

ELBA

BY FISHER & PAYKEL

Built-in oven
OB90 models

User guide

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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

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

Disconnect the oven from the power supply 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.

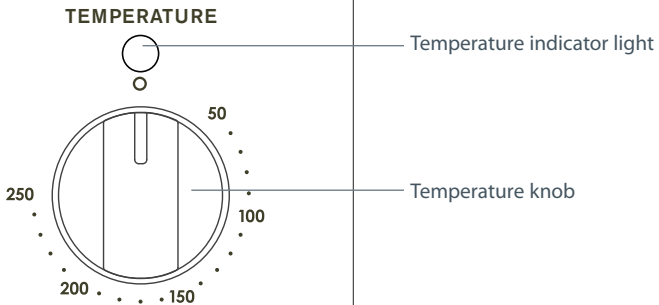
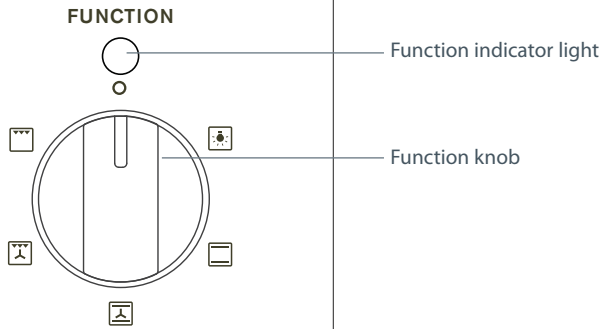
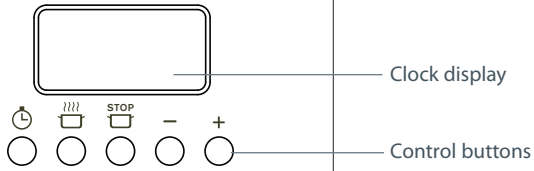
Take care when opening the oven door.

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

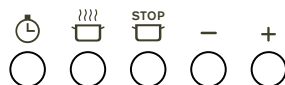
- *Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.*
- *Household appliances are not intended to be played with by children.*
- *Children, or persons with a disability which limits their ability 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 and above the oven door as part of the oven's cooling system.*
- *Do not keep flammable substances in the oven.*
- *Do not operate your appliance by means of an external timer or separate remote-control system.*
- *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.*
- *Under unfavourable electrical supply conditions, the appliance may cause temporary voltage drops.*




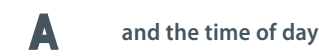
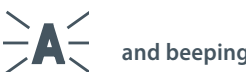



4 Oven controls and setting the clock

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





Illuminated symbols

If the display shows	It means that...	For more information
	The clock needs to be set.	See instructions below.
	The oven is set for automatic cooking.	
	Automatic cooking has finished or has been set incorrectly (the stop time is before the time of day).	See section 'Automatic cooking'.
	The oven is in manual mode or cooking is taking place (lit except when the oven is in stand-by before and after automatic cooking).	
	The timer is set.	See section 'Using the timer'
	The set time is up.	

To set the clock

When the power to the oven is turned on or restored after a power failure,  and **A** will flash in the display.

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

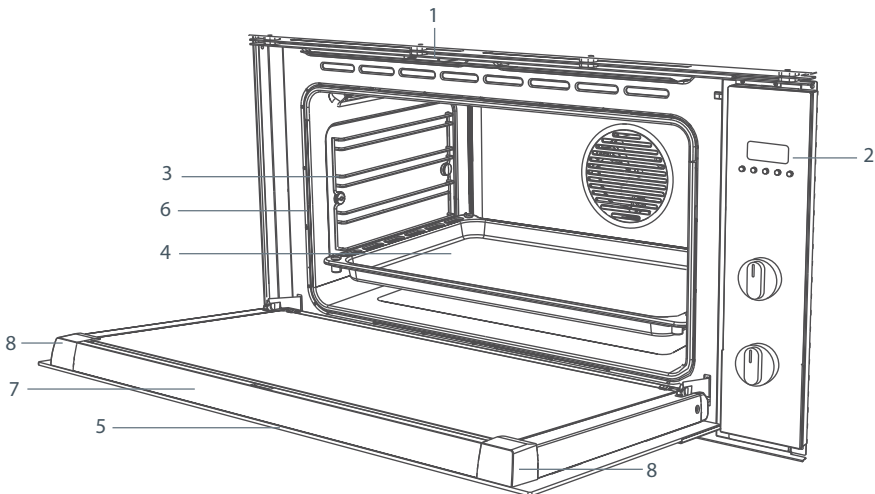
Before using your new oven for cooking or baking, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging. Make sure you peel any protective film off the surfaces. Discard the film immediately, keeping it out of reach of children.
- 3 Set the clock. The oven will not work until the clock has been set. See 'Oven controls and setting the clock' for instructions.
- 4 Slide in the shelf and grill tray as shown in 'Using your oven'.
- 5 Condition the oven. Heat it at 225°C for the times below:

