

**Installation instructions
and User guide**

Built-in oven

OB60 single & double multifunction models

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Important!

SAVE THESE INSTRUCTIONS

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please visit our local website listed on the back cover or contact your local Fisher & Paykel dealer.

2 Safety and warnings

Installation

WARNING!



Electrical Shock Hazard

Always disconnect the appliance from the mains power supply before carrying out any maintenance or repairs.
Connection to a good earth wiring system is essential and mandatory.
Alterations to the domestic wiring system must only be made by a qualified electrician.

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

WARNING!



Fire Hazard

Do not use adapters, reducers, or branching devices to connect this appliance to the mains power supply.

Failure to follow this advice may result in overheating, burning, or fire.

WARNING!



Cut Hazard

Take care - panel edges are sharp.

Failure to use caution could result in injury or cuts.

Important safety instructions

- *To avoid hazard, follow these instructions carefully before installing or using this appliance.*
- *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.*

Operation and maintenance

Your built-in oven has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using your oven:

WARNING!



Electrical Shock Hazard

Switch the oven off at the wall before any cleaning or maintenance.
Failure to do so may result in death or electrical shock.

WARNING!



Hot Surface Hazard

Accessible parts may become hot when this oven is in use.
To avoid burns and scalds, keep children away.
Do not touch hot surfaces inside the oven.
Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.
Take care when opening the oven door.
Let hot air or steam escape before removing or replacing food.
Failure to follow this advice could result in burns and scalds.

Important safety instructions

- *Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.*
- *Household appliances are not intended to be played with by children.*
- *Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.*
- *Safe food handling: 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 warmer weather.*
- *Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking as this will irreversibly damage the enamel.*
- *Do not stand on the door, or place heavy objects on it.*
- *Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.*
- *Do not use a steam cleaner to clean any part of the oven.*
- *Caution. Hot air can blow from under the control panel as part of the oven's cooling system.*
- *Do not keep flammable substances in the oven.*

4 Installation instructions

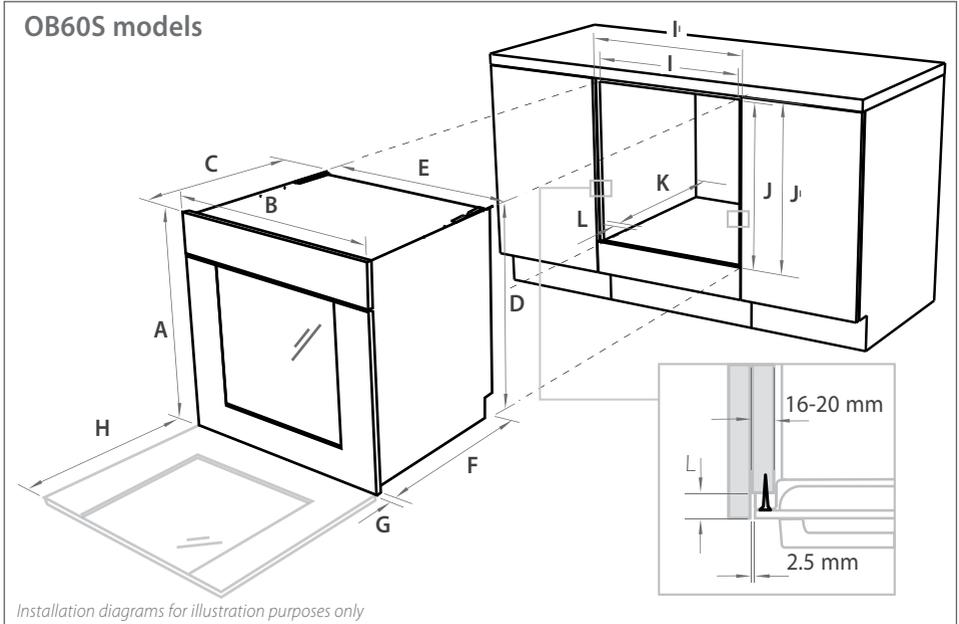


Fig. 1 OB60S product and cabinetry dimensions

Product and cabinetry dimensions (mm)

	OB60S
A overall height* of product	597
B overall width of product	595
C overall depth of product (excluding handle and knobs)	567
D height of chassis	582
E width of chassis	556
F depth of chassis	545
G depth of oven frame and control panel (=distance between front of chassis and front of oven door, excl. knobs)	22
H depth of oven door when fully open (measured from front of control panel)	435
I minimum inside width of cavity	560
I' overall width of cavity	600
J inside height of cavity	585
J' overall height of cavity	600
K minimum inside depth of cavity	550
L flush fitting cabinetry clearance	22

Note: If installing a cooktop above the oven, ensure adequate clearance is provided for the cooktop as per the cooktop manufacturer's instructions.

*All height measurements include mounted feet.

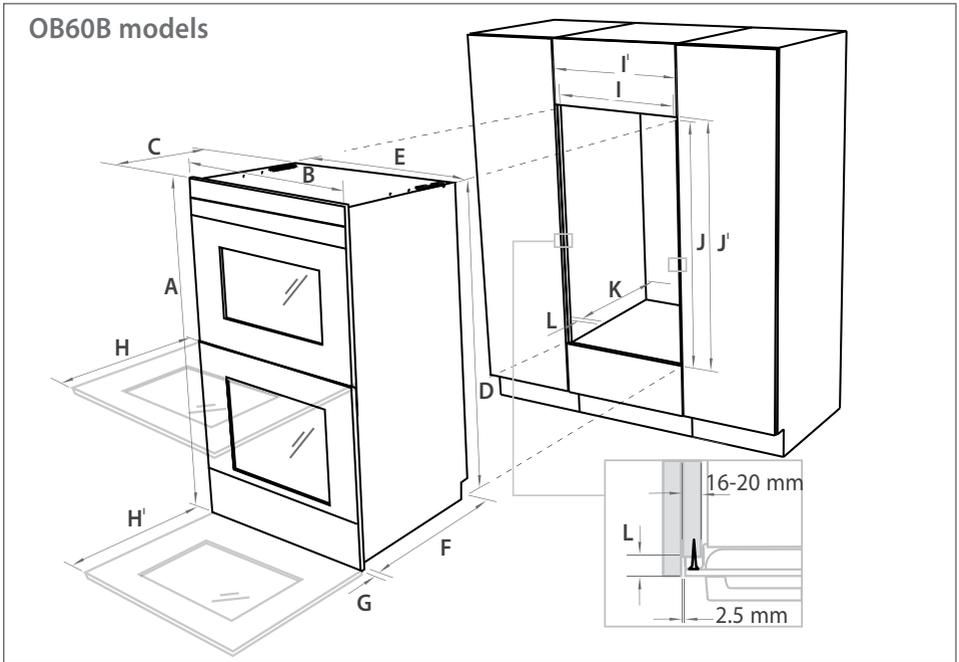


Fig. 2 OB60B product and cabinetry dimensions

Product and cabinetry dimensions (mm)

