

**FISHER & PAYKEL**

**FREESTANDING COOKER**

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OR90SCI1X models

**USER GUIDE**

**NZ AU**



## CONTENTS

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|                                       |    |
|---------------------------------------|----|
| Safety and warnings                   | 2  |
| Introduction                          | 6  |
| First use                             | 8  |
| Cooking guide                         | 13 |
| Oven functions                        | 15 |
| Cooking charts                        | 18 |
| Setting the timer                     | 24 |
| Auto Cook                             | 25 |
| Using your induction cooktop          | 28 |
| Using your cooktop's special features | 32 |
| Choosing the right cookware           | 35 |
| Cooking guidelines                    | 37 |
| Using the storage compartment         | 39 |
| Care and cleaning                     | 40 |
| Troubleshooting                       | 56 |
| Alert codes                           | 61 |
| Warranty and service                  | 62 |

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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.fisherpaykel.com](http://www.fisherpaykel.com) or contact your local Fisher & Paykel dealer.

## SAFETY AND WARNINGS

Your freestanding cooker has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using it:

### **WARNING!**



#### **Electrical Shock Hazard**

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

**Switch the cooker off at the wall before replacing fuses or the oven lamp.**

### **WARNING!**



**Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.**

**NEVER try to extinguish a fire with water, but switch off the appliance and cover flame, eg with a lid or fire blanket.**

**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 the oven or storage compartment, or on the cooktop surface.**

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

### **WARNING!**



#### **Cut Hazard**

**Failure to use caution could result in injury or cuts.**

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

## SAFETY AND WARNINGS

### ⚠ WARNING!



Failure to follow this advice could result in burns and scalds. During use, accessible parts of this appliance will become hot enough to cause burns.

Do not let body, clothing or any item other than suitable cookware contact with the ceramic glass until the surface is cool. Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly. Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.

Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.

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. Do not touch the cooktop components, burners, trivets/pan supports or the base when hot. Before cleaning, turn the cooker off and make sure it is cool.

### ⚠ WARNING!



**Health Hazard**

Failure to follow this advice may result in death. This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.

Failure to follow this advice may result in death.

### ⚠ WARNING!



**Poisoning Hazard**

Failure to follow this advice may result in poisoning or death. Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

Failure to follow this advice may result in poisoning or death.

# IMPORTANT SAFETY INSTRUCTIONS!

- Read all the instructions before using the appliance. Use the appliance 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. A risk of tip-over exists when the appliance is not installed in accordance with the installation instructions.
- Do not operate the appliance if it is damaged or not working properly. If you received a damaged product, contact your dealer or installer immediately.
- Clean only the parts listed in this manual.
- Do not modify this appliance.
- This appliance is to be serviced only by an authorised person.
- Isolating switch: make sure this cooker 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 play with the appliance or 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 store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.
- 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 use aluminum foil to line any part of the oven, storage drawer or cooktop. This will cause heat to be trapped underneath it. This trapped heat can upset the cooking performance and damage the finish of the oven or cooktop parts.
- 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 cooker.
- Do not store flammable items in the oven or storage drawer or on the cooktop surface.
- The cooktop is not intended to be operated by means of an external timer or separate remote-control system.
- CAUTION: the cooking process has to be supervised. A short-term cooking process has to be supervised continuously.

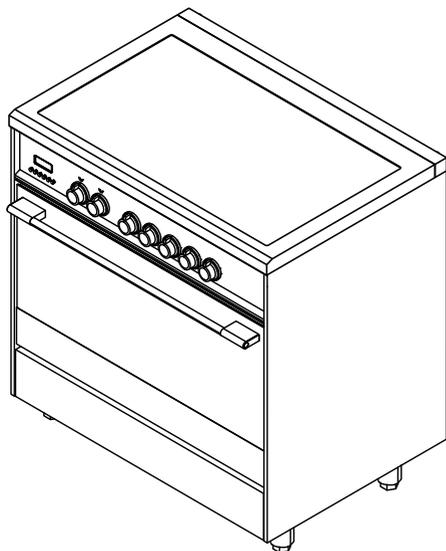
# IMPORTANT SAFETY INSTRUCTIONS!

- Do not place aluminium foil or plastic dishes on the cooktop.
- Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.
- Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.
- Saucepan handles may be hot to touch. Keep handles out of reach of children.
- If the electrical supply cord is damaged, it must only be replaced by an authorised person.
- This cooker is not to be used as a space heater, especially if it is installed in marine craft or in a caravan.
- 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.
- Always keep oven vents unobstructed.
- 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.
- 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 before preheating the oven. 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.

