QUICK REFERENCE GUIDE > OB30SD14PLX1

Oven 30", 14 Function, Selfcleaning

Series 7 | Contemporary

Stainless Steel



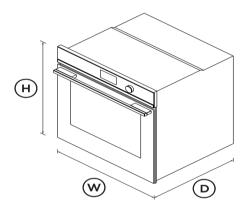
With beautiful Contemporary styling and a generous 4.1 cu ft total capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 4.1 cu ft total capacity with 14 oven functions including Pastry Bake, Roast and Air Fry
- Even heat circulation with AeroTech™, ideal for multi-shelf cooking
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

Guided cooking capability offers helpful tips for different food types

DIMENSIONS

| Height | 27 3/16" |
|--------|-----------|
| Width | 29 15/16" |
| Depth | 23 15/16" |



FEATURES & BENEFITS

Multi-Function Flexibility

Each function has been perfected to ensure that no matter what you're cooking, you've got the right heat to match. This built-in oven has 14 functions including Pastry Bake, Pizza Bake, Roast, Slow Cook and Air Fry, allowing you to use a variety of cooking styles.

Generous Capacity

With an incredible 4.1 cu ft total capacity in each oven, you can create several perfectly cooked dishes at once using multiple shelves.

Cook With Confidence

The intuitive 2.4" screen provides an intuitive guided cooking experience that helps to deliver perfect results, whether you've been cooking all your life or are just starting out. Cook by food type and allow your oven to guide you through steps, or change temperature and heat type automatically, depending on your selection.

Exceptional Performance

AeroTech $^{\text{TM}}$ circulates heat evenly for a consistent temperature throughout the cavity, helping you ensure perfect results even when cooking on multiple shelves.

Multi-Function Flexibility

Each function has been tailored, tested and perfected to ensure that no matter what you're cooking, you've got the right heat to match. The Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

Self-Cleaning

Our Pyrolytic self-cleaning technology breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth. The enamel coated side racks don't need to be removed when using this function.

Design Freedom

Designed to fit seamlessly into your kitchen, this built-in oven features premium materials and detailing to support a cohesive, considered kitchen design.

SPECIFICATIONS

Accessories

| Broil grid | 1 |
|------------|---|
| Broil pan | 1 |

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| Broil rack | 1 | Intuitive touchscreen display | • | Temperature range | 95 °F - 540 °F |
|--------------------------------|-----------------|-------------------------------|-------------------------|--|-----------------------------------|
| Full extension sliding shelves | 2 | Multi-language display | UK English, US English, | | |
| Pyrolytic proof shelf runners | • | Sabbath mode with Star K | • | Power requirements | |
| Wired temperature sensor | 1 | Soft close doors | • | Amperage | 16.6 - 19.4A |
| | | True convection oven | • | Supply frequency | 60Hz |
| Capacity | | Turned stainless capacitive | • | Supply voltage | 208 - 240V |
| Total capacity | 4.1cu ft | Wi-Fi connectivity | • | | |
| | | | | Product dimensions | |
| Cleaning | | Functions | | Depth | 23 15/16" |
| Acid resistant graphite enamel | • | Aero Bake | • | Height | 27 3/16" |
| Pyrolytic proof shelf runners | • | Aero Broil | • | Width | 29 15/16" |
| Pyrolytic self-clean | • | Air fry | • | | |
| Removable oven door | • | Bake | • | Safety | |
| Removable shelf runners | • | Broil | • | ADA compliant | • |
| | | Classic bake | • | Balanced oven door | • |
| Consumption | | Maxi Broil | • | Catalytic venting system | • |
| Energy usage | 376kWh/year | Number of functions | 14 | Control panel key lock | • |
| In-use energy carbon 46 | 46.4kgCO2e/year | Pastry Bake | • | CoolTouch door | • |
| | | Pizza bake | • | Non-tip shelves | • |
| Controls | | Roast | • | Safety thermostat | • |
| Adjustable audio and display | • | Self-clean | • | | |
| Audio feedback | • | Slow cook | • | Warranty | |
| Automatic cooking/minute | • | True Aero | • | Parts and labour | 2 years |
| Automatic pre-set | • | Vent bake | • | | |
| Celsius/Fahrenheit | • | | | | |
| Delay start | • | Performance | | SKU | 82579 |
| Electronic clock | • | ActiveVent™ system | • | | |
| Electronic oven control | • | AeroTech™ technology | • | | |
| Food probe | • | Automatic rapid pre-heat | • | The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and | |
| Halogen lights | • | Broil power | 4400W | specifications may change at any time. You sho | uld therefore check with Fisher & |
| | | | | | |

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Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. Fisher & Paykel Appliances Ltd 2020

Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions.

Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates
carbon emissions from a product's in-use energy. This is calculated either annually
or per cycle, using the product's market-specific energy label energy consumption
data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.

Other product downloads available at fisherpaykel.com



Energy Label Oven



Service & Warranty



Guide d'utilisation FR



Guía del usuario ES



User Guide Oven EN



Installation Guide EN / Guide d'installation FR



Data Sheet Oven



Planning Guide - Contemporary 30" Built-in Ovens and Companions



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