

# **USER GUIDE**

## **Built-in oven**

OB60SC single models

**NZ AU**

# **ELBA**

BY FISHER & PAYKEL



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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 go to our website [www.elba.co.nz](http://www.elba.co.nz)/[www.elba.com.au](http://www.elba.com.au) or contact your local Fisher & Paykel dealer.

## 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 follow this advice may result in electrical shock.**

### **WARNING!**



#### **Hot Surface Hazard**

**Accessible parts may become hot when in use.**

**To avoid burns and scalds, keep children away.**

**Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.**

**Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.**

**Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot even though they are dark in colour. Interior surfaces of an oven become hot enough to cause burns. 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.**

**Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent, the surface near the oven vent, and the oven door.**

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

## SAFETY AND WARNINGS

### **WARNING!**



#### **Cut Hazard**

**Take care - some edges are sharp.**

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

### **WARNING!**



#### **Fire Hazard**

**Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, as doing so will irreversibly damage the enamel; lining the oven with aluminium foil may even cause fire.**

**Never use your appliance for warming or heating the room. Persons could be burned or injured or a fire could start.**

**Storage in or on appliance: flammable materials should not be stored in an oven or near its surface.**

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

# IMPORTANT SAFETY INSTRUCTIONS

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 using the oven. Use the oven only for its intended purpose as described in these instructions.**
- **Proper installation: be sure your appliance is properly installed and earthed by a qualified technician.**
- **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.**
- **Do not leave children alone. 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 from 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 the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.**
- **Do not place heavy objects on the oven door.**
- **Wear proper apparel. 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.**
- **User servicing: do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.**
- **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.**
- **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 warm weather.**
- **Always keep oven vents unobstructed.**

# IMPORTANT SAFETY INSTRUCTIONS

- Do not operate your appliance by means of an external timer or separate remote-control system.
- **Caution:** Hot air can blow from the vent at the top of the oven as part of the oven's cooling system.
- **Placement of oven shelves:** 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.
- 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 or move it.
- 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.
- 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 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.
- Use only bakeware approved for oven use. Follow the bakeware manufacturer's instructions.

# INTRODUCTION

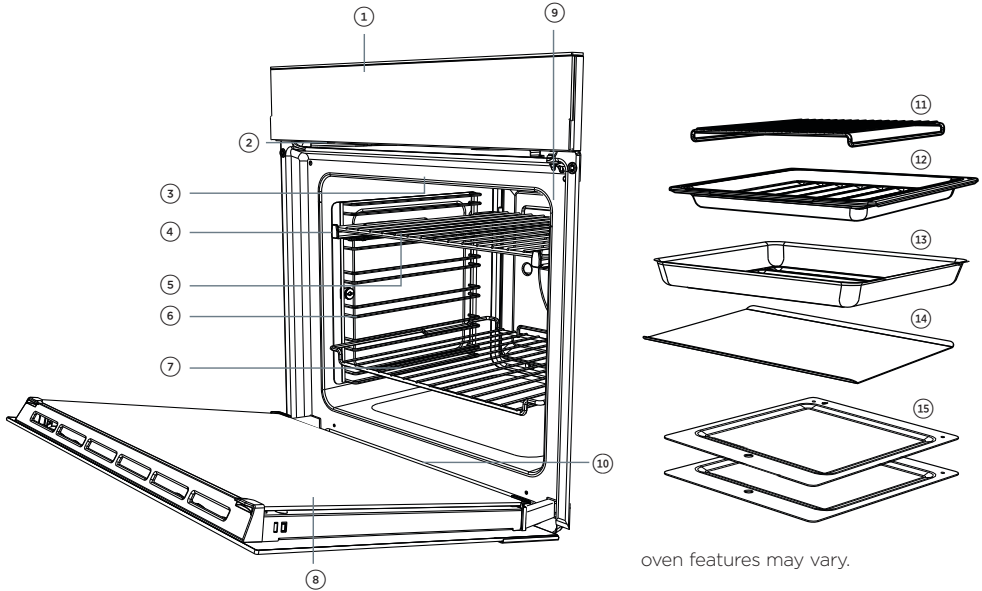
Congratulations on your new purchase. Your ELBA by Fisher & Paykel oven has a number of features to make cooking a great experience for you:

- a wide choice of oven functions
- intuitive controls and displays

## Before you start

- Make sure the installer has completed the 'Final checklist' in the Installation instructions.
- Read this guide, taking special note of the 'Safety and warnings' section.
- Remove all packaging and dispose of it responsibly. Recycle items that you can.
- Fit the side racks and catalytic panels (see 'Fitting the side racks and catalytic panels').
- We recommend you then condition the oven, using the instructions following.

Note: Not all accessories are provided with all models. To purchase other accessories, contact your nearest ELBA by Fisher & Paykel Authorised Service Centre, Customer Care or visit our local website listed on the back cover.



- ① Control panel
- ② Oven vent louvres
- ③ Oven light
- ④ Sliding shelf support  
(purchased separately)
- ⑤ Wire shelf
- ⑥ Side rack
- ⑦ Step down oven wire  
shelf
- ⑧ Oven door and handle
- ⑨ Oven seal
- ⑩ Drip channel

- Accessories:
- ⑪ Grill rack
  - ⑫ Grid
  - ⑬ Roast Dish
  - ⑭ Flat baking tray
  - ⑮ Catalytic panels  
(purchased separately)

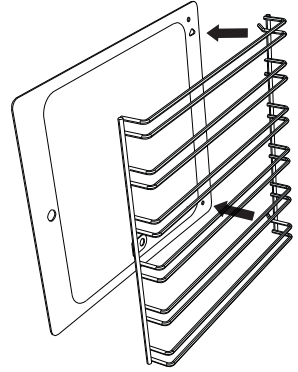
# INTRODUCTION

## Fitting the side racks and catalytic panels (some models only, purchased separately)

You will find your side racks and catalytic panels (some models only, may be purchased separately) in the accessory box supplied with your oven.

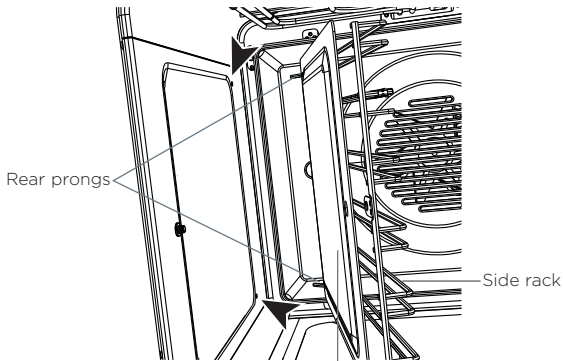
### Fit the catalytic panel to the side rack

- ① Ensure the panels are placed the correct way around: the hole for the fixing screw goes to the front of the oven. (Note: The panel should sit flush against the oven wall).
- ② Fit the rear prongs of the side rack through the holes in the catalytic panel.



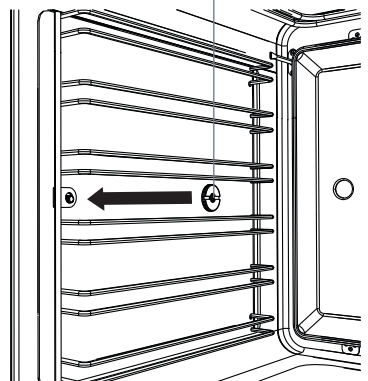
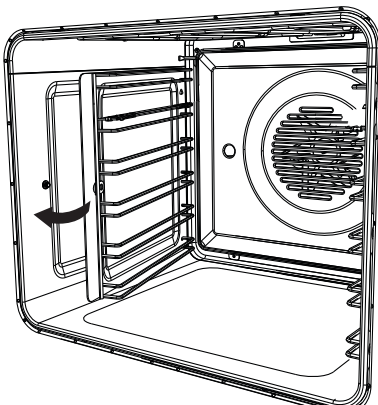
### Fit the side racks

- ① Slide the rear prongs of the side rack into the holes at the rear of the oven.
- ② Fit the side rack front tab (and catalytic panel if fitted) over the fixing screw.
- ③ Replace the fixing nut. You may use a coin to tighten the nut.



Catalytic panel (if fitted)

Fixing nut

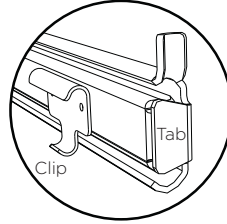


# INTRODUCTION

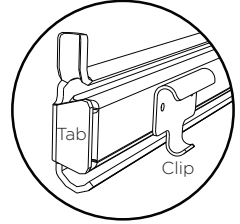
## Fitting the sliding shelf supports (purchased separately)

### To fit

- ① Ensure the slides are the correct way around (the front of the slide has the triangular shaped tab as shown).
- ② Fit the top of the 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 slide down and 'click' the bottom of the clips into place.