	OB60B
A overall height* of product	888
B overall width of product	595
C overall depth of product (excluding handle and knobs)	567
D height of chassis	874
E width of chassis	556
F depth of chassis	545
G depth of oven frame and control panel (=distance between front of chassis and front of oven door, excl. knobs)	22
H depth of upper oven door when fully open (measured from front of control panel)	261
H' depth of lower oven door when fully open (measured from front of control panel)	435
I minimum inside width of cavity	560
I' overall width of cavity	600
J inside height of cavity	877
J' overall height of cavity	893
K minimum inside depth of cavity	550
L flush fitting cabinetry clearance	22

*All height measurements include mounted feet.

Before you install the oven, make sure that

- the benchtop and oven cavity are square and level, and are the required dimensions
- the installation will comply with all clearance requirements and applicable standards and regulations
- a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)
- the isolating switch will be easily accessible to the customer with the oven installed
- there is at least 1.5 m (and not more than 2 m) free length of power supply cable within the cavity for ease of installation and servicing
- the oven connection socket (if fitted) is outside the cavity if the oven is flush to the rear wall
- the oven will rest on a surface that can support its weight
- the height from the floor suits the customer
- you consult local building authorities and by-laws if in doubt regarding installation.

When you have installed the oven, make sure that

- the oven door can open fully without obstruction
- the power supply cable does not touch any hot metal parts
- the isolating switch is easily accessible by the customer
- you complete the 'Final checklist' at the end of these installation instructions.

Unpacking the oven

- Remove all packaging and dispose of it responsibly. Recycle items that you can.
- When you remove the oven from the carton, place it onto wooden blocks or similar supports to prevent damaging the lower trim.

Important!

Please take extra care not to damage the lower trim of the oven. It 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.

- You may remove the feet but ensure that the oven does not sit on the lower trim.

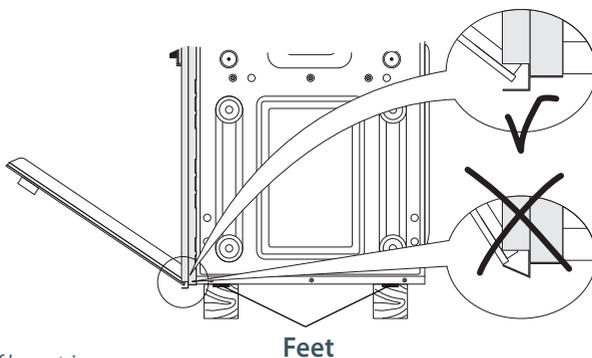
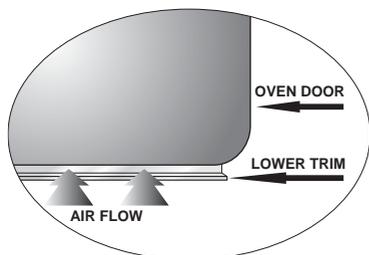


Fig. 3 Correct and incorrect placement of lower trim

Connecting the oven to the mains power supply

Important!

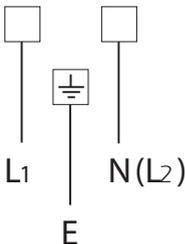
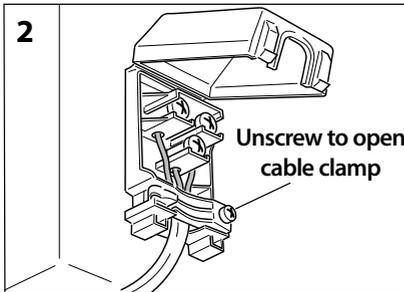
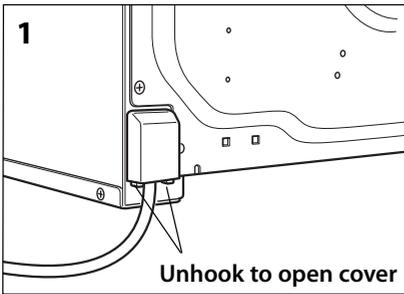
- This oven must be connected to the mains power supply only by a suitably qualified person.
- This oven must be earthed.

Before connecting the oven to the mains power supply, check that

- the domestic wiring system is suitable for the power drawn by the oven (as specified on the rating plate)
- the voltage corresponds to the value given on the rating plate.

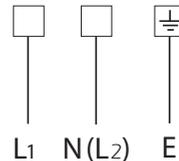
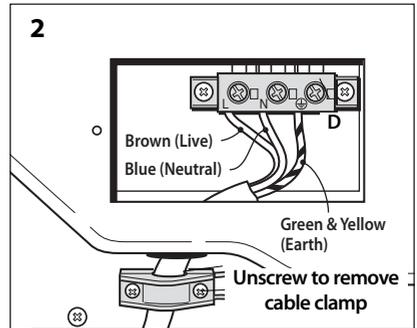
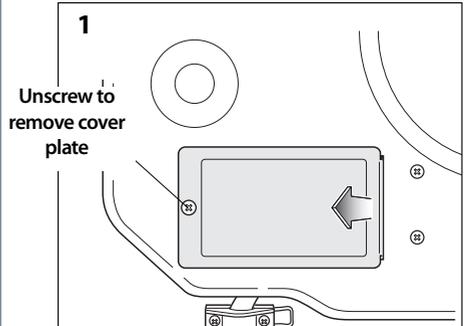
OB60S models

Model code	Power	Voltage
OB60SC...	2350 - 2550 W	230 - 240 V~



OB60B models

Model code	Power	Voltage
OB60BC...	4400 - 4800 W	230 - 240 V~



Securing the oven to the cabinetry

- 1 Position the oven in the prepared cavity.

Important!

Do not lift the oven by the door handle.

- 2 Open the oven door fully.
- 3 Use the supplied screws to secure the oven to the cabinetry.

Important!

