set for automatic cooking when you tried to adjust the settings.	This is normal. You can only adjust the settings while there is no cooking underway.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
During Self Clean, the oven is louder than usual	This is normal. The oven's cooling fans operate at their highest speed.	
The screen shows no time remaining after Self Clean but the oven door will not open	This is normal. The oven door will not unlock until the oven has cooled to a safe temperature.	Wait until Self Clean has finished. The oven door will automatically unlock when the oven has cooled.
I have cancelled Self Clean but cannot use the oven: <ul style="list-style-type: none"> <li>• the oven door will not open</li> <li>• the screen is still counting down minutes or showing no time remaining</li> <li>• the controls are unresponsive</li> </ul>	<p>This is normal. The oven door will not unlock until the oven has cooled to a safe temperature.</p> <p>If you cancel a clean cycle part way through, the oven will still need to cool.</p>	<p>Wait until the oven has finished cooling. The oven door will automatically unlock when the oven has cooled.</p> <p>Note: depending on when the clean cycle was cancelled, the cooling phase may take up to 45 minutes.</p>
There is a power cut during Self Clean	Power cut.	The door will remain locked. Once the power is turned back on, the door will remain locked until the oven has cooled to a safe temperature.
There is hot air blowing out of the vents after the oven is turned off	For safety reasons the cooling fans will continue to run even when you have turned the oven off.	This is normal. The fans will switch off automatically when the oven has cooled.
The oven door does not align with the control panel or surrounding cabinetry	The oven door has been fitted incorrectly and the hinges are misaligned within the slots.	Refit the door. Refer to 'Cleaning the oven door' for instructions.
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 <b>NOT</b> use the oven. Contact a Fisher & Paykel trained and supported service technician or Customer Care
The oven is beeping and showing an alert	There may be a fault.	Follow the guidance on the screen. Refer to 'Fault codes' for more information.

## FAULT CODES

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### How do I know if there is a problem?

Your oven will beep and an alert will show in the display.

### What to do

First try to fix the issue and clear the alert according to the instructions onscreen or the steps in the following table.

Do not turn the oven off at the wall unless it is completely cool. Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.

### If the problem persists

- ① Note down the fault code.
- ② Contact Customer Care or a Fisher & Paykel trained and supported service technician. Refer to the Service and Warranty booklet for contact details.

If the fault code has disappeared, the fault has been reset and you can continue to use your oven.

FAULT CODE	POSSIBLE CAUSE	WHAT TO DO
<b>A1</b>	The oven has overheated.	<ul style="list-style-type: none"><li>• Allow the oven to cool down.</li><li>• Once the oven has cooled down and the door has unlocked, the alert code will disappear. You can now use the oven.</li></ul>
<b>A2</b>	Door lock error: the door cannot be locked after you have started Self Clean.	<ul style="list-style-type: none"><li>• Turn the power to the oven off at the wall and on again.</li><li>• Wait approximately 10 seconds. This will allow the door lock to return to its initial position.</li><li>• Try starting Self Clean again, making sure that you close the door firmly. Refer to 'Self Clean'.</li></ul>
<b>A3</b>	Door lock error: the door cannot be unlocked after Self Clean has finished.	<ul style="list-style-type: none"><li>• Turn the power to the oven off at the wall and on again.</li><li>• Gently press the door a few times to help the door lock disengage.</li><li>• If this doesn't help and the alert code reappears, contact a Fisher &amp; Paykel trained and supported service technician or Customer Care.</li></ul>
<b>F</b> + number	Technical fault.	<ul style="list-style-type: none"><li>• Note down the alert code.</li><li>• Wait until the cooling fans have stopped and the oven has completely cooled down.</li><li>• Turn the power to the oven off at the wall.</li><li>• Contact a Fisher &amp; Paykel trained and supported service technician or Customer Care.</li></ul>

## FOOD CONTACT MATERIALS DECLARATION

This appliance contains the following food contact parts and meets the requirements of GB 4806.1-2016 and related national standards for food safety. It is suitable to contact foods. Please follow the instructions when using the product.

PART NAME	DESCRIPTION	MATERIAL	COMPLIANCE STANDARD
Enamel tray	Black enamel	Metal and enamel	GB4806.3-2016
Enamel liner	Black enamel	Metal and enamel	
Enamel fan shroud	Black enamel	Metal and enamel	
Oven door Seal	Black silicone rubber	Silicone rubber	GB4806.11-2016
Hose silicone drain steam generator	White translucent silicone rubber	Dimethyl siloxane	
Manifold mount pump steam	White translucent silicone rubber	Dimethyl siloxane	
O ring BS007S70	Black nitrile rubber	Nitrile rubber	
Seal lid tank water	White translucent sealing ring	RBL-2004-40	
Solenoid pump-diaphragm	Black nitrile rubber	NBR	
Hose silicone	White translucent silicone	Silicone rubber	
Inside glass of the door	Clear glass	Tempered glass	GB4806.5-2016
Lamp cover on oven liner	Clear glass	Glass	
Joiner barbed water steam	White plastic	POM	GB4806.7-2016
Solenoid pump - water tube	Beige plastic	PA66	
Solenoid pump - plastic cover	White plastic	POM	
Tank water	Blue transparent plastic	Luran 368R SAN	
Valve plunger water drawer	Black plastic	PA12	
Float pivot cover arm	Black plastic	PA12	
Water reservoir	Black plastic	PPS	

## FOOD CONTACT MATERIALS DECLARATION

PART NAME	DESCRIPTION	MATERIAL	COMPLIANCE STANDARD
Upper heating pipe	Silver coloured metal	Stainless steel 309s(06Cr23Ni13)	GB4806.9-2016
Temperature transducer	Silver coloured metal	Stainless steel	
Temperature transducer holder	Silver coloured metal	Electroplating, chrome plating/zinc plating	
Heating pipe holder	Silver coloured metal	Stainless steel 304(06Cr19Ni10)	
Steam generator	Silver coloured metal	Stainless steel 304(06Cr19Ni10)	
Steam generator cover	Silver coloured metal	Stainless steel 304(06Cr19Ni10)	
Electroplating grill	Silver coloured metal	Electroplating (copper plating/nickel plating/ chrome plating)	
Rack screw nut	Silver coloured metal	Stainless steel 304(06Cr19Ni10)	
Rack screw bolt	Silver coloured metal	Stainless steel 304(06Cr19Ni10)	
Steam generator tube	Silver coloured metal	Stainless steel (316)	

Some models may not contain some materials mentioned above. Please refer to the actual product. Please remove the packaging materials within the oven before using the product. This product is not intended to be used for long-term food storage.

# MANUFACTURER'S WARRANTY AND SERVICE GUIDE

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CN



**To access your Warranty and Service Guide**

Scan the QR code with your smartphone to access your warranty and book a service, or view online at <https://www.fisherpaykel.com/cn/help-and-support/warranty-information>

This product has been designed for use in a domestic (residential) environment. This product is not designed for any commercial use. Any commercial use by the customer will affect this products Manufacturer's Warranty.

**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.

**431235A 07.23**