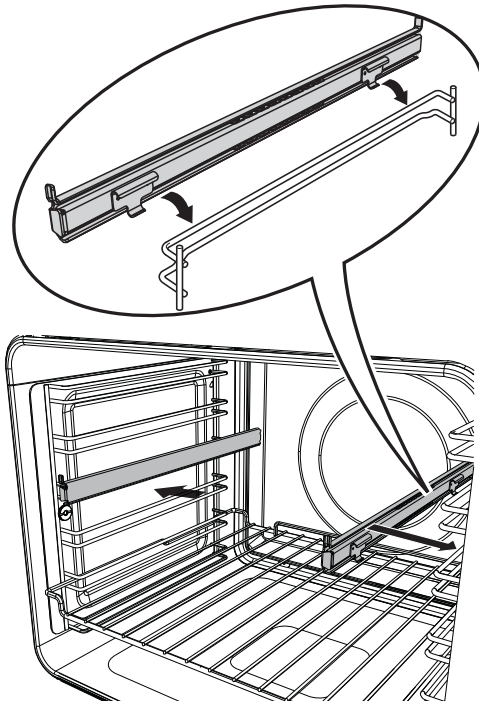
Front of Left Hand Slide



Front of Right Hand Slide

### To remove

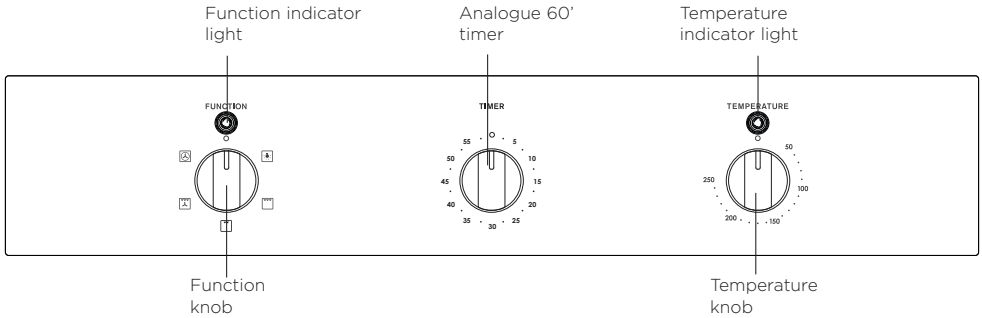
- Grasp the slide and rotate the bottom up to release the the clips and remove.



### When refitting the sliding shelf supports, make sure that you fit:

- the side racks first
- the slides to the top wire of a shelf position
- both sides of each pair of slides
- both slides on the same level.

# MODELS WITH ANALOGUE 60' TIMER OVEN CONTROLS AND SETTING THE TIMER



Control panel – models with analogue 60' timer

## Using the analogue 60' timer

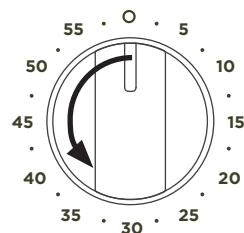
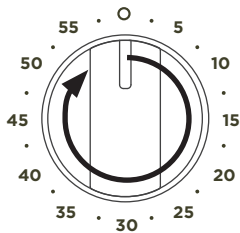
You can use the analogue 60' timer at any time, even when the oven is not in use.

### **IMPORTANT!**

**The timer does NOT turn the oven off.**

#### To set the timer

- ① Turn the timer knob clockwise all the way around to the O mark (60-minute countdown).
- ② To set the timer to less than 60 minutes, turn the knob anti-clockwise to the required length of time.



Setting the analogue 60' timer

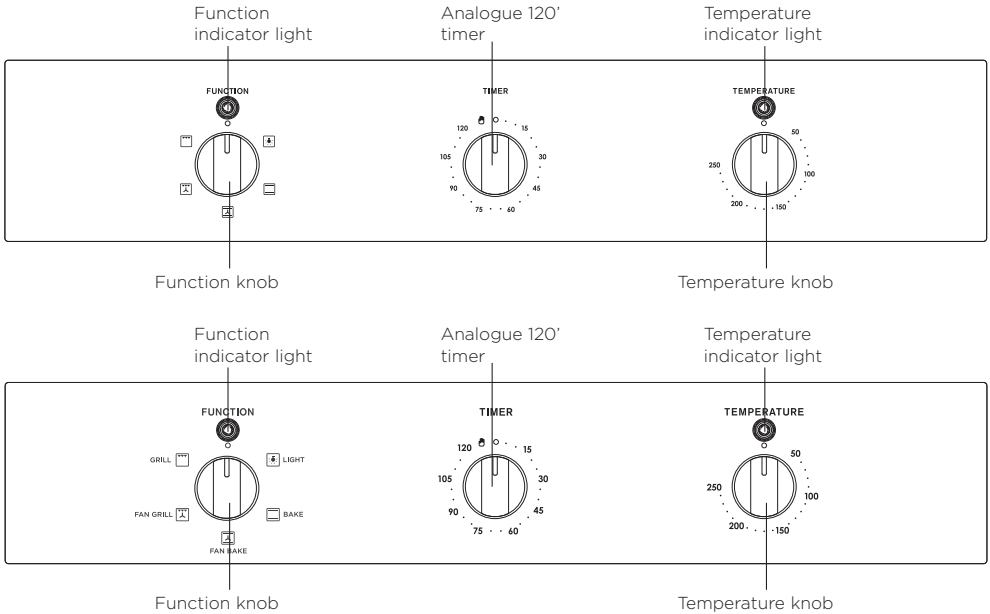
#### When the timer is set

- The timer will immediately start counting down: you will see the knob slowly rotating anti-clockwise towards the O mark.
- To cancel the setting, turn the knob anti-clockwise back to the O mark.

#### When the set time is up

The timer will ring.

# MODELS WITH ANALOGUE 120' TIMER OVEN CONTROLS AND SETTING MANUAL MODE



Control panel – models with analogue 120' timer  
(For illustration purposes only, functions may vary)

## IMPORTANT!

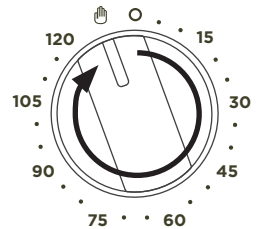
The oven will not work until the analogue 120' timer has been set either to manual mode or to cook with auto-off.

### Manual mode

Use manual mode to cook without a timer.

#### To set manual mode

- Turn the timer knob clockwise to the symbol.
- 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.
- Note: you may hear some ticking even after you have set the oven to manual mode. This is normal.



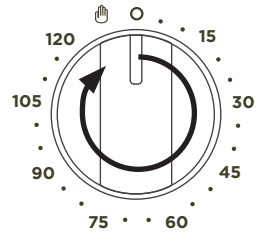
Setting the oven to manual mode

## MODELS WITH ANALOGUE 120' TIMER COOKING WITH AUTO-OFF

Use the analogue 120' timer to automatically turn the oven off when the set cooking time has elapsed.

To set the oven for cooking with auto-off

- ① Select the function and set the temperature.
- ② Turn the timer knob clockwise to the length of time you want the oven to cook (up to 120 minutes).

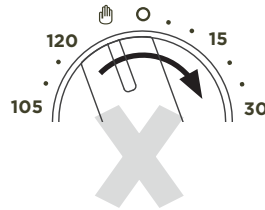
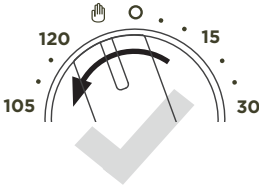


Setting the analogue 120' timer to turn the oven off automatically

### IMPORTANT!


If the oven is in manual mode and you want to set it to cook with auto-off, make sure you turn the timer knob anti-clockwise to set the cooking time.

Forcing the knob from the  clockwise to O (off) could damage it.



Changing from manual mode to cooking with auto-off

### When auto-off is set

- The timer will immediately start counting down: you will see the knob slowly rotating anti-clockwise towards the O (off) position.
- To cancel the auto-off setting, set the oven to manual mode by turning the timer knob clockwise to the  symbol.

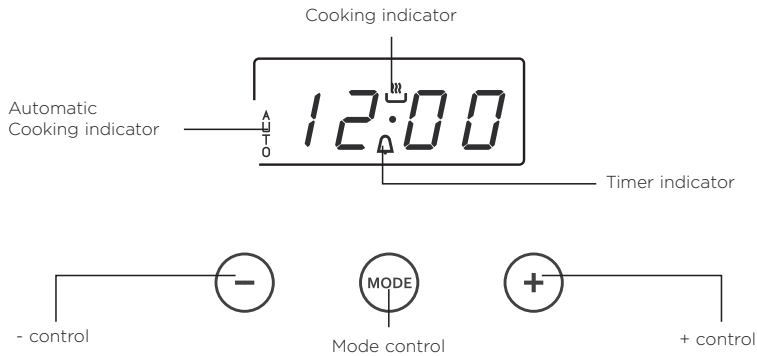
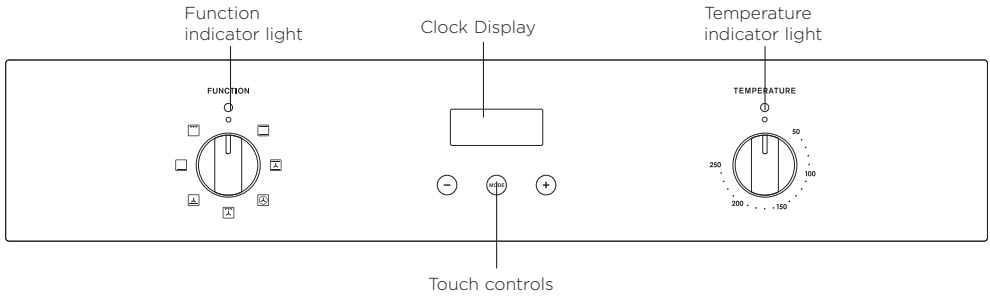
### When the cooking time is over

The oven will automatically turn off.