60 minutes using  Fan Bake

15 minutes using  Grill

- There will be a distinctive smell during the conditioning. This is normal, but make sure your kitchen is well ventilated.
- 6 Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

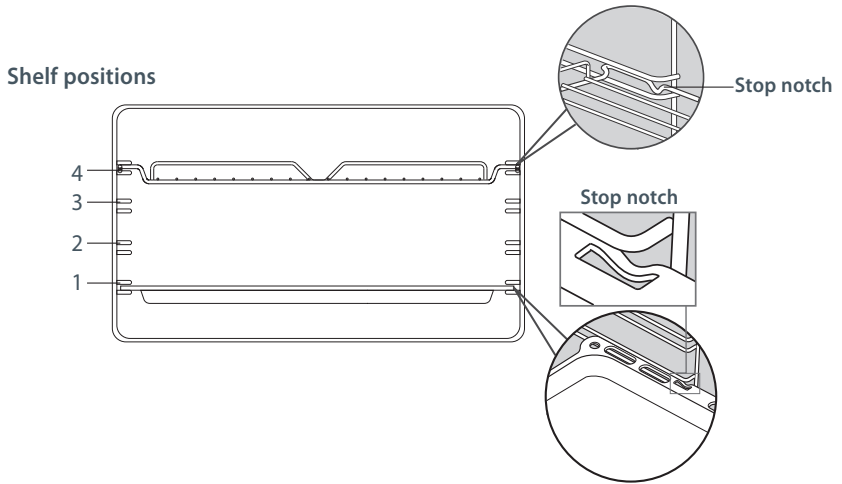


- 1 Oven vent louvres
- 2 Control panel
- 3 Side racks
- 4 Grill tray
- 5 Oven door and handle
- 6 Rubber seal
- 7 Oven door frame
- 8 Plastic corner clips

Not illustrated:

- Baking tray
- Step-down oven shelf
- Grill rack

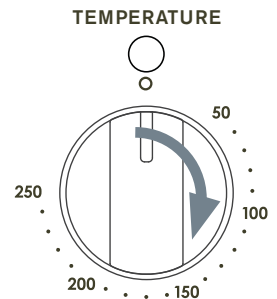
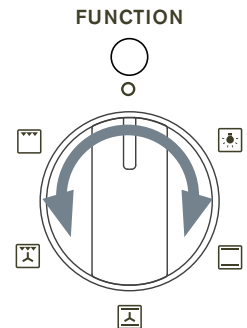
6 Using your oven



- Slide in the shelf, making sure that:
 - it is between the two wires of a shelf position
 - the stop notches point down
 - the guard rail is at the back.
 - Note: the grill tray should be positioned between the two wires of a shelf position, and orientated as shown.
- Select a function.
 - The oven lights will come on.
 - The function indicator light will also come on.
- Set the temperature.
 - The temperature indicator light will come on.
 - It will go out when the oven has reached the set temperature.

During cooking

- The temperature indicator light may come on and go out again as the oven maintains the temperature.
- A cooling fan may automatically come on at different times and blow out warm air above the oven door. It may continue to run even after the oven has been turned off. This is normal.
- Set the temperature back to off (O) before changing functions.



When you have finished cooking

Turn both the function and temperature knobs to the off (O) position.



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.



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.



FAN GRILL

Use with the oven door closed and the temperature set no higher than 225°C. Ideal for roasting tender cuts of meat and poultry. Use the lower shelf positions for larger items eg a whole chicken.



GRILL

Use with the oven door closed and the temperature set no higher than 225°C. For best results, use the shelf position 4 when you want quick browning (eg toast).