- *Do not over-tighten the screws.*
- *Do not seal the oven into the cabinetry with silicone or glue. This makes future servicing difficult. Fisher & Paykel will not cover the costs of removing the oven, or of damage caused by this removal.*

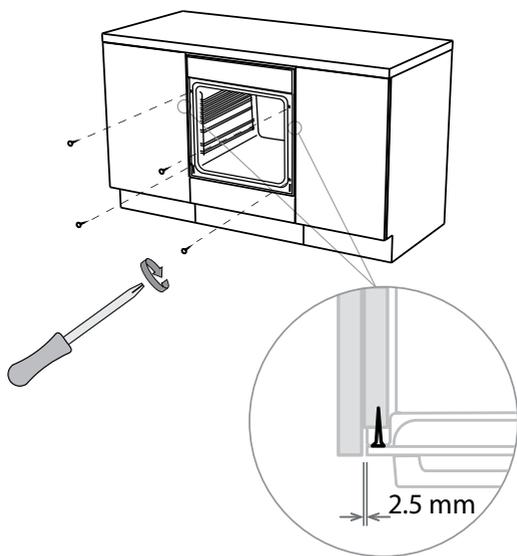


Fig. 4 Securing the oven to the cabinetry

Final checklist

TO BE COMPLETED BY THE INSTALLER



- Make sure the oven is level and securely fitted to the cabinetry.
- Check the lower trim is still undamaged.
- Open the oven door slowly to its fully open position and check if there is adequate clearance between the bottom of the door and the lower trim. This is to ensure correct air circulation. Should the lower trim become damaged, straighten the trim and ensure the oven door opens fully without obstruction.
- Turn the power to the oven on at the wall.
- Advise the customer to condition the oven following the instructions under 'First use' in the user guide.

Installer's name: _____

Installer's signature: _____

Installation company: _____

Date of installation: _____

LEAVE THESE INSTRUCTIONS WITH THE CUSTOMER

Before using your new oven, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging. Make sure you peel the protective film off all surfaces.

3a ELECTRONIC CLOCK MODELS

Set the clock. The oven will not work until the clock has been set.

- See 'ELECTRONIC CLOCK MODELS - Setting the clock and using your oven' for instructions.

3b 120-MIN ANALOGUE TIMER MODELS

Set the timer for the times in step 4 below.

- See '120-MIN ANALOGUE TIMER MODELS - Using your oven' for instructions.

4 Condition the oven:

- Slide in the shelf/shelves and grill tray as shown in Fig.5 below. Fit them between the metal wires of the side racks, with the safety stop notch down and at the back.
- If you have purchased side catalytic panels separately, make sure these are fitted too. See 'Care and cleaning' for instructions if they are not already fitted.
- Heat the oven on maximum temperature for the times below (see 'Using your oven'):

60 minutes using 

30 minutes using 

15 minutes using 

Note: some of these functions may not be available in some models.

- There will be a distinctive smell during the conditioning. This is normal, but make sure your kitchen is well ventilated.

5 Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

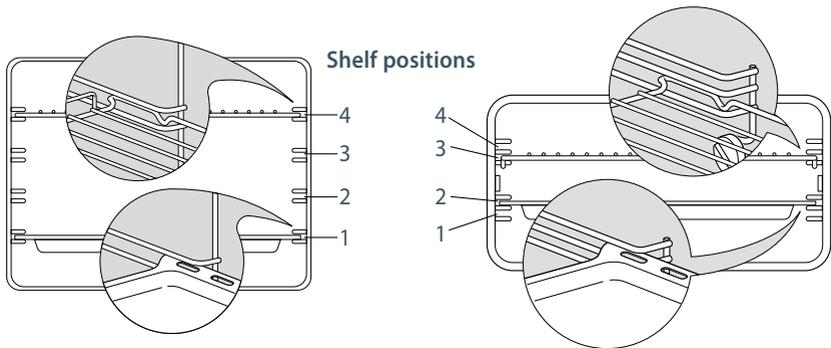


Fig. 5 Correct position of shelves and grill tray - full and compact ovens

12 Setting the clock and using your oven

To set the three-button clock

When first connected, or after a power failure, $\square \cdot \square \square$ will flash in the display.

- 1 Press .
- 2 Press  and  until you have the correct time of day.

To set the six-button clock

When first connected, or after a power failure, $\square \cdot \square \square$ and AUTO will flash in the display.

- 1 Press .
- 2 Press  and  until you have the correct time of day.

To start cooking

- 1 Select the function.
 - The oven light(s) will come on.
 - In single models, the function indicator light will also come on.
- 2 Set the temperature.
 - The temperature indicator light will come on. It will go out when the oven has reached the set temperature.
 - The temperature indicator light may come on and go out again during cooking as the oven maintains the temperature.

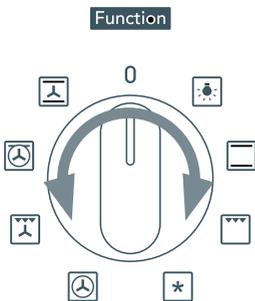


Fig. 6 Turning the function knob
(functions and knobs may vary)

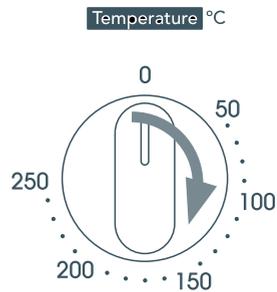


Fig. 7 Turning the temperature knob
(knobs may vary)

When you have finished cooking

- Turn both the function and temperature knobs to the off (O) position.
If AUTO is flashing or steadily lit, press  to return the oven to manual mode (six-button clock models only).

Notes:

- Set the temperature back to off (O) before changing functions during cooking.
- A cooling fan may automatically come on at different times during cooking and blow out warm air below the control panel. It may continue to run even after the oven has been turned off. This is normal.