### IMPORTANT!

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

# MODELS WITH TOUCH CONTROL CLOCK OVEN CONTROLS AND SETTING THE CLOCK



Control panel - models with touch control

# MODELS WITH TOUCH CONTROL CLOCK OVEN CONTROLS AND SETTING THE CLOCK

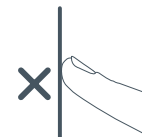
## Touch controls

The controls are operated by touch - you do not need to apply pressure. Use the ball of your finger rather than the tip for best results.



## To set the clock

- When the power to the oven is first turned on, or there has been a power failure, **0-00** and 'AUTO' will show in the display. The oven will not work until the clock has been set.
- Touch and hold the mode control **MODE** for 3 seconds.
- ① Touch and hold the mode control **MODE** for 3 seconds.
- ② Set the correct time of day by touching the **-** and **+** controls.
- ③ After 8 seconds the oven will beep confirming the time is set.
- ④ The cooking indicator **⏰** will show in the display.



## To change the time

- ① Touch and hold the **-** and **+** controls together for 3 seconds.
- ② Set the new time by touching the **-** and **+** controls.
- ③ After 8 seconds the oven will beep, confirming the new time is set.

## IMPORTANT!

**Changing the time will delete any automatic functions that have been set.**

IF THE DISPLAY SHOWS	IT MEANS THAT	FOR MORE INFORMATION
Flashing	The oven is ready to be set for cooking with auto-off.	See section 'Cooking with auto-off'
Steadily lit	The oven is set for cooking with auto-off.	
Flashing and Beeping	Cooking with auto-off has finished.	

A  
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## MODELS WITH TOUCH CONTROL CLOCK USING THE ELECTRONIC TIMER






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### **IMPORTANT!**


**The timer does not turn the oven off.**

- You may use the timer at any time, even when you are not cooking.
- The timer may be set for up to 23 hours and 59 minutes.




#### **To set the timer**

- ① Touch and hold the mode control  for 3 seconds.
  - The timer indicator  will flash continuously.
- ② Set the time by touching the  and  controls.
  - After 8 seconds the oven will tone confirming the timer is set.
  - The timer indicator  will glow steadily.
  - The display will return to time of day.

#### **To check the time remaining**

- ① Touch and hold the mode control  for 3 seconds.
  - The display will show the time remaining.
  - If the time remaining is greater than one minute, it will show in hours and minutes.
  - If the time remaining is less than one minute it will show in seconds.
  - After 8 seconds the display will return to the time of day.




#### **To change or cancel the timer**

- ① Touch and hold the mode control  for 3 seconds.
  - The time remaining will be displayed.
- ② Set the new time by touching the  and  controls.
- ③ After 8 seconds the oven will beep to indicate the new time is set.
- ④ To cancel, set the new time to 0.




## MODELS WITH TOUCH CONTROL CLOCK USING THE ELECTRONIC TIMER

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### When the time is up

- The timer will beep.
- The timer indicator  will flash continuously.
- ① Touch and hold the mode control  for 3 seconds.
  - The beeping will stop.
  - The timer indicator light  will go out.





### OR

- ① Touch the  and  controls to stop the beep and then touch and hold the mode control  for 3 seconds to turn off the timer indicator.
- ② Turn off the oven (function and temperature knobs) to O (off) if cooking is completed.

### To change the timer volume

You may choose from three volume levels.












### To select a volume

- ① Touch and hold the  and  controls together for 3 seconds.
- ② Touch the Mode control .
  - the display will show the current volume (εον 1, εον2 or εον3)
- ③ Touch the  control.
  - the oven will beep at the level displayed
- ④ Repeat until you have chosen a volume
- ⑤ After 8 seconds the oven will beep confirming the new volume setting and the display will return to the time of day.





# MODELS WITH TOUCH CONTROL CLOCK AUTOMATIC COOKING

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## To set the oven for automatic cooking



- ① Set the oven
  - Check the clock shows the correct time (eg 11:10).
  - Select the function and set the temperature. The oven will turn on.
  
- ② Set the cooking (duration) time
  - Decide how long the food will take to cook, allowing time for preheating if necessary (eg 40 minutes)
  - Touch and hold the mode control  for 3 seconds, then
  - Touch the mode control  again. *dU*r will show in the display
  - Touch the  and  controls to set the cooking time. 'AUTO' and the cooking indicator  will flash
  - After 8 seconds the time will be set and the 'AUTO' indicator remains on.
  
- ③ Set the End time
  - Decide when you want your food to be ready (eg 12.40)
  - Touch and hold the mode control  for 3 seconds, then
  - Touch the mode control  twice. The display will show *End*.
  - Note: while *dU*r is being displayed you can change to *End* by touching the mode control  once.
  - Use the  and  controls to set the time of day you wish to turn the oven off. The 'AUTO' indicator and the cooking indicator  will flash.
  - After 8 seconds the time will be set and the 'AUTO' indicator remains on.

You can turn the oven on manually and just set it to turn off automatically by setting the end time.

- ④ 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 12:00) and turn off at the set end time (eg 12:40).  
When the oven starts the 'AUTO' and the cooking indicator  will show in the display.
  - Note: The grill element may come on while the oven is heating up. Uncovered foods may become browned on top.
  
- ⑤ To see the remaining cooking time
  - Touch and hold the mode control  for 3 seconds.
  - Touch the mode control  again to see the cooking time, or touch the mode control  twice to see the end time.

## MODELS WITH TOUCH CONTROL CLOCK AUTOMATIC COOKING

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- ⑥ When the stop time is reached
- The oven will turn off, the timer will beep and 'AUTO' will flash.
  - Touch any control to stop the timer beeping.
  - Touch and hold the mode control  for 3 seconds to return the oven to manual mode. The cooking indicator  will glow steadily.
  - Turn the temperature and function knobs to O (off).

### To Cancel Auto-off

- Touch and hold the  and  controls together for 3 seconds.
- Turn the oven temperature and function knobs to O (off).

### **IMPORTANT!**

**If you have a power interruption, it will cause any automatic cooking functions to be cancelled.**

**Turn off the oven manually.**

## FIRST USE

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

- ① Models with analogue 120' timer and electronic clock only: set manual mode (models with analogue 120' timer) or set the clock (models with electronic clock). The oven will not work until this has been done.
  - For models with analogue 120' timer, see 'Oven controls and setting manual mode' for instructions.
  - For models with electronic clock, see 'Oven controls and setting the clock' for instructions.
- ② Slide in the shelf/shelves and grill tray as shown in 'Using your oven'.
- ③ Condition the oven. Heat it on maximum temperature for the times below:

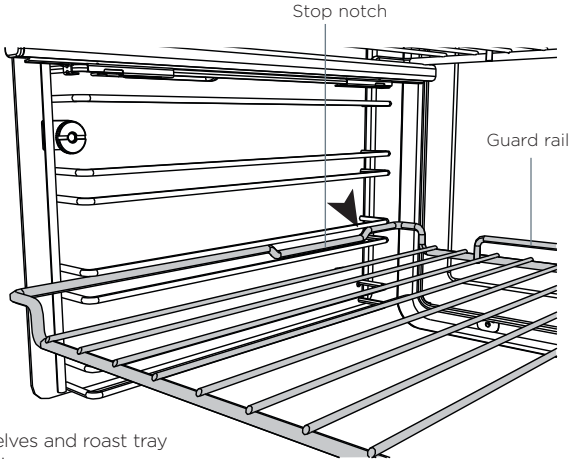
60 minutes using  Bake

30 minutes using  Fan Forced

15 minutes using  Grill

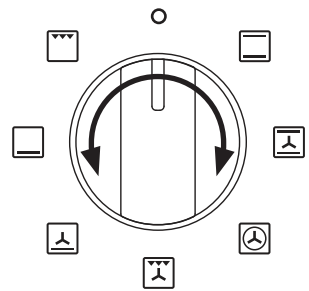
- Note: some of these functions may not be available in some models.
  - There will be a distinctive smell during the conditioning. This is normal, but make sure your kitchen is well ventilated.
- ④ Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

# USING YOUR OVEN



Position the shelves and roast tray between two wires

- ① Slide in the shelves you will need, making sure that:
  - they are between the two wires of a shelf position or on the sliding shelf supports
  - the stop notches point down
  - the guard rail is at the back.
  - Note: the roast tray should also be positioned between the two wires of a shelf position or on the sliding shelf supports.
- ② Select a function.
  - The oven light(s) will come on.
  - In single models, the function indicator light will also come on.
- ③ Set the temperature.
  - The temperature indicator light will come on.
  - It will go out when the oven has reached the set temperature.



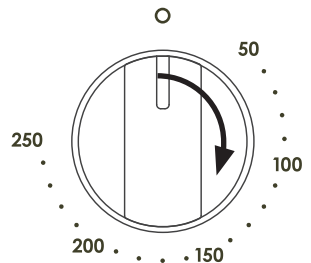
Turning the function knob (functions and knobs may vary)

## 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 below the control panel. 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.