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, ice or aluminium foil on the oven floor.

8 Baking charts

Please note:

- The settings in the following chart are guidelines only. Follow the instructions in your recipe or on food 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).
- Position the shelf before you turn the oven on, then preheat the oven to the required temperature. Place items in the oven only when temperature indicator light has gone out.
- Due to the width of the oven, a single shelf can usually accommodate double the standard recipe.

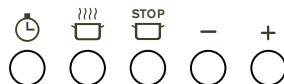
Food	Note on arrangement	Shelf position(s)	Best function	Temperature (°C)	Time
Small cakes	single shelf	2	<i>Bake</i>	180-190	13-17 mins
Scones	single shelf	2	<i>Fan Bake</i>	210-230	8-12 mins
Sponge	two small pans (20 cm), on single shelf	2	<i>Bake</i>	170-190	25-35 mins
	one large pan (26 cm)	2	<i>Bake</i>	175	30-40 mins
Light fruit cake	two pans (21 cm) on single shelf	2	<i>Bake</i>	155-165	1 hr 30 mins
Rich fruit cake	exact baking time will depend on size	2	<i>Bake</i>	130-150	3-6 hrs
Apple pie	single shelf	1	<i>Bake</i>	185	35-45 mins
Custard tart	single shelf	1	<i>Bake</i>	220, then 180*	10, then 20-30* mins
Quiche	single shelf	1	<i>Bake</i>	180-200	30-40 mins
Meringues	single shelf	1	<i>Bake</i>	100-120	1 hr
Bread rolls	single shelf	1	<i>Bake</i>	210-230	15-20 mins
Muffins	2 x 12 muffin trays on single shelf	3	<i>Fan Bake</i>	190-200	10-15 mins
Pastry case (baked 'blind')	one 21 cm flan tin	1	<i>Fan Bake</i>	200	10 mins with beans, then 10 mins without

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

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.



To set the timer

- 1 Press . will show with the symbol 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 and together.
- The symbol will go out and 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.

To adjust the beep volume

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

10 Automatic cooking


Use automatic cooking to automatically turn the oven on, cook, then turn the oven off.

To set the oven for automatic cooking


1 Set the oven:

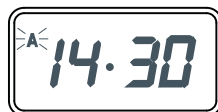
- Check the clock shows the correct time (eg 12:30).
- Select the function and set the temperature.
The oven will turn on.

2 Set the cooking time:

- Decide how long the food will take to cook, allowing time for preheating if necessary (eg 1 hour 15 minutes).
- Press . **A** will flash in the display.
- Use **-** and **+** to set the cooking time.






3 Set the stop time:

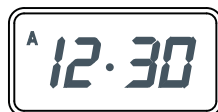
- Decide when you want your food to be ready by (eg 14:30).
- Press . **A** will flash in the display.
- Use **-** and **+** to set the stop time.






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

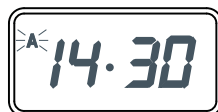
When automatic cooking is set

- If there is time before cooking starts, the oven will turn off, the  symbol will go out, and the current time of day will show in the clock display with **A** steadily lit, 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 13:15) and turn off at the set stop time (eg 14:30).
- To see the remaining cooking time, press .
- To see the set stop time, press .
- To cancel automatic cooking, press  +  together and turn the function and temperature knobs to **O** (off).



When the stop time is reached

- The oven will turn off, the timer will beep and **A** will flash.
- 1 Press  +  together to stop the beeping and return the oven to manual mode. The  symbol will show in the display.
 - 2 Turn the function and temperature knobs to **O** (off).



Important!