14 Oven controls

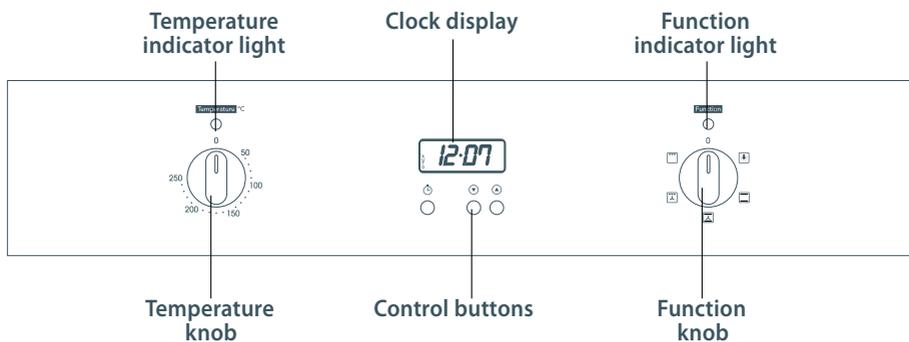


Fig. 8 Control panel- Single models with three-button clock

Buttons

- ⌚ sets the clock, shows the time of day when oven cooking with 'auto-off' set
- ⏮ decreases time and beep volume
- ⏭ increases time

Illuminated symbols

AUTO flashing: oven is ready to be set for cooking with 'auto-off'

AUTO steadily lit: oven is set for cooking with 'auto-off'



Fig. 9 Clock display and control buttons

Use 'auto-off' to automatically turn the oven off when the set cooking time has elapsed.

To set the oven for cooking with 'auto-off'

1 Set the oven:

- Check the clock shows the correct time (eg 12:07).
- Select the function and set the temperature.
The oven will turn on.

2 Set the cooking time:

- Decide how long the food will take to cook, allowing time for preheating if necessary (eg 40 minutes).
- Press .
- While AUTO is flashing, use  and  to set the cooking time (eg 40 minutes).



Fig. 10 Three-button clock display and control buttons

Notes on setting the cooking time

If the cooking time is 99 minutes or less:

- you can set it in 10-second steps
- the remaining time will count down in seconds (min-sec).

If the cooking time is 100 minutes (ie 1 hour 40 minutes) or more:

- you can set it in 1-minute steps
- the remaining time will start counting down in minutes (h-min).

When 'auto-off' is set

- The time will start counting down and the clock display will show the remaining time with AUTO steadily lit.
- To see the current time of day, press .
- To cancel the 'auto-off' setting, press  and  together. The current time of day will appear in the display. Turn the function and temperature knobs to **O** (off).

When the cooking time is over

- The oven will automatically turn off (eg at 12:47). AUTO will start flashing, the current time of day will appear in the display and the timer will beep:
- 1 Press any button to stop the beeping and return the oven to manual mode.
 - 2 Turn the function and temperature knobs to **O** (off).

16 Oven controls

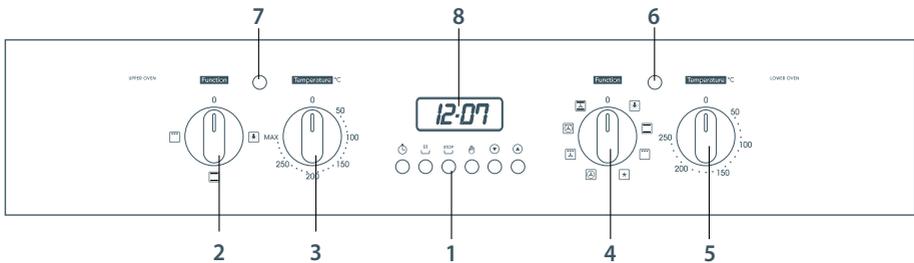


Fig. 11 Control panel-Double models with six-button clock

Control panel

- | | |
|--|---|
| 1 Control buttons (for main lower oven only) | 5 Main (lower) oven temperature knob |
| 2 Upper oven function knob | 6 Main (lower) oven temperature indicator light |
| 3 Upper oven temperature knob | 7 Upper oven temperature indicator light |
| 4 Main (lower) oven function knob | 8 Clock display |

Buttons

-  sets the timer
-  sets the cooking time for automatic cooking
-  sets the stop time for automatic cooking
-  sets the clock, returns oven to manual mode, cancels automatic cooking
-  decreases time and beep volume
-  increases time



Fig. 12 Clock display and control buttons

Illuminated symbols

AUTO flashing: oven is ready to be set for automatic cooking
or the clock needs to be set (after a power failure)

AUTO steady lit: oven is set for automatic cooking

 timer in operation

AUTO flashing and timer beeping when you have set the stop time for automatic cooking:
program error (The time of day lies between the cooking start and the set time)

You can use the timer at any time, even when the oven is not in use.

Important!

The timer does NOT turn the oven off.



Fig. 13 Six-button clock display and control buttons

To set the timer

- 1 Press . will show and the symbol will start flashing.
- 2 Press and to set the time you want (up to 23 hours and 59 minutes, in 1-minute steps).
 - After a few seconds, the clock will show the time of day with the symbol steadily lit. The timer is now counting down.

To check the remaining time

Press .

To cancel the timer

- 1 Press .
- 2 Press until the time is reset to
 - After a few seconds, the clock will show the time of day.

When the set time is up

- The timer will beep and the symbol will flash. Press to stop the beeping and turn the timer off.
- After a few seconds, the clock will show the time of day.

To adjust the beep volume

Press to hear the next volume level. The last one selected will be stored.

18 Automatic cooking

Important!

- Only the lower (main) oven can be set for automatic cooking.
 - Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning.
- Take particular care during warmer weather.

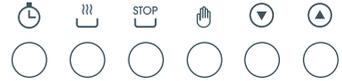


Fig. 14 Six-button clock display and control buttons

To set the oven for automatic cooking

- 1 Set the oven:**
 - Check the clock shows the correct time (eg 12:07).
 - Select the function and set the temperature. The oven will turn on.
- 2 Set the cooking time:**
 - Decide how long the food will take to cook, allowing time for preheating if necessary (eg 40 minutes).
 - Press .
 - Use and to set the cooking time. AUTO will show in the display.
- 3 Set the stop time:**
 - Decide when you want your food to be ready by (eg 13:30).
 - Press .
 - Use and to set the stop time.

You can turn the oven on manually and set it to turn off automatically by setting the stop time (step 3 above).

When automatic cooking is set

- If there is time before cooking starts, the oven will turn off and the current time of day and AUTO will show in the clock display, indicating that the oven is set for automatic cooking. Note: the cooling fan may stay on.
- The oven will automatically turn on at the required time (eg 12:50) and turn off at the set stop time (eg 13:30).
- To see the remaining cooking time, press .
- To see the set stop time, press .
- To cancel automatic cooking, press and turn the function and temperature knobs to 0 (off).

When the stop time is reached

- The oven will turn off, the timer will beep and AUTO will flash.
- 1** Press to stop the beeping and return the oven to manual mode.
 - 2** Turn the function and temperature knobs to 0 (off).