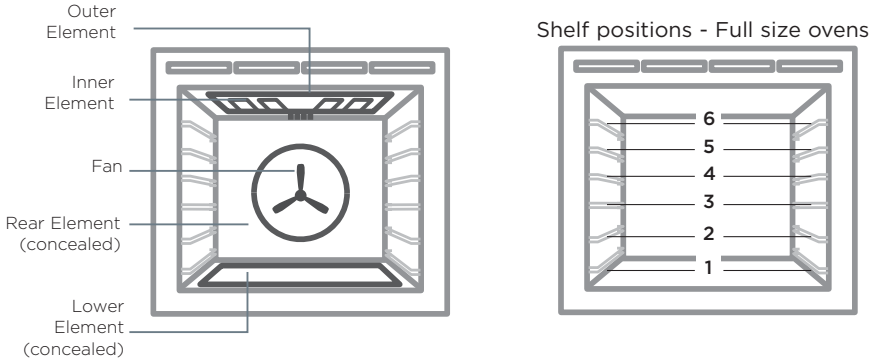


Turning the temperature knob (knobs may vary)

# COOKING GUIDE

## General guidelines

This oven has been designed to utilise its four elements and rear fan in differing combinations to provide you with enhanced performance and a wide range of functions, allowing you to cook all types of food to perfection.



## BAKING

- For best results when baking, always pre heat your oven. The temperature indicator will go out when the pre-set temperature is reached.
- While the oven is heating the grill element may be on.
- Do not open the door until at least 3/4 of the way through cooking.
- Make sure cake pans do not touch each other or the sides of the oven.
- When baking double the recipe (especially cookies) you may need to increase the time by a couple of minutes.
- Your cookware will influence baking times. Dark pans absorb the heat more quickly than reflective pans; glass cookware may require a lower temperature
- Multi-shelf baking may also require a slight increase in cooking time.
- Always leave a space between shelves when multi-shelf cooking to allow the air to circulate.

## Shelf Position Guide

Place your baking on a shelf that will have the top of your pan near the centre of the oven cavity.

# COOKING GUIDE

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## ROASTING

- We recommend you use Fan Bake or Fan Forced for mutli-shelf cooking.
- Boneless, rolled or stuffed roasts take longer than roasts containing bones.
- Poultry should be well cooked with the juices running clear and an internal temperature of 75°C.
- If you prefer to roast in a covered pan, use the Bake function instead and increase the temperature by 20°C.
- Cook larger cuts of meat at a lower temperature for a longer time. The meat will cook more evenly.
- Always roast meat fat side up. That way, basting may not be required.
- Always rest the meat for at least 10 minutes after roasting to allow the juices to settle. Remember the meat will continue to cook for a few minutes after removing it from the oven.

### Shelf Position Guide

Place the meat on a shelf so that the meat is in the centre of the oven or lower.

## GRILLING

- This is a healthier alternative to frying.
- Always grill with the oven door completely shut.
- If you use glass or ceramic pans, be sure they can withstand the high temperatures of the grill.
- To avoid piercing the meat and letting juices escape, use tongs or a spatula to turn the meat halfway through cooking.
- Brush meat with a little oil to help keep the meat moist during cooking. Alternatively marinade the meat before grilling (but be aware that some marinades may burn easily).
- Where possible grill cuts of meat of a similar thickness at the same time. This will ensure even cooking.
- Always keep a close watch on your food while grilling to avoid charring or burning.

### Shelf Position Guide

- For thinner cuts of meat, toasting or browning foods, use a higher shelf position. Thicker cuts of meats should be grilled on lower shelves or at a lower grill setting to ensure even cooking.

## REHEATING

- Use Bake or Fan Bake to reheat food.
- Bake is particularly good for reheating pastry based items, as the base heat will help re-crisp the pastry case.
- Always reheat food to piping hot. This reduces the risk of contamination by harmful bacteria.

**Never reheat a food more than once.**

### Drip Channel

Any condensation that is formed during the cooking process will collect in the drip channel. This can be wiped out using a sponge once the oven has cooled.

## OVEN FUNCTIONS

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Depending on your model, your oven 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 / MAXI 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). On models with both Grill and Maxi Grill use Grill for smaller dishes. Ensure you centre the dish under the inner grill element.



### CLASSIC BAKE

This is the traditional baking function, suitable for recipes that were developed in older ovens. Bake on only one shelf at a time. The oven will be hotter at the top.



### 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.

## OVEN FUNCTIONS

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### FAN GRILL / FAN MAXI 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). Ensure you centre the dish under the inner grill element.



### 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.



### PASTRY BAKE

Ideal for foods such as sweet and savoury pastry foods and delicate foods that require some top browning (eg frittata, quiche).

## **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.**

## COOKING CHARTS

**Please note:**

- Preheat the oven before baking.
- Do not place anything, including water, ice or aluminium foil on the oven floor.
- Shelf positions are counted from the oven floor up (1 is the lowest, 4 or 6 the highest).
- 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 grill element may come on while the oven is heating up.
- Note: oven accessories may temporarily deform slightly when they become hot. This is normal and does not affect their function.

### BAKING

FOOD	SHELVES	
<b>Biscuits</b>	Plain	Single
		Multi
	Chewy choc chip	Single
		Multi
	Oatmeal	Single
<b>Slices / Squares</b>	Single	
<b>Cakes</b>	Vanilla	Single
	Butter / Chocolate	Single
	Light fruit	Single
	Rich fruit	Single
	Sponge (single large)	Single
	Sponge (two small pans)	Single
<b>Shortbread</b>	Single	
<b>Muffins / Cupcakes</b>	Single	
	Multi	
<b>Scones</b>	Single	
	Multi	
<b>Meringues</b>	Single	
<b>Bread Rolls</b>	Single	
<b>Pastry</b>	Phyllo	Single
	Flaky/Puff	Single
	Choux	Single
		Multi
	Croissants	Single
		Multi
<b>Pies</b>	Apple	Single
	Lemon Meringue	Single

## COOKING CHARTS

*The information in these charts are guidelines only. Refer to your recipe or the packaging and be prepared to adjust the cooking times and settings accordingly.*

*If your oven does not have Fan Forced, use Bake or Fan Bake and cook on a single shelf only.*

*For models without Bake functions use Fan Forced instead.*

<b>RECOMMENDED FUNCTION</b>	<b>SHELF POSITIONS</b>	<b>TEMP (°C)</b>	<b>TIME (MINS)</b>
Fan Bake	4	180-190	13-17
Fan Forced	3 and 5	160-170	13-17
Fan Bake	4	180-190	15-20
Fan Forced	3 and 5	160-170	15-20
Pastry Bake/Fan Bake	4	160-170	12-15
Pastry Bake/Fan Bake	3	160-165	15-20
Bake	4	160-165	30-35
Bake	4	160-180	50-60
Bake	2	155-165	1hr 30
Classic Bake/Bake	2	120-160	2.5 hrs
Bake	2	175	30-40
Bake	2	170-190	15-25
Pastry Bake/Fan Bake	3	130-140	20-25
Fan Bake	3	180-190	13-17
Fan Forced	2 and 4	160-170	16-21
Fan Bake	2	210-230	8-12
Fan Forced	1 and 3	210-230	8-12
Bake	1	100-120	60
Bake	4	195-210	25-35
Fan Bake	3	190-200	15-25
Pastry Bake	3	185-200	20-30
Pastry Bake			
Fan Forced	2	200-210	30-35
Bake			
Fan Forced	3	190-200	15-25
Pastry Bake/Fan Bake	2	190-200	25-30
Pastry Bake/Fan Bake	2	175-180	30-40

## COOKING CHARTS

### SAVOURY

FOOD		SHELVES
Pies	Chicken / Steak / Mince	Single
Sausage Rolls		Single
Meat Loaf		Single
Pizza		Single
Lasagne		Single
Quiche		Single
Potatoes	Traditional Baked	Single
Frittata	Grill to finish	Single
Casseroles		Single
Oven meals		Single

### ROASTING

FOOD		SHELVES	
Beef (Boneless)	Rare	Single*	
	Medium		
	Well done		
Prime Rib Roast	Rare	Single*	
	Medium		
	Well done		
Lamb leg (Bone in)	Medium	Single*	
	Well done		
Lamb leg (Boneless)	Medium	Single*	
	Well done		
Veal	Medium	Single*	
	Well done		
Chicken (Whole)		Single*	
Turkey (Whole)	With Stuffing	Single*	
	Without Stuffing		
Pork (Boneless)	Medium	Single*	
	Well done		
Pork Crackling	Crisp		
Venison	Brown in a frying pan first.	Rare	Single*
		Medium	

\* If multiple shelves are required (eg roasting vegetables at the same time), use Fan Forced and shelf positions 3 & 5.