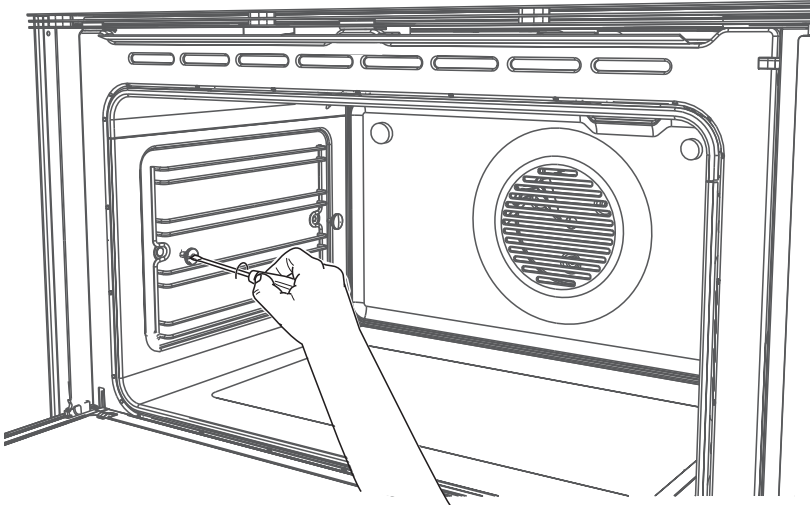
- *Always disconnect the oven from the power supply before any cleaning or maintenance. When you turn the power back on after cleaning, you will have to set the clock.*
- *Before cleaning, make sure that all parts of the oven have cooled to a safe temperature to touch.*
- *Do not use abrasive cleaners, 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.*
- *Do not use a steam cleaner.*

What?	How?	<i>Important!</i>
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>
Control panel	<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. 	<ul style="list-style-type: none"> ▪ <i>Take care to avoid any stainless steel cleaner getting on the knobs. If it does, wipe off immediately, as the stainless steel cleaner may damage the coating of the knobs.</i> ▪ <i>When cleaning the control panel, make sure that both knobs are turned OFF and that the cloth is not too wet.</i>
Oven door glass	<ol style="list-style-type: none"> 1 Clean using a soft cloth with a solution of mild detergent or baking soda and hot water, then wipe dry. 2 Wipe with a glass cleaner and dry with a soft, lint-free cloth. 	<ul style="list-style-type: none"> ▪ <i>Do not use harsh abrasive cleaners or sharp metal scrapers since they scratch the surface and may result in the glass shattering.</i> ▪ <i>To make cleaning the oven door glass easier, the inner pane can be removed. See instructions after this cleaning chart.</i>

What?	How?	Important!
Oven cavity (enamel)	<ol style="list-style-type: none"> 1 Remove the oven door and side racks for easier access to the cavity. See instructions after this cleaning chart. 2 Wipe the inside of the oven using a household detergent or an ammonia-based cleaner. Alternatively, and especially if the cavity is heavily soiled, use an oven cleaner. 3 Wipe with a clean damp cloth and allow to dry completely. 4 Refit the oven door and side racks. 	<ul style="list-style-type: none"> ■ <i>To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any spills, food or grease stains from the enamelled surfaces after each use.</i> ■ <i>To make cleaning the oven ceiling easier, the grill element can be lowered. See illustrations and instructions after this cleaning chart.</i> ■ <i>if using 'off the shelf' oven cleaners, always follow the manufacturer's instructions.</i>
Side racks, oven shelf, trays	<ul style="list-style-type: none"> ■ Clean these using a solution of detergent and hot water. They are also dishwasher safe. ■ If badly soiled, soak in a solution of hot water and biological clothes washing powder to make cleaning easier. 	
Oven vent louvres	Wipe with a damp cloth.	<i>Take care not to let any liquid run down the louvres of the oven vent.</i>
Oven door frame and plastic corner clips	Clean with a solution of mild detergent and hot water, then wipe dry.	
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 and door handle	<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 and door handle, as doing so may damage their coating.</i>

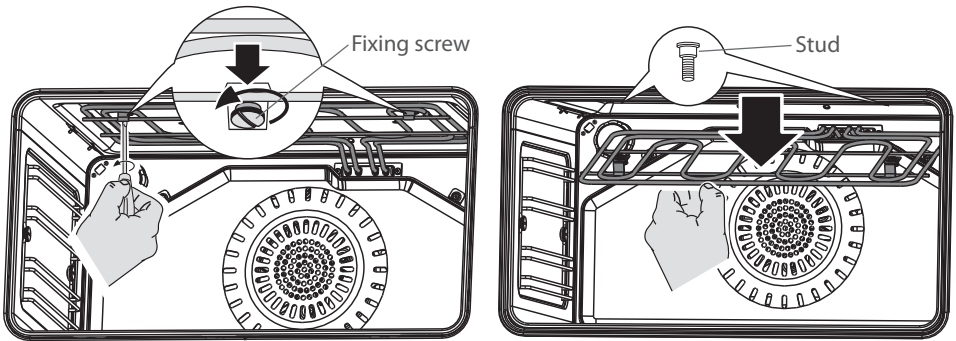
Removing and replacing the side racks

- Use a flat-head screwdriver or a small coin to loosen the fixing screws.
- When replacing the side racks, make sure that you tighten the fixing screws.