Using your oven

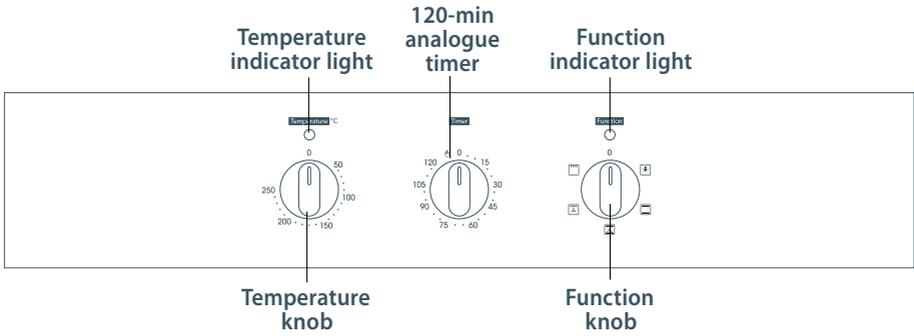


Fig. 15 Control panel (120-min analogue timer models)

Important!

- The oven will not work until the timer has been set either to manual mode (👉 symbol) or to count down.
- To avoid damaging the timer, make sure you turn the timer knob **CLOCKWISE ONLY** when setting it and **ANTI-CLOCKWISE ONLY** when turning it off.

Using your oven in manual mode

Use your oven in manual mode if you do not want the oven to turn off automatically after a set period of time or if the cooking time exceeds 120 minutes.

- 1 Select the function by turning the function knob.
- 2 Select the temperature by turning the temperature knob clockwise.
- 3 Turn the timer knob clockwise to the 👉 symbol (Fig. 16). You should be able to hear a click as you turn the knob beyond the 120-minute mark. You have now set the oven to manual mode.
 - The oven light, the function indicator light, and the cooling fan will come on.
 - The temperature indicator light will glow until the oven has reached the set temperature, and then it will go out. Note: the temperature indicator light may glow and go out again during cooking as the oven maintains the set temperature.
- 4 When you have finished cooking, turn both the function and temperature knobs to the 0 (off) position.

Note:

- You may hear some ticking even after you have set the oven to manual mode. This is normal.

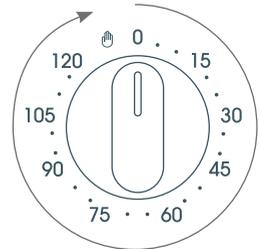


Fig. 16 Setting the oven to manual mode

Using the 120-min analogue timer

Use the timer to automatically turn the oven off when the set cooking time has elapsed.

- 1 Select the function by turning the function knob.
- 2 Select the temperature by turning the temperature knob clockwise.
- 3 Set the timer by turning the timer knob clockwise to the length of time you want the oven to cook (Fig. 17).
 - The oven light, the function indicator light, and the cooling fan will come on.
 - The temperature indicator light will glow until the oven has reached the set temperature, and then it will go out. Note: the temperature indicator light may glow and go out again during cooking as the oven maintains the set temperature.
 - **The timer will begin to count down and it will turn the oven off when the set time has elapsed.**
 - If you want to finish cooking before the set time is over, turn the temperature, function and timer knobs to the 0 (off) position.

Notes:

- The timer will NOT beep or ring when the set time has elapsed.
- The timer may turn the oven off before the marker on the knob lines up with the 0 (off) position. This is not a fault.

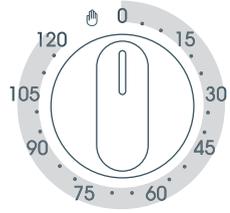


Fig. 17 Setting the timer to turn the oven off automatically

22 Oven functions

Depending on your model, you may only have some of these functions.



OVEN LAMP

Only the oven light comes on. It remains on in all the cooking functions.



BAKE

This is the traditional method of baking. It is best to bake on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.



GRILL

Use with the oven door closed and the temperature set no higher than 225°C. For best results, use the topmost shelf position when you want quick browning (eg toast).



DEFROST

Only the oven fan comes on. Use with the temperature set to 0. The fan circulates air around the oven, speeding up the defrosting process by approximately 30%. Note: this function is not for cooking food.



FAN FORCED

Great for multi-shelf cooking. The consistent temperature ensures baking is well risen. Cookies are crisp on the outside and chewy in the middle, meat and poultry are deliciously browned and sizzling while remaining juicy and tender.



FAN GRILL

Use with the oven door closed and the temperature set no higher than 220°C. Ideal for roasting tender cuts of meat and poultry. Use the lower shelf positions for larger items eg a whole chicken.



WARM

Use this function to keep cooked food hot and to warm plates and serving dishes. To reheat food from cold, set the temperature to 150°C and reduce it to 70-100°C only when the food is piping hot. Note: this function is not for cooking food and the temperature cannot be set higher than 150°C.



FAN BAKE

Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.

Important!

Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Notes on baking:

- Preheat the oven before baking.
- Do not place anything, including water or ice, on the oven floor.

Please note:

- The settings in the following charts are guidelines only. Follow the instructions in your recipe or on packaging and be prepared to adjust the oven settings and baking times to achieve the best possible results for you.
- Shelf positions are counted from the base up (1 is the lowest, 4 the highest).
- The shelf positions recommended below use the flat oven shelf (not the step-down shelf). Note: the step-down shelf is not supplied with all models.
- Arrange oven shelves before you turn the oven on, then preheat the oven to the required temperature (until the temperature indicator light goes out).
- The settings in the chart below relate to full ovens. In compact ovens, use shelves 1 or 2 for baking.
- Settings in **bold** indicate the **recommended** oven function.

Baking chart

		 BAKE		
Food		Shelf position	Temperature (°C)	Time (mins)
Small cakes	single shelf	2	180-190	13-17
	multi shelf		<i>not recommended</i>	
Scones	single shelf	2	210-230	8-12
	multi shelf		<i>not recommended</i>	
Sponge	two small (20 cm), staggered on shelf	2	170-190	25-35
	one large (26 cm)	2	175	30-40
Light fruit cake		2	155-165	80-100
Rich fruit cake	exact baking time will depend on size	2	130-150	3-6 hours
Apple pie		1	185	35-45
Custard tart		1	220, then 180*	10, then 20-30*

* This is a two-stage baking process: adjust the temperature after the first stage.

continued...