## COOKING CHARTS

RECOMMENDED FUNCTION	SHELF POSITIONS	TEMP (°C)	TIME (MINS)
Pastry Bake/Fan Bake	3	190-195	30-40
Pastry Bake/Fan Bake	3	190-195	30-40
Bake	4	175-180	55-65
Bake	1	225-250	15-20
Fan Bake	3	175-180	45-50
Pastry Bake/Fan Bake	2	180-200	30-40
Bake	3	175-190	40-50
Pastry Bake/Fan Bake	3	170-180	30-45
Bake	3	170-190	55-70
Fan Forced	3	170-190	30-40

RECOMMENDED FUNCTION	SHELF POSITIONS	TEMP (°C)	TIME (MINS)
Bake	3	160-170	18-32 / 450g
Bake	3	160-170	25-40 / 450g
Bake	3	160-170	30-55 / 450g
Bake	3	160-170	15-30 / 450g
Bake	3	160-170	20-35 / 450g
Bake	3	160-170	25-40 / 450g
Bake	3	160-170	18-28 / 450
Bake	3	160-170	20-33 / 450g
Bake	3	160-170	20-35 / 450g
Bake	3	160-170	25-45 / 450g
Bake	3	160-170	20-40 / 450g
Bake	3	160-170	25-45 / 450g
Fan Grill	3	175-190	15-20 / 450G
Bake	1	165-175	17-22 / 450g
Bake	1	150-165	15-20 / 450g
Bake	3	170-175	25-40 / 450g
Bake	3	170-175	30-45 / 450g
Bake	3	250	20
Fan Grill	4	225	7.5/ 2.5cm meat thickness
Fan Grill	4	225	9.5 / 2.5cm meat thickness

## COOKING CHARTS

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### GRILLING

FOOD		SHELVES	
Beef	Steak	Rare	Single
		Medium	Single
	Burgers	Single	
	Meatballs	Single	
Lamb	Chops	Medium	Single
		Well done	Single
Pork	Chops (well done)	Single	
	Ham steak	Single	
	Bacon	Single	
Chicken	Boneless pieces	Single	
Sausages		Single	
Fish	Fillets	Single	
	Whole	Single	
Vegetables	Sliced	Single	

## COOKING CHARTS

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RECOMMENDED FUNCTION	SHELF POSITIONS	TEMP (°C)	TIME (MINS)
Grill	4	HI	8-10
Grill	4	HI	10-15
Grill	4	HI	12-15
Grill	4	HI	12-15
Grill	4	HI	15-20
Grill	4	HI	20-25
Grill	4	HI	15-20
Grill	4	HI	15-20
Grill	4	HI	4-7
Fan Grill	5	175-190	30-50
Grill	5	HI	10-15
Fan Grill	5	200-220	8-12
Fan Grill	5	200-220	15-20
Grill	4	HI	8-12

# CARE AND CLEANING

## Manual cleaning

### ALWAYS

- Before any manual cleaning or maintenance, first wait for the oven to cool down to a safe temperature to touch, then turn its power supply off at the wall.
- Read these cleaning instructions and the 'Safety and warnings' section before you start cleaning your oven.
- To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the oven cavity enamel after each use.

### NEVER

- Never use a steam cleaner.
- Never store flammable substances in the oven.
- Never use abrasive or harsh cleaners, cloths, scouring pads or steel wool. Some nylon scourers may also scratch. Check the label first.
- Never use oven cleaner on catalytic panels (some models only).
- Never leave alkaline (salty spills) or acidic substances (such as lemon juice or vinegar) on the oven surfaces.
- Never use cleaning products with a chlorine or acidic base.

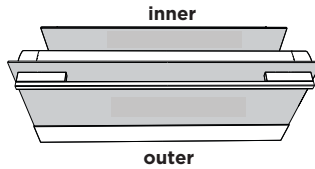
### WHAT?

#### Glass surfaces

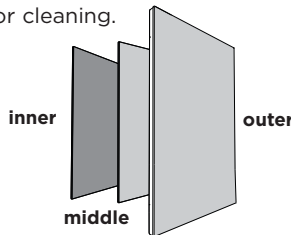
(oven door panes, control panel)

### HOW?

- **Top opening models:** Your oven has two panes. The inner pane may be removed for cleaning.



- **Side opening models:** Your oven has three panes. The inner and middle panes may be removed for cleaning.



- For instructions, see sections 'Removing and replacing the door glass panes for cleaning'.
  - ① Clean 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.

### IMPORTANT!

- **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 and may damage its special coating, which in turn could result in the glass cracking or shattering.**
- **We recommend removing the glass pane(s) for cleaning. Cleaning the glass with the pane in the door may result in cleaning liquid running down the gaps and drying onto internal components. Top opening models - we recommend removing the oven door first.**
- **Take particular care when cleaning the control panel glass. Only use a damp cloth with detergent.**

## CARE AND CLEANING

### Manual cleaning

WHAT?	HOW?	IMPORTANT!
<b>Dials</b>	Clean with a solution of mild detergent and hot water, then wipe dry.	<b>Do not use stainless steel or oven cleaner on the dials, as doing so may damage their coating.</b>
<b>Stainless steel strip/handle on the front of the oven door</b>	<ul style="list-style-type: none"> <li>• Clean with a solution of mild detergent and hot water, then wipe dry with a microfibre cloth.</li> <li>• If necessary, use a suitable stainless steel cleaner and polish.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Always read the label to make sure that your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your oven.</b></li> <li>• <b>Always rub the stainless steel in the direction of the grain.</b></li> </ul>
<b>Oven door frame and plastic corner clips</b>	Clean with a solution of mild detergent and hot water, then wipe dry.	
<b>Catalytic panels</b>  (purchased separately)	<p>To clean light soiling off the surfaces:</p> <ol style="list-style-type: none"> <li>① Wipe with a damp cloth and a solution of hot water and mild detergent or an ammonia-based cleaner.</li> <li>② Wipe dry with a soft cloth.</li> </ol> <ul style="list-style-type: none"> <li>• To clean stubborn, 'baked on' soiling run the oven on Fan Grill at 200°C for 1.5 hours to enhance the catalytic panel cleaning function.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>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.</b></li> <li>• <b>Do not use oven cleaner on the catalytic panels. If you wish to use oven cleaner on any other part of the enamelled cavity, first remove the catalytic panels.</b></li> <li>• <b>Do not immerse catalytic panels in water.</b></li> <li>• <b>Never use scourers, brushes, abrasives or cleaners with acid or alkali content on the catalytic panels.</b></li> </ul>
<b>Drip channel</b>	Wipe dry using a sponge.	

## CARE AND CLEANING

### Manual cleaning

WHAT?	HOW?	IMPORTANT!
<b>Oven cavity</b>	<ul style="list-style-type: none"> <li>• Remove everything from the oven: all shelves and trays, the side racks, the catalytic panels (if purchased separately).</li> <li>① Remove the oven door (see instructions on following pages).</li> <li>② Wipe the inside of the oven using household detergent or an ammonia-based cleaner.</li> <li>③ Wipe clean with a damp cloth and allow to dry completely.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>To prevent soiling from becoming ‘baked on’ and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the enamelled surfaces after each use.</b></li> <li>• <b>To make wiping out the oven easier you may remove and the oven door. See the following pages for instructions.</b></li> <li>• <b>To make cleaning the oven ceiling easier, the grill element can be lowered. See following pages for instructions.</b></li> </ul>
<b>Telescopic sliding shelf supports</b>  (purchased separately)	Wipe with a damp cloth and mild detergent. Do not wipe off or wash away the white lubricating grease (visible when the slides are extended).	<b>Do not wash these in the dishwasher or immerse in soapy water. Do not use oven cleaner on them either; as doing so will remove the white lubricating grease and prevent the slides from running smoothly.</b>
<b>Grill tray</b> <b>Grill rack</b> <b>Side racks</b> <b>Oven shelves</b> <b>Baking tray</b>	<ul style="list-style-type: none"> <li>• Clean with a solution of mild detergent and hot water.</li> <li>• Pre-soak stubborn burnt-on stains in a solution of dishwasher powder and hot water.</li> <li>• Except for the baking tray these parts are also dishwasher safe.</li> </ul>	
<b>Oven seal</b>	Clean with a solution of mild detergent and hot water	
<b>Oven vent louvres</b>	Wipe with a damp cloth.	<b>Take care not to let any liquid run down the louvres of the oven vent.</b>

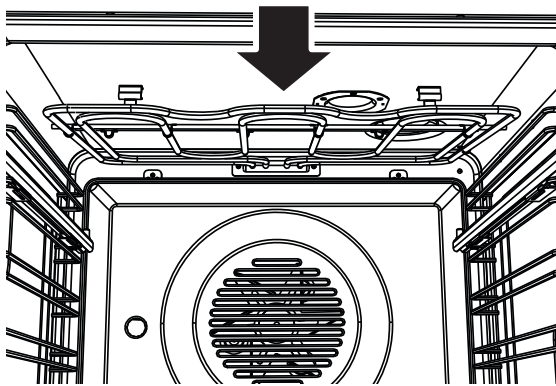
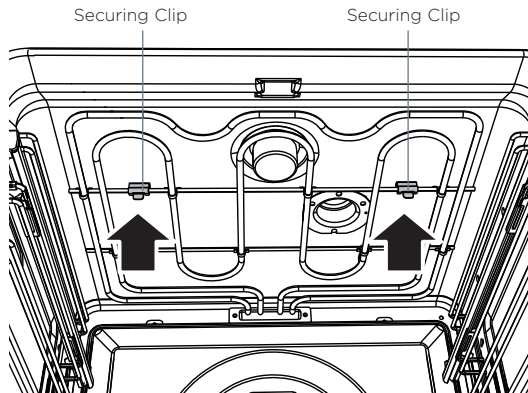
## CARE AND CLEANING

### Drop-down upper element

#### **IMPORTANT!**

**Always turn off the oven at the wall before lowering the upper element. Make sure the oven has cooled down completely before starting.**

- To lower the upper element: pull the two securing clips gently forward to release the element. The element will now drop down to enable cleaning.
- When you have finished cleaning the oven ceiling, pull the securing clips forward, raise the element and release the clips. Make sure the element is securely held in place.
- The element itself is self-cleaning.