Drop-down grill element

- To lower the grill element: use a flat-head screwdriver or a small coin to loosen the element fixing screws.
- When you have finished cleaning the oven ceiling, raise the grill element and screw the element fixing screws back onto the studs. Make sure that the fixing screws are tightened and the element is held securely in place.
- The grill element itself is self-cleaning.



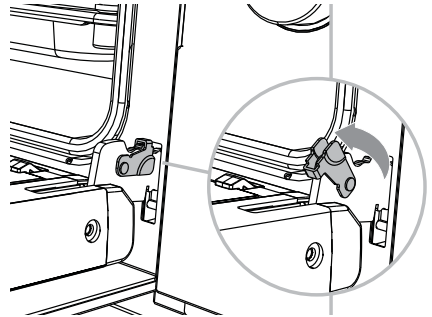
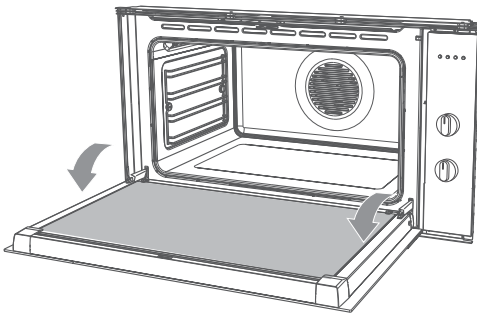
Removing and refitting the oven door

We recommend removing the door to make cleaning the interior parts of the oven or replacing the light bulb(s) easier.

Important!

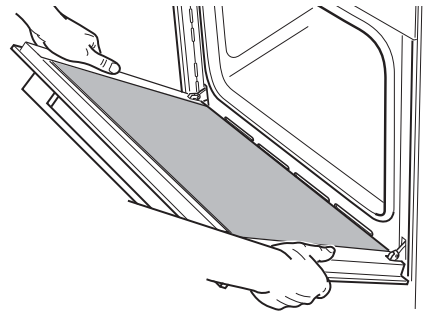
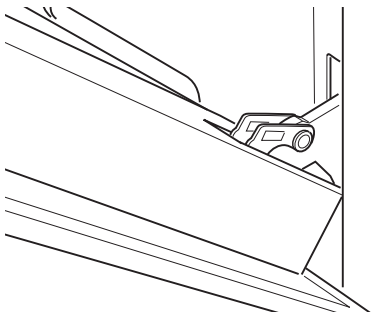
- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.

To remove the door



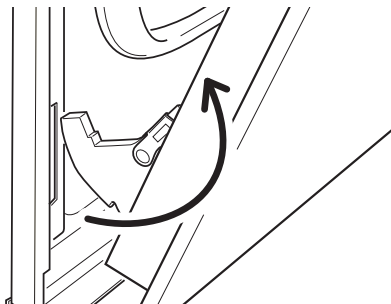
1 Open the door to its full extent.

2 Open the levers on the left and right hinges to their full extent, as shown.



3 Gently close the door until the left and right hinge levers are hooked to the door.

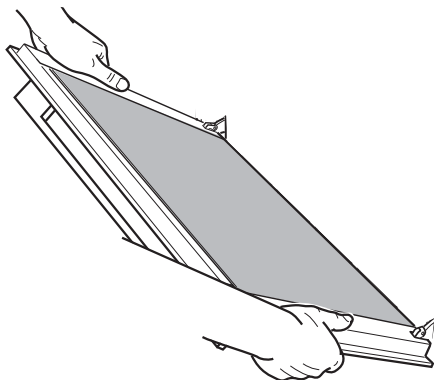
4 Hold the door firmly, as shown.