Baking chart

 FAN BAKE				
Food		Shelf position	Temperature (°C)	Time (mins)
Small cakes	single shelf	2	150-170	13-17
	multi shelf		<i>not recommended</i>	
Scones	single shelf	2	200-220	8-12
	multi shelf		<i>not recommended</i>	
Sponge	two small (20 cm), staggered on shelf	2	160-175	20-30
	one large (26 cm)	2	150	30-40
Light fruit cake		2	150-160	80-100
Rich fruit cake			<i>not recommended</i>	
Apple pie		1	160	35-45
Custard tart			<i>not recommended</i>	

 FAN FORCED				
Food		Shelf position	Temperature (°C)	Time (mins)
Small cakes	single shelf	2	180-190	13-17
	multi shelf	1 and 4**	180-190	15-20
Scones	single shelf	2	210-230	8-12
	multi shelf	1 and 4**	210-230	10-14
Sponge	two small (20 cm), staggered on shelf	2	170-190	25-35
	one large (26 cm)	2	175	30-40
Light fruit cake		2	155-165	80-100
Rich fruit cake	exact baking time will depend on size	2	130-150	3-6 hours
Apple pie		1	185	35-45
Custard tart			<i>not recommended</i>	

**Use the flat shelf in position 1 and the step-down shelf in position 4.

Important!

- *Always switch the power to the oven off at the wall before any cleaning or maintenance. When you switch the power back on after cleaning, you will have to set the clock on electronic clock models.*
- *Do not use abrasive cleaners, cloths or pads to clean any part of your oven. Some nylon scourers may also scratch. Check the label.*
- *See the following pages for instructions on removing and refitting different parts of the oven for cleaning.*
- *Before cleaning, make sure the oven is a safe temperature to touch.*
- *Do not use a steam cleaner.*

What?	How?	Important!
General advice	<ul style="list-style-type: none"> ▪ Wipe out the oven after every use. ▪ Wipe up spills as soon as the oven is a safe temperature to touch. 	<ul style="list-style-type: none"> ▪ <i>Avoid leaving alkaline or acidic substances (such as lemon juice, vinegar or salty spills) on the oven surfaces.</i> ▪ <i>Do not use cleaning products with a chlorine or acidic base.</i>
Stainless steel surfaces	<ol style="list-style-type: none"> 1 Wipe the soiling off with a cloth using a mild household detergent or stainless steel cleaner. 2 Wipe the surface dry. 3 Use a suitable stainless steel polish. 	<i>Immediately wipe off any caustic cleaners if they are spilled onto the oven door handle or the knobs.</i>
Glass surfaces	<ol style="list-style-type: none"> 1 Clean with a solution of mild detergent and hot water, then wipe dry. 2 Wipe with a glass cleaner and dry with a soft, lint-free cloth. 	<i>Do not use harsh abrasive cleaners or sharp metal scrapers since they scratch the surface and may result in the glass shattering.</i>
Oven cavity (enamel)	<ol style="list-style-type: none"> 1 Remove everything from the oven: all shelves and trays, the side racks and the catalytic panels if installed. 2 Remove the oven door (see instructions on following pages). 3 Wipe the inside of the oven using a household detergents or an ammonia-based cleaner. 4 Wipe clean with a damp cloth and allow to dry completely. 	<ul style="list-style-type: none"> ▪ <i>To make cleaning easier, the grill element in some ovens drops down after you have removed the side racks.</i> ▪ <i>If using 'off the shelf' oven cleaners, always follow the manufacturer's instructions.</i>

What?	How?	<i>Important!</i>
Side catalytic panels (not supplied with the oven, purchased and installed optionally)	<ul style="list-style-type: none"> ■ If you roast or grill a lot of meat and hardly ever bake, heating an empty oven for 60-90 mins at 250°C on BAKE  from time to time will help the panels to break down any greasy soiling. ■ To remove large food particles: gently wash the panels in warm soapy water. Rinse in clean water and allow to dry naturally. ■ If the panels become oversaturated, they will appear shiny and their ability to 'self-clean' will be reduced. In this event, they can be reversed. 	<ul style="list-style-type: none"> ■ <i>These panels are normally 'self-cleaning' because their special enamel breaks down greasy splatters when the oven is used for 'non-greasy' baking, especially at high temperatures.</i> ■ <i>Never use scourers, brushes, abrasives or cleaners with acid or alkali content on the catalytic panels.</i>
Rubber seal framing the oven cavity	Wipe very gently with a damp cloth and mild detergent.	<ul style="list-style-type: none"> ■ <i>Take care not to unhook and displace the rubber seal while cleaning it.</i> ■ <i>Take care not to spray any oven cleaner or other caustic cleaner on the rubber seal, as doing so may damage the rubber.</i>
Knobs	<ol style="list-style-type: none"> 1 Wipe with a damp cloth and mild detergent. 2 Dry thoroughly with a soft cloth. 	<i>Do not use stainless steel or oven cleaner on the knobs, as doing so may damage their coating.</i>

Removing and refitting the side racks (and catalytic panels if installed)

- Note: only some models have a lamp in the left oven wall.
- Catalytic panels are not supplied with the oven, but purchased and installed optionally. Contact your local Fisher & Paykel dealer for details.

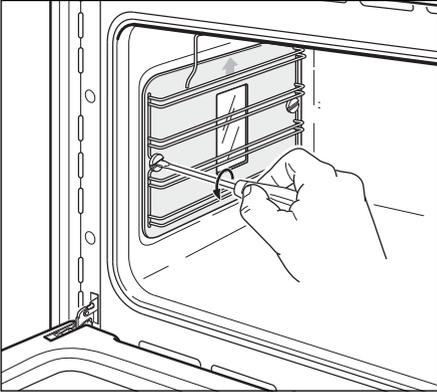


Fig.18 Side rack and catalytic panel in full oven cavity

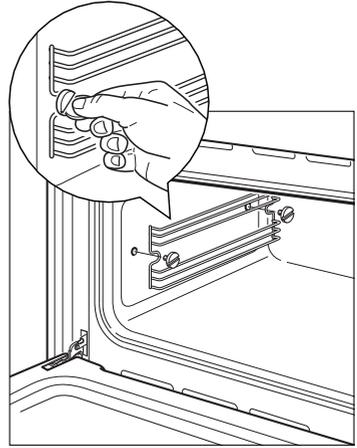


Fig.19 Side rack in compact oven cavity

When refitting the side racks, make sure they are the right way up, as in the illustrations.