Drop down grill element

## CARE AND CLEANING

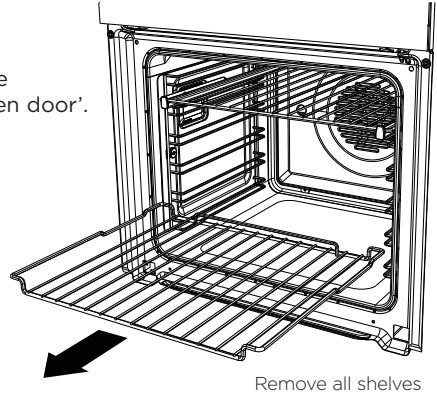
Removing the side racks and catalytic panels (some models only, purchased separately)

### IMPORTANT!

Always turn off the oven at the wall first. Ensure the oven has cooled down completely before starting.

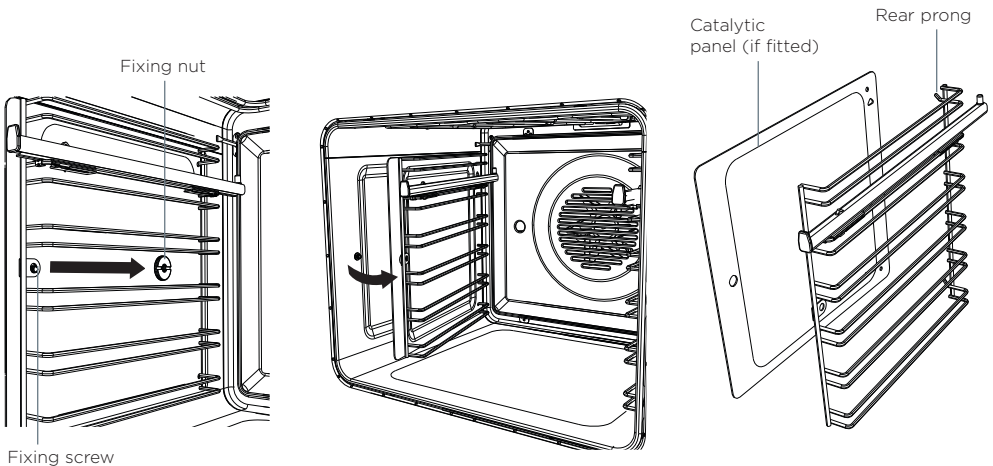
#### Remove all shelves

- 1 Slide out all shelves and remove.  
For easier access we recommend removing the oven door. See 'Removing and refitting the oven door'.



#### Remove both side racks (and catalytic panels if fitted):

- 1 Unscrew and remove the fixing nut at the front of the side rack. Use a coin to loosen the nut if necessary.
- 2 Pull the side rack toward the center of the oven until the front tab is clear of the fixing screw. If catalytic panels are fitted remove them at the same time (pull the panel toward the centre of the oven along with the side rack).
- 3 Slide the side rack (and catalytic panel if fitted) forward until the rear prongs are clear of the holes.
- 4 You may now slide the catalytic panel off the side rack rear prongs.

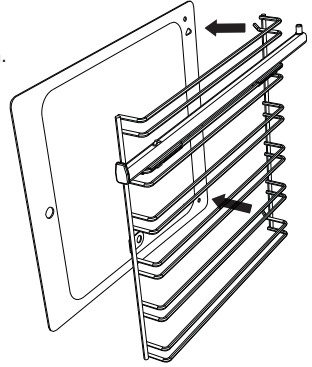


## CARE AND CLEANING

### Refitting the side racks and catalytic panels (some models only, purchased separately)

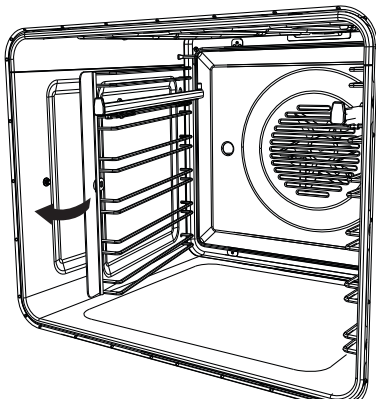
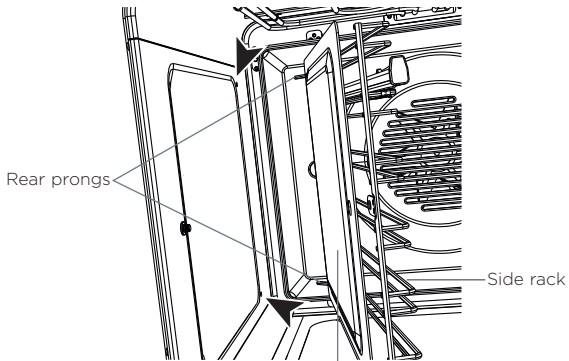
#### Fit the catalytic panel to the side rack

- ① Ensure the panels are placed the correct way around: the hole for the fixing screw goes to the front of the oven.
- ② Fit the rear prongs of the side rack through the holes in the catalytic panel.

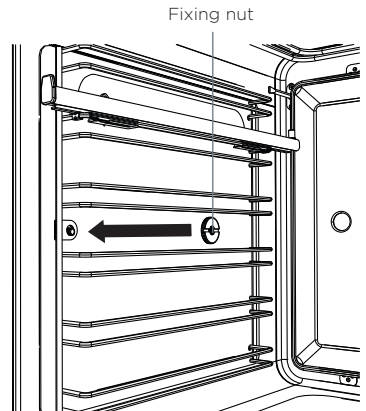


#### Replace the side rack

- ① Slide the rear prongs of the side rack into the holes at the rear of the oven
- ② Fit the side rack front tab (and catalytic panel if fitted) over the fixing screw.
- ③ Replace the fixing nut. You may use a coin to tighten the nut.



Catalytic panel  
(if fitted)

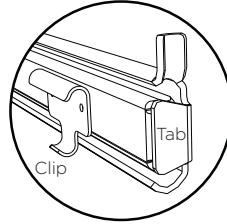


## CARE AND CLEANING

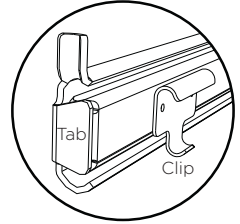
### Removing and refitting the sliding shelf supports (if purchased separately)

#### To fit

- ① Ensure the slides are the correct way around (the front of the slide has the triangular shaped tab as shown).
- ② Fit the top of the 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 slide down and 'click' the bottom of the clips into place.



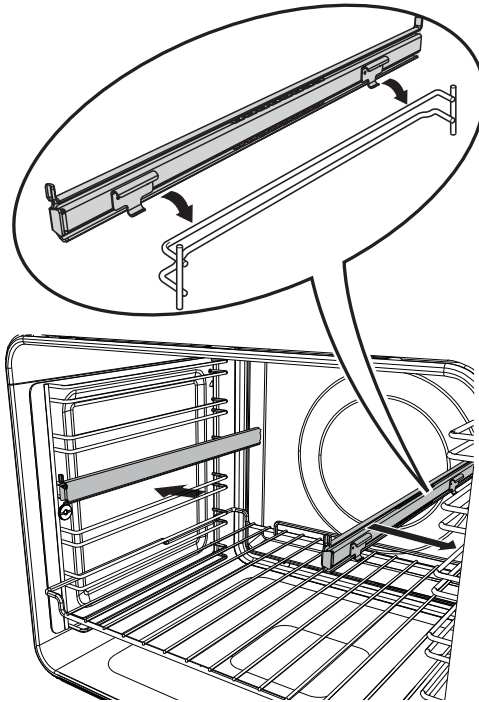
Front of Left Hand Slide



Front of Right Hand Slide

#### To remove

- Grasp the slide and rotate the bottom up to release the the clips and remove.



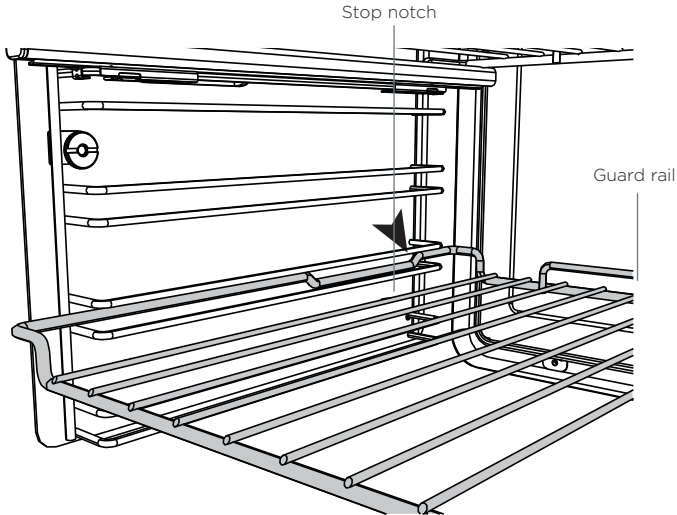
#### When refitting the sliding shelf supports, make sure that you fit:

- the side racks first
- the slides to the top wire of a shelf position
- both sides of each pair of slides
- both slides on the same level.