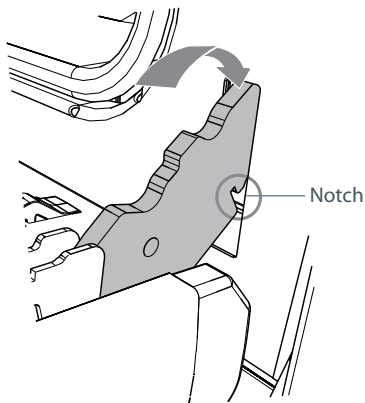
5a Lift the door and disengage the hinges.

5b Rest the door on a soft surface. Ensure you lay it with the handle side down.

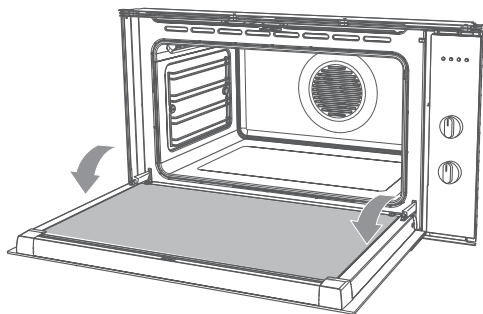
To refit the door



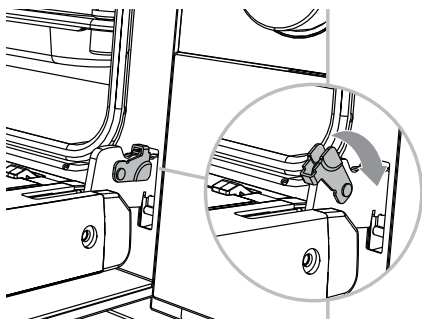
1 Hold the door firmly.



2 Insert the hinge tongues into the slots, making sure that the notches on both sides drop into place as shown.



3 Open the door to its full extent.



4a Fully close the levers on the left and right hinges, as shown.

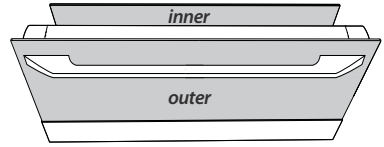
4b Close the door and check that it is properly in place: it should sit square to the oven vent louvres and the control panel.

Removing and replacing the inner glass pane

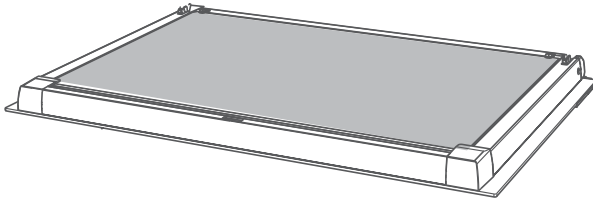
The oven door has two panes of glass. The inner pane can be removed to make cleaning the glass easier.

Important!

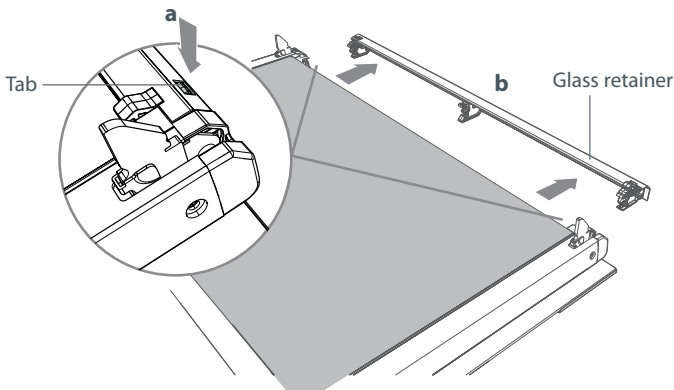
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass which in turn 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. Call your Authorised Repairer or Customer Care.
- Make sure you replace the inner glass pane correctly. Do not use the oven without the inner glass pane correctly in place.
- If the inner glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help. Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.



To remove the inner glass pane

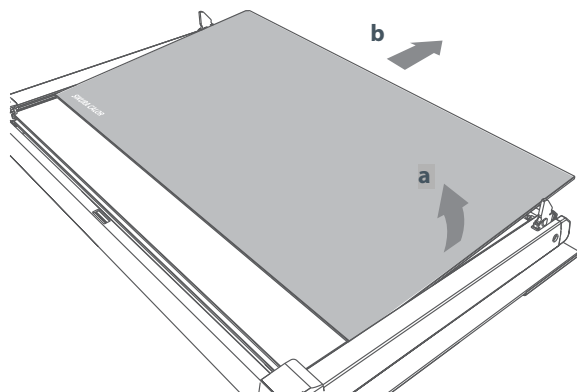


- Remove the oven door following the instructions in 'Removing and refitting the oven door'. Lay it on a protected surface with the handle down.