When refitting the catalytic panels, make sure that:

- the arrows are pointing upwards
- the panel with the hole is on the left oven wall (if there is a lamp in the wall).

Drop-down grill element (some models)

Once you have removed the side racks, the grill element in some full ovens drops down (Fig. 20). The grill element itself is self-cleaning. Note: some grill elements are fixed.

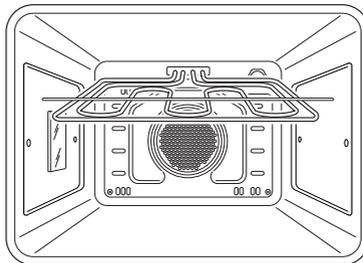


Fig.20 Drop-down grill element

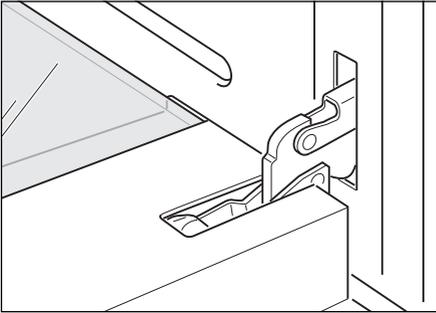
Removing and refitting the inner glass pane of the oven door

Important!

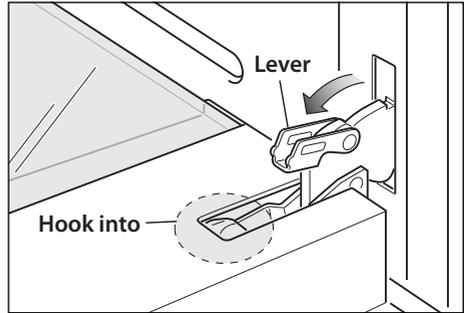
- *The outer pane is not removable.*
- *Take care, the glass pane is heavy.*
- *Place the removed glass pane on a safe, soft surface.*

To remove the inner glass pane

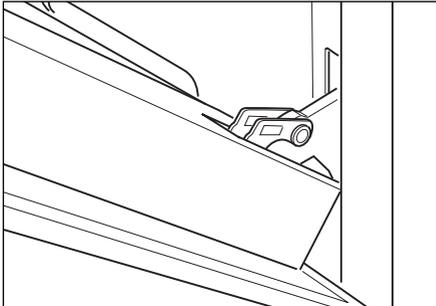
1 Open the door fully.



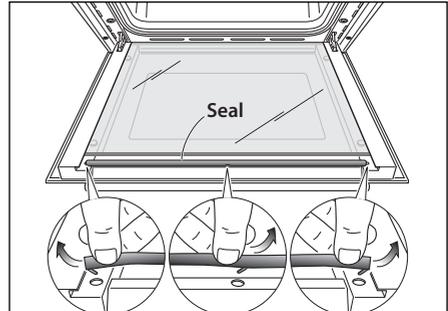
2 Open the levers.



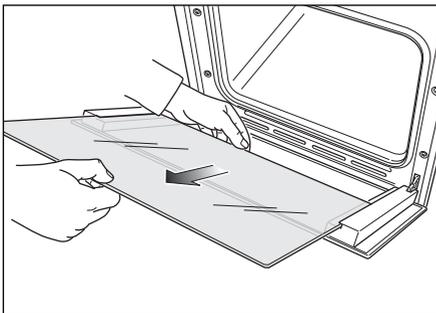
3 Close door until the levers hook to the door.



4 Remove seal (some doors only).

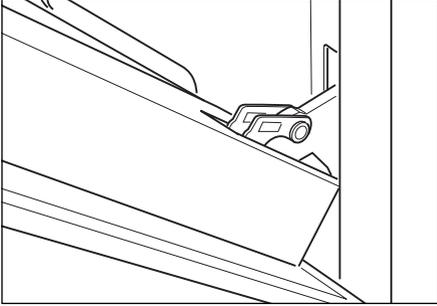


5 Slide out the inner pane.

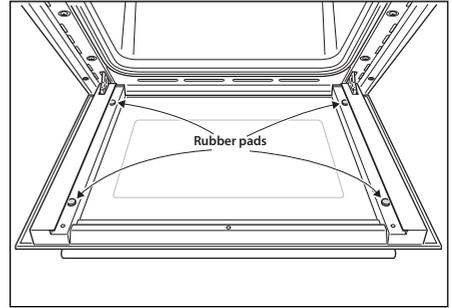


To refit the inner glass pane

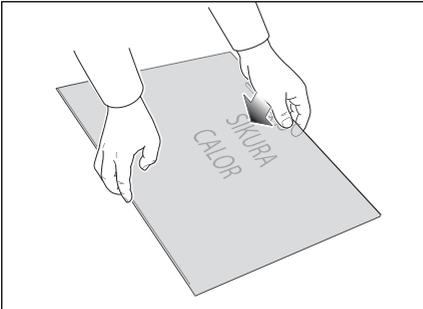
- 1 Make sure the open levers firmly hook to the door.



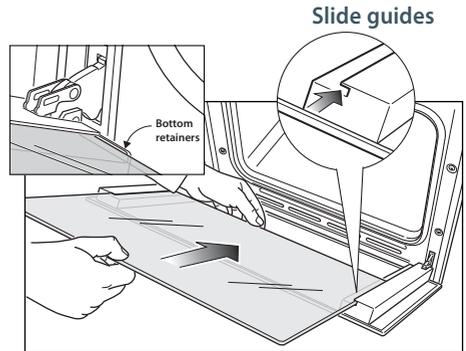
- 2 Check the rubber pads are in place.



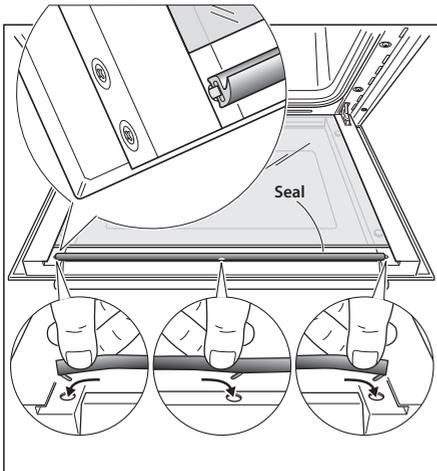
- 3 Check the pane is the right way up.