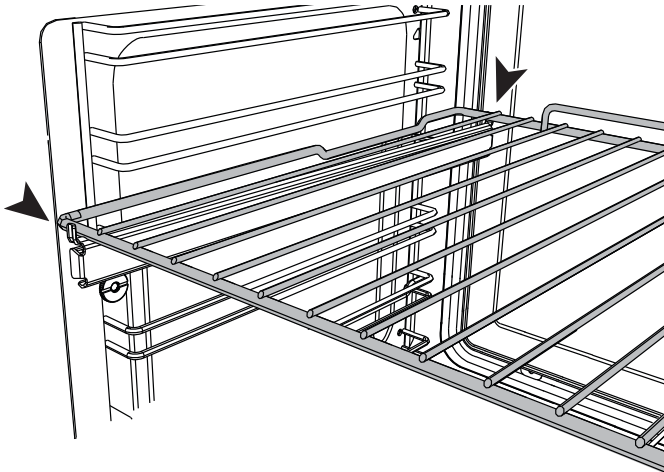
## CARE AND CLEANING

### Refitting the oven shelves and roast tray

- Slide in the shelves you need, making sure that:
- They slide between the two wires of a shelf position (unless a sliding shelf support is being use)
- The stop notches point down
- The guard rail is to the rear.



Refitting the shelf between two wires



Refitting the shelf onto a sliding shelf support

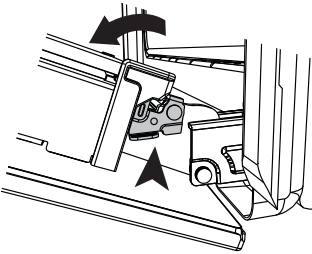
## CARE AND CLEANING

Removing and refitting the oven door.

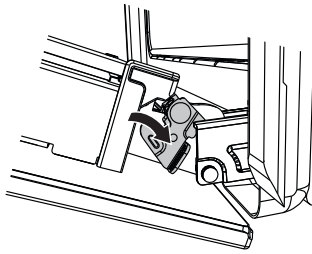
### IMPORTANT!

- Take care, the oven door is heavy.
- **SIDE-OPENING MODELS** - Do not attempt to remove a side-opening oven door. Doing so will void the warranty. Side-opening doors can only be removed by a Fisher & Paykel authorised technician.
- **TOP-OPENING MODELS** - We recommend removing the door to make cleaning the interior parts of the oven easier. See below for removing and refitting the oven door.

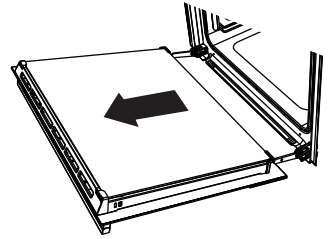
To remove a top-opening door



- ① Open the door fully. Locate the two small metal locking levers on both door hinges either side.

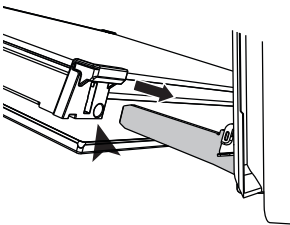


- ② Push each locking lever down fully to release the door from the hinge.

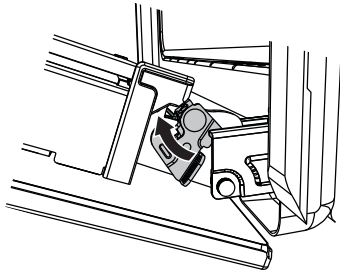


- ③ Holding the door on both sides, carefully pull the door out and away from the hinges.

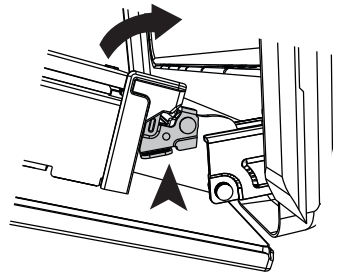
To refit the door



- ④ Holding the door on both sides, line up the holes in the base of the door with the hinges and slide the door on.



- ⑤ Once the door is fully located on the hinges, push each locking lever up fully to lock the door onto the hinge.



- ⑥ **IMPORTANT!** Ensure the levers are both fully locked before trying to shut the door.

## CARE AND CLEANING

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### Removing the door glass panes for cleaning

#### **IMPORTANT!**

- **Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.**
- **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.**
- **Take extreme care when handling the glass panes. Avoid the corners and 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 and may damage its special coating, 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 all the glass panes correctly. Do not use the oven without all glass panes correctly in place.**
- **If the glass panes feel difficult to remove or replace, do not force them. 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.**

#### **TOP-OPENING MODELS ONLY**

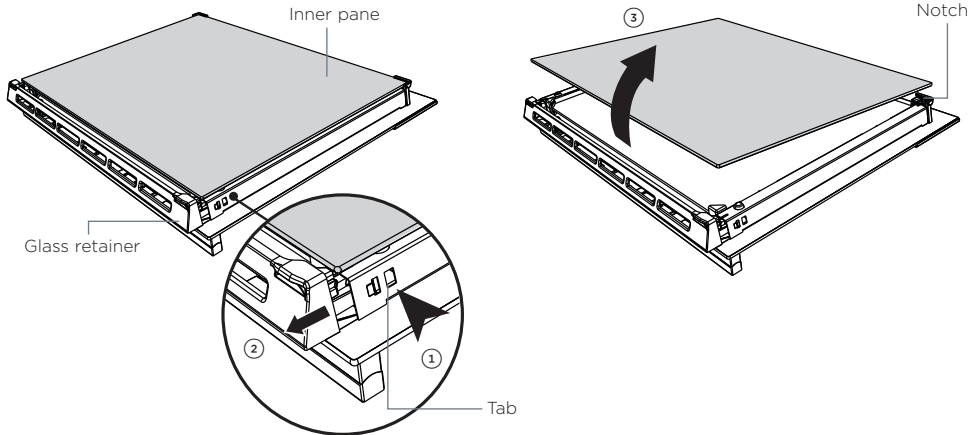
We recommend removing the door to make cleaning the glass easier. See 'Removing and refitting the oven door' for instructions. Once the door is removed, lay it down on a soft, clean, flat surface.

Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.

## CLEANING THE DOOR GLASS - TOP-OPENING MODELS

### To remove the inner pane

- ① Press the glass retainer tabs in on both sides of the door.
- ② Pull the glass retainer up until the tabs relocate in the topmost hole.
- ③ Holding the top of the inner pane, gently pull the pane toward the top of the door until the pane is clear of the notch at the bottom of the door and lift out. Do not angle the pane too much as you may damage the glass.



## CLEANING THE DOOR GLASS - TOP-OPENING MODELS

### After cleaning replace the door glass panes

#### When replacing the glass panes make sure that

- you replace the inner pane correctly as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly
- you take extra care not to bump the edges of the glass against any object or surface you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

#### Replace the inner pane

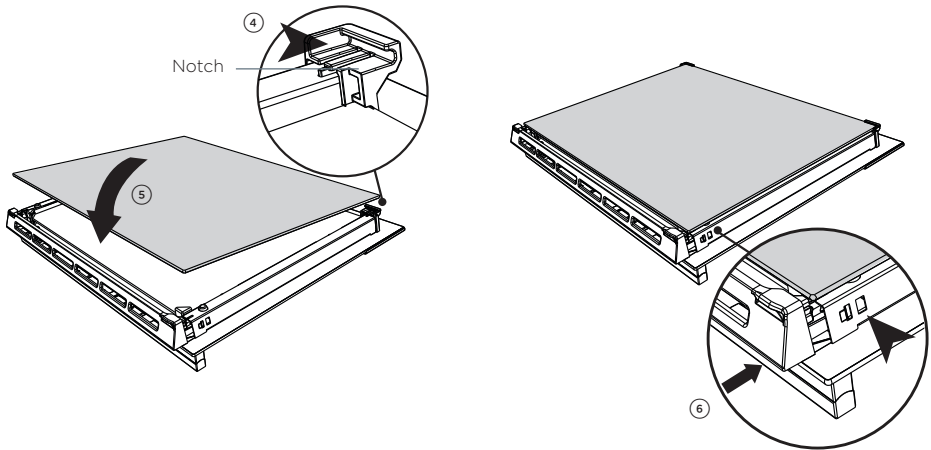
Ensure the pane is the right way up

(ie the warning should be readable at the bottom of the door)

- ④ Slide the pane into the notch at the bottom of the door.
- ⑤ Lower the pane onto the notch at the top of the door.
- ⑥ Slide the glass retainers back into place and ensure they are clipped securely in place.

### IMPORTANT!

**Make sure the glass retainers are correctly and firmly in place and the glass pane is secure.**



## CLEANING THE DOOR GLASS – SIDE-OPENING MODELS

### IMPORTANT!

- Depending on the model, the oven door is hinged either on the left or the right.
- Removing and refitting the inner pane requires at least two people. Do not attempt to do this on your own, as you could be injured or the oven could be damaged.
- Take note of the orientation of the glass panes to help ensure you replace them correctly.
- 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 pane

- ① Press the glass retainer tabs in on both sides of the door.
- ② Pull the glass retainer up until the tabs relocate in the topmost hole.

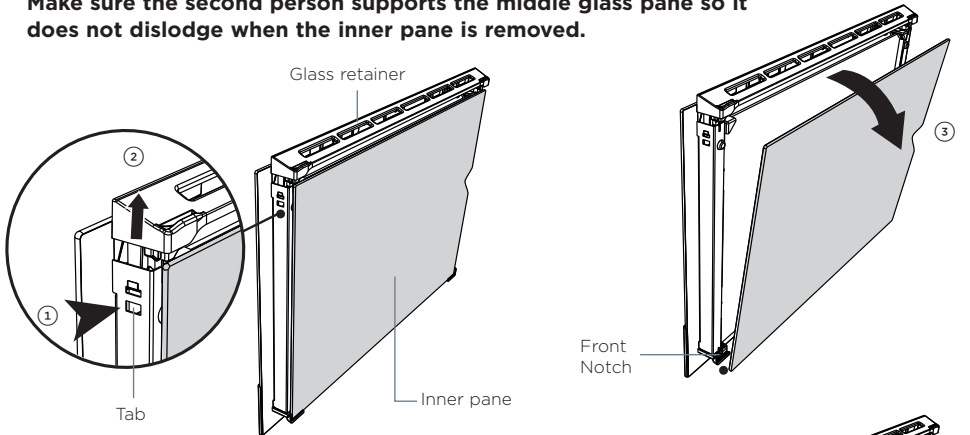
### IMPORTANT!