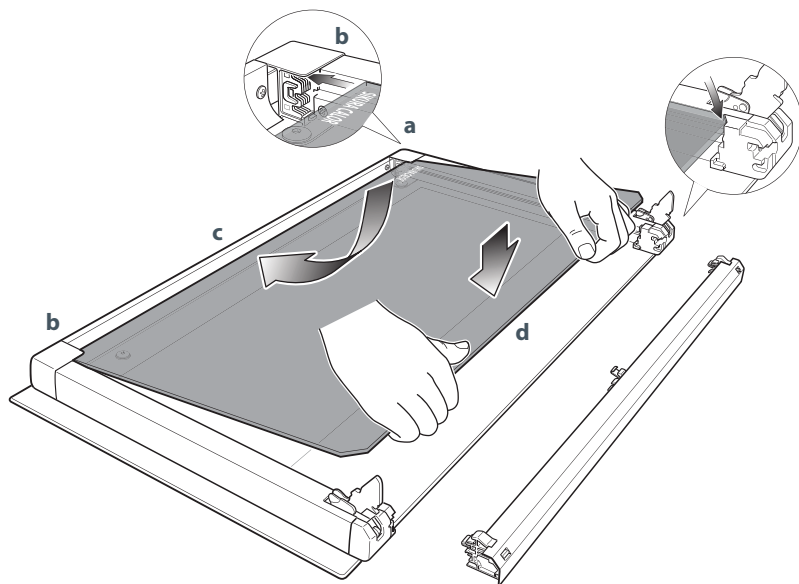
- Press down on both tabs (a) to release the glass retainer (b).

18 Care and cleaning

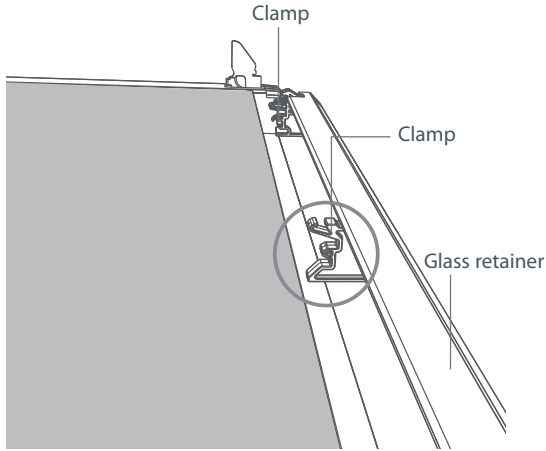


- 3 Lift the inner pane slightly (a), then gently slide out (b). Place the glass pane on a soft, protected surface.

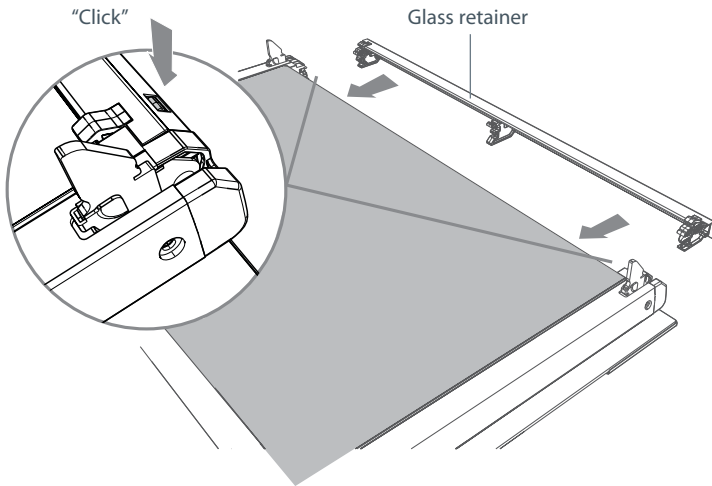
To replace the inner glass pane



- 1 Orientate the inner pane so that the wording on it (a) is in the position shown above and you can read it as it faces you. Insert the inner pane in the uppermost pair of grooves (b), then push it slightly towards yourself (c) and gently lower into place (d).