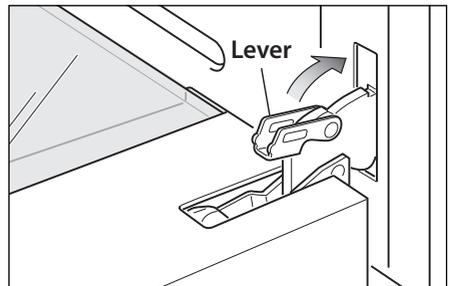
- 4 Insert the pane into the slide guides and slide it to the bottom retainers.



- 5 Replace the seal (some doors only).



- 6 Open the door fully and close the levers.



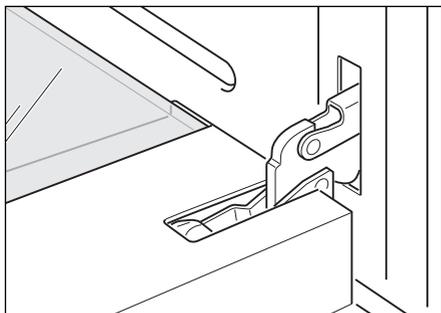
Removing and refitting the oven door

Important!

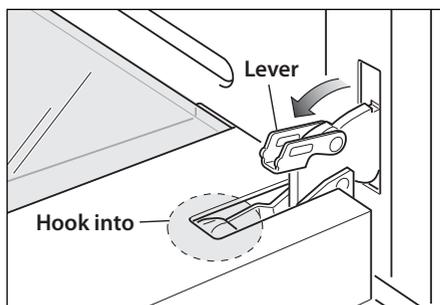
Take care, the oven door is heavy!

To remove the door

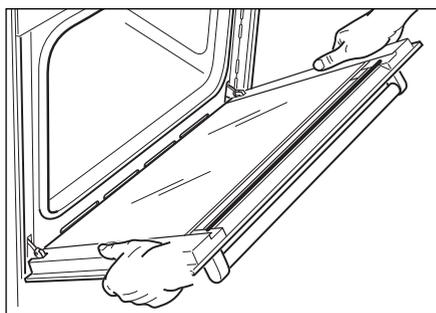
1 Open the door fully.



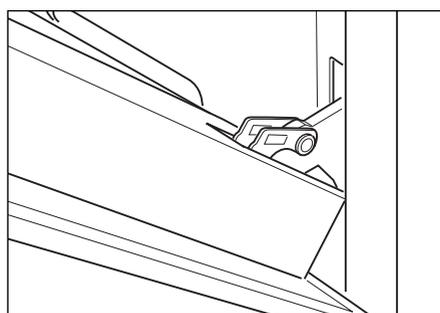
2 Open the levers.



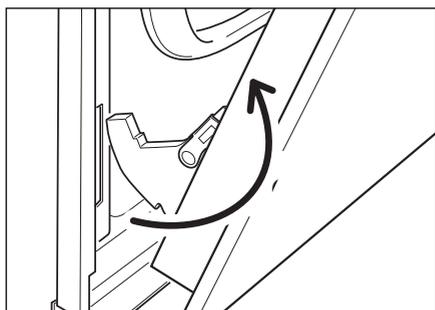
3 Hold the door.



4 Close the door until the levers hook to it.



5 Disengage the hinges and remove the door.



To refit the door

Repeat these steps in reverse order.

Replacing the oven lamp

Note: oven bulb replacement is not covered by your warranty.

- 1 Let the oven cavity and the grill element cool down.
- 2 **Switch the power to the oven off at the wall.**

LEFT LAMP (some models only)

- 3a Remove the left side rack (and catalytic panel if installed). See 'Removing and refitting the side racks (and catalytic panels if installed)'.
- 4a Press down on the lamp cover and rotate to remove.

Important!

Never use screwdrivers or other utensils to remove the lamp cover, as doing so could damage the surrounding enamel. Only use your hands.

- 5a Unscrew and replace the bulb with a new one suitable for high temperatures (300°C) with the following specifications: 230-240V, 50Hz, E14 and same wattage as the bulb being replaced (check wattage stamped on the bulb).
- 6a Refit the lamp cover, operating in reverse order. Make sure that it clicks into place.

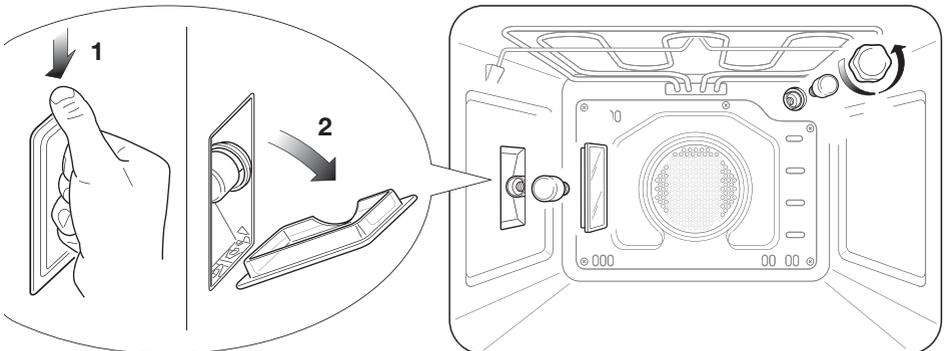
Important!

The notch in the inner edge of the cover must be on the side closer to the back of the oven.

- 7a Refit the left side rack (and the left catalytic panel if installed).
- 8a Switch the power to the oven back on at the wall.

TOP RIGHT LAMP

- 3b Twist the lamp cover off.
- 4b Unscrew and replace the bulb with a new one suitable for high temperatures (300°C) with the following specifications: 230-240V, 50Hz, E14 and same wattage as the bulb being replaced (check wattage stamped on the bulb).
- 5b Twist the lamp cover back on.
- 6b Switch the power to the oven back on at the wall.



LEFT LAMP (some models only)

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 your product is correctly installed.
- 2 you are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, or contact us through our local website listed on the back cover.

This oven has been designed and constructed in accordance with the following codes and specifications:

In New Zealand:

AS/NZS 60335-1 General Requirements for Domestic electrical appliances

AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

AS/NZS 1044 Electromagnetic Compatibility Requirements.

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The product specifications in this booklet 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. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

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Built-in oven user guide

Published: 04/2009

Part No. 599758 B

F&P Italy Part No. 1103211-β3