



FOR IMMEDIATE RELEASE

TOMORROW'S OVEN ... TODAY: FISHER & PAYKEL APPLIANCES INTRODUCES THE HIGH-END OB30 SINGLE AND DOUBLE OVENS AT KITCHEN/BATH INDUSTRY SHOW & CONFERENCE 2008

*Fisher & Paykel Completes Its Euro Styled Kitchen of the Future With New
Ovens Which Feature Advanced, High-End Temperature
Control and Cooking Performance*

HUNTINGTON BEACH, Calif., April 11, 2008 – Think of it as tomorrow's oven ... available today.

Combining innovative technology with high-end cooking performance, Fisher & Paykel has further enhanced its Euro styled "kitchen of the future" with the introduction of its new OB30 large capacity single and double convection ovens at the Kitchen/Bath Industry Show & Conference 2008.

The oven is the cornerstone of any modern kitchen, but this new Fisher & Paykel model is not your typical oven. Imagine an oven with intelligent design and functions to match. With advanced controls, the new Fisher & Paykel 30-inch oven can adapt and determine the accurate temperature required to deliver a consistent cooking result every time. The OB30 was built with the cook's needs in mind with numerous user-friendly features and is a perfect complement to the innovative new CookSurface "gas-in-glass" cooktop. Along with recent additions of the revolutionary CoolDrawer refrigerator and VentSurface venting system, it is all part of Fisher & Paykel bringing consumers tomorrow's kitchen ... today.

"Our ovens have always been among the most intelligent and innovative available, packed with features to match your cooking ambitions and needs whether for daily convenience or for taking on the role as a weekend gourmet," said Laurence Mawhinney, VP of sales and marketing for Fisher & Paykel Appliances. "We designed the OB30 oven to complete the Fisher & Paykel kitchen family of European styled appliances. Even more than its modern and stylish appearance, this oven delivers a superior cooking performance you can count on whether cooking holiday dinners or a soufflé."

YOUR KITCHEN OF THE FUTURE IS ALREADY HERE

Fisher & Paykel Launches New High-End OB30 Oven /2-2-2

Cooking has reached another milestone in ease and sophistication with the Fisher & Paykel OB30 oven. Built with sleek, futuristic components and styling, the OB30 perfectly captures the balance between impressive form and function with clean lines and a stainless steel finish. Featuring nine cooking modes and a high-tech True Convection system for even heat distribution, this new model enables you to cook almost anything you can imagine and then some. The oven's large capacity (3.5 cubic feet of space) and a shelving system with eight positions and full extension racks to configure different combinations allow you to cook various dishes simultaneously. Consider a soufflé, which hasn't fallen, roasted tomatoes, a pound cake or holiday dinner items all emerging simultaneously from your oven -- perfectly cooked. Takes the worry and stress out of cooking for the holidays or anytime.

The OB30 has easy to read controls, including a convenient illuminated color ring located around the temperature knob that changes from red to white when the desired temperature has been reached.

COOKING INNOVATION IS NOW ON YOUR MENU

Fisher & Paykel developed its patented True Convection cooking system to overcome a long-time problem of maintaining even heat distribution throughout an entire oven and it is the core technology that sets apart the OB30. This difference ensures a predictably consistent cooking performance each time.

Other key features of the Fisher & Paykel OB30 ovens include:

- Accurate and intelligent electronic temperature controls which limits varying temperatures -- a recurring problem in less sophisticated ovens.
- A unique "roast" function that features a 12-pass broil element designed to sear the outside of the roast before slowly cooking down to its middle portion.
- An advanced self-clean mode that effectively eliminates grease and ash after cooking is completed All you have to do is wipe away any residue once the oven has cooled.

"Although it has advanced features, the OB30 is also very easy to use which is not typical of a lot modern ovens. It is this concept of combining efficient simplicity with sophistication that we strive to attain with all of kitchen and home appliances," said Mawhinney.

To find out more about Fisher & Paykel's products or its DCS by Fisher & Paykel brands, please contact your local Fisher & Paykel dealer, or visit us at the Fisher & Paykel booth # **N7310** at K/BIS on April 11-13, 2008 to get a first hand look at the new

Fisher & Paykel Launches New High-End OB30 Oven /3-3-3

OB30 oven. You can also get more information at www.fisherpaykel.com or call us toll free at 888 936-7872.

ABOUT FISHER & PAYKEL APPLIANCES

Fisher & Paykel Appliances is a global company best known for its innovative DishDrawer® dishwasher. Fisher & Paykel designs, manufactures and markets a range of innovative household appliances developed with a commitment to technology, design, user friendliness and environmental awareness.

DCS by Fisher & Paykel products are widely regarded to be among the best performing professional cooking equipment in the U.S. market place. The brand has a strong reputation for product innovation and evolution of the high-end cooking market.

Fisher & Paykel Appliances has manufacturing sites located in Auckland and Dunedin, New Zealand; Cleveland, Australia; Rayong Province, Thailand; Huntington Beach, California and Clyde, Ohio, USA; and Treviso, Italy.

Fisher & Paykel and DCS products are sold, directly or via distributors, to approximately 4,500 dealers in the United States. Further details on Fisher & Paykel Appliances and DCS Appliances are available on their Web sites.

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