- 2 Position the glass retainer, as shown. It should sit on the bottom edge of the outer glass. Check that the clamps of the glass retainer are not deformed or damaged.



- 3 Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in.

Important!

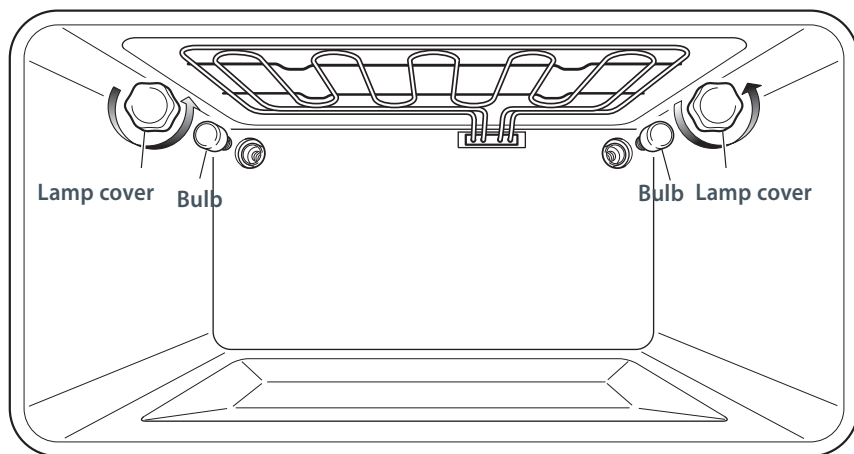
Make sure the glass retainer is correctly and firmly in place and that the glass panes are secure.

- 4 Refit the oven door following the instructions in 'Removing and refitting the oven door'.




Replacing the oven light bulb(s)

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

- 1 Let the oven cavity and the grill element cool down.
- 2 **Important!**
Disconnect the oven from the power supply before continuing.
- 3 Twist the lamp cover off.
- 4 Unscrew and replace the bulb with a new one suitable for high temperatures (300°C) with the following specifications: 220-240V, E14 and same wattage as the bulb being replaced (check wattage stamped on the bulb).
- 5 Twist the lamp cover back on.
- 6 Turn the power to the oven back on and set the clock.



If you can't find an answer to your problem in the chart below, or if the problem cannot be fixed, you will need technical help. Contact your Authorised Service Centre or Customer Care.

Problem	Possible cause	What to do
The oven is not heating and the oven light is off.	No power supply to the oven.	Check that the oven is connected to the power supply and the power is turned on. If it is and the oven still doesn't work, there may be a power failure in your home or area.
	The clock has not been set.	Set the clock. See 'Oven controls and setting the clock' for instructions.
	The oven is set for automatic cooking.	See section 'Automatic cooking' for information.
A and  are flashing in the clock display and the oven will not work.	The power to the oven has been turned on or restored after a power failure.	Set the clock. See 'Oven controls and setting the clock' for instructions.
A is steadily lit or flashing, clock display shows the time of day.	Automatic cooking is set or finished, oven is in automatic mode.	If you want to cancel automatic cooking or use the oven in manual mode, press the  +  buttons together. For more information, see 'Automatic cooking'.
The oven light does not come on, but the oven is heating.	The light bulb has blown.	Replace the bulb. See instructions in 'Care and cleaning'.
Condensation: droplets of water in or around oven (e.g. on control panel, oven door, rubber seal framing the cavity, surrounding cabinetry).	Food has high moisture content or local climate (temperature, humidity) is contributing to condensation.	Some condensation is normal. You can wipe the droplets off with a soft cloth.
Fan noise and ventilation air are coming from the oven both during and after use.	A cooling fan in the oven runs to keep the oven door and control panel cool at all times. It may continue to run after the oven has been turned off.	This is normal and requires no action.
Uneven baking results.	Oven not properly preheated.	Put the food in the oven only when the temperature indicator light has gone out.
	Incorrect function, bakeware, cooking time, or shelf position.	See 'Baking charts' for recommendations.

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 Repairer, 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 and Australia:

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

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

AS/NZS CISPR 14.1 2010 Electromagnetic Compatibility Requirements.

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