Make sure you support the glass pane so it does not fall out.

- ③ Holding the top of the inner pane, gently lift the pane up until it is clear of the front notch at the bottom of the door and lift out. Do not angle the pane too much as you may damage the glass.

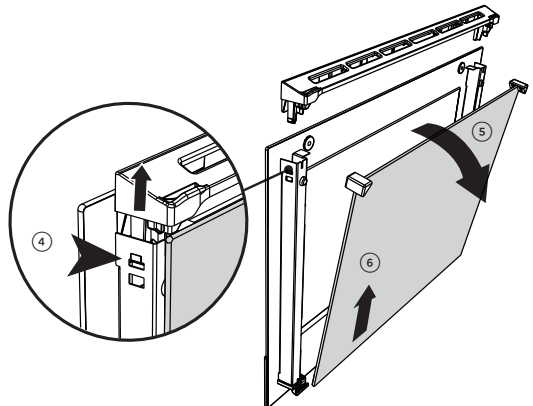
### IMPORTANT!

Make sure the second person supports the middle glass pane so it does not dislodge when the inner pane is removed.



#### To remove the middle pane

- ④ Press the glass retainer tabs in on both sides of the door again. The glass retainer can then be pulled off completely.
- ⑤ Gently pull the top of the pane towards you until the top of the pane is clear of the door frame.
- ⑥ Lift the pane out. The rubber stoppers at the top of the pane remain attached to the glass pane.



# CLEANING THE DOOR GLASS - SIDE-OPENING MODELS

## After cleaning replace the door glass panes

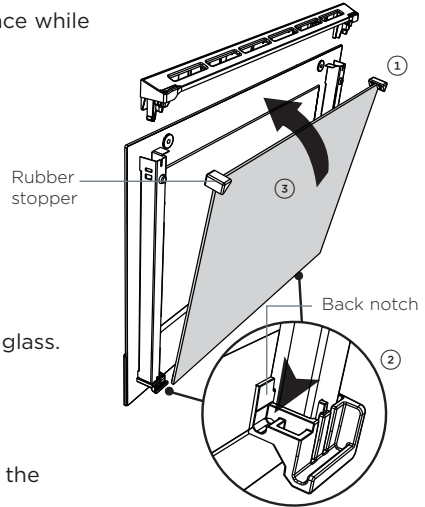
### When replacing the glass panes make sure that

- you replace the inner pane correctly as shown. The pane must be in the position described below and seated in the front notches in order to fit into the door and to ensure that the oven operates safely and correctly
  - you take extra care not to bump the edges of the glass against any object or surface you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.
- Ensure one person holds the door firmly in place while the other replaces the glass pane(s).

### Replace the middle pane

Ensure the pane is the right way up (the warning should be readable at the bottom of the door)

- ① Ensure the rubber stoppers are still attached at the top to the pane.
- ② Slot the bottom of the pane into the back notch at the bottom of the door.
- ③ Press the top of the pane gently into place so the rubber stoppers rest on the outer pane of glass.



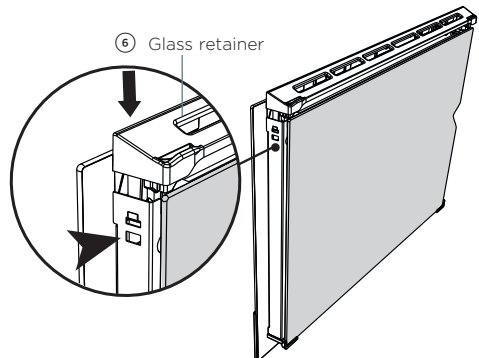
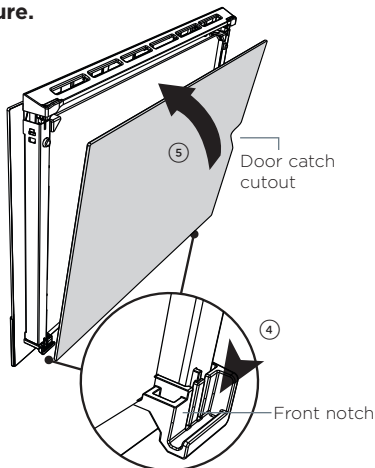
### Replace the inner pane

Ensure the pane is the right way up (ie the cut out fits around the door catch, and the inscription should not be visible when fitted).

- ④ Slide the pane into the notch at the bottom of the door.
- ⑤ Rest the pane against the notch at the top of the door.
- ⑥ Slide the glass retainer back into place and ensure it is clipped securely in place.

## IMPORTANT!

**Make sure the glass retainers are correctly and firmly in place and the glass pane is secure.**



## CARE AND CLEANING

### Replacing the oven light bulbs

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

The light is located in the ceiling of the oven, center front.

Your oven uses a screw-in incandescent OVEN bulb - it must be capable of withstanding high temperatures (300 °C) and with the specifications: 230-240V, 50Hz and 25W.

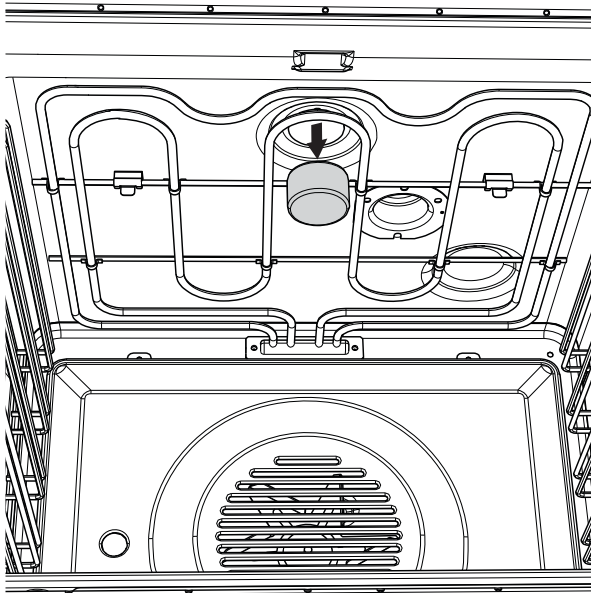
### Changing the bulb

- ① Let the oven cavity and grill element cool down before changing the bulb.

### **IMPORTANT!**

**Turn the oven off at the wall before continuing.**

- ② Turning anti-clockwise unscrew the glass cover
- ③ Carefully unscrew the faulty incandescent bulb
- ④ Replace the light bulb
- ⑤ Replace the glass cover
- ⑥ Turn the oven back on and set the clock (see 'First use' for instructions).



## TROUBLESHOOTING

### Troubleshooting chart

If there is a problem, check the chart below to see if you can fix it. If the problem cannot be fixed or persists, call your Authorised Repairer or Customer Care.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>General</b>		
<b>The oven does not work.</b>	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.
<b>The oven does not work but the display is lit.</b>	The oven is set for automatic cooking (some models only).	See 'Automatic cooking' for instructions.
<b>The oven light does not come on when I select a function.</b>	The clock has not been set	See 'First use' for instructions on setting the clock.
	The oven light bulb(s) have blown.	Replace the light bulb(s). See 'Care and cleaning' for instructions.
<b>The oven light does not come when I open the door.</b>	This is normal.	The oven light only comes on when you have selected a cooking function.
<b>The oven is not heating.</b>	The door is opened too frequently during cooking.	Make sure the door is properly closed and avoid opening it frequently during cooking.
	The clock has not been set.	The oven will not function until the clock is set. See 'First use' for instructions on setting the clock.

## TROUBLESHOOTING

<b>PROBLEM</b>	<b>POSSIBLE CAUSES</b>	<b>WHAT TO DO</b>
<b>General</b>		
<b>The oven cancels automatic cooking when I adjust the clock setting.</b>	The oven was set for automatic cooking when you were trying to adjust the clock setting	You can only adjust the clock setting while the oven is not set for automatic cooking. See section 'Setting the clock and first use' for instructions.
<b>A glass pane in the oven door has cracked, chipped, or shattered.</b>	Incorrect cleaning or the edge of the glass hitting against something.	You must NOT use the oven. Call your Authorised Repairer or Customer Care.
<b>The oven fan turns on again several minutes after I have turned off the oven.</b>	This is normal.	If the oven is over a certain temperature the cooling fan will automatically turn on to cool the oven down.
<b>The oven fan stays on when I set a delayed start with Automatic cooking.</b>	This is normal.	The oven will not heat up until the start time is reached.

# WARRANTY AND SERVICE

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## 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, Customer Care, or contact us through our 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.

Complete and keep for safe reference:

Model \_\_\_\_\_

Serial No. \_\_\_\_\_

Purchase Date \_\_\_\_\_

Purchaser \_\_\_\_\_

Dealer \_\_\_\_\_

Suburb \_\_\_\_\_

Town \_\_\_\_\_

Country \_\_\_\_\_





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