# INTRODUCTION

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## 90cm models



OR90SC1X

### Before you start

- ① Make sure that the anti-tip bracket at the right rear of the cooker has been properly installed.
- ② Make sure that the installer has completed the 'Final checklist' in the Installation instructions.
- ③ Read this guide, taking special note of the 'Safety and warnings' section.
- ④ Remove all accessories and packaging from the oven and cooktop. Recycle items that you can. If any adhesive residue is left on surfaces, remove this using dishwashing liquid on a soft cloth. Do not use any harsh or abrasive cleaners.
- ⑤ Make sure you follow the instructions under 'First use' before using your cooker for cooking.

# INTRODUCTION

## A word on induction cooking

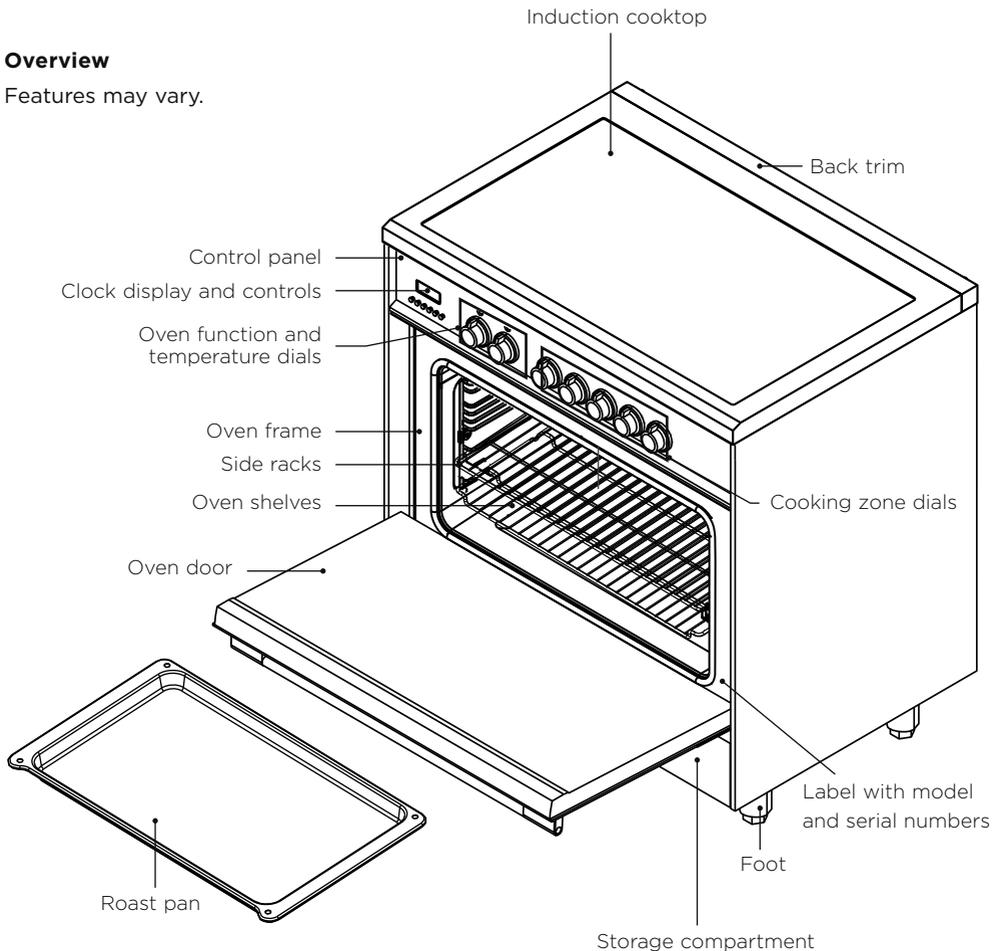
Induction cooking is a safe, advanced, efficient, and economical cooking technology.

It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up. This technology has a number of advantages over traditional radiant energy cooking:

- Heat-up times are much faster.
- Use is safer as no heating takes place unless a suitable pan is placed on the cooking zone.
- As heat is transferred without loss, you save energy.

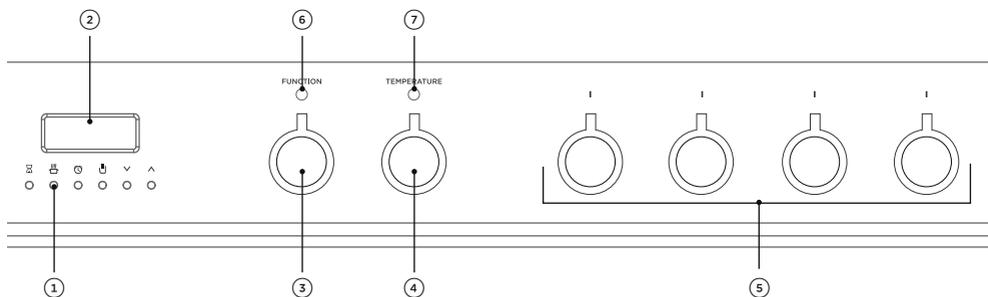
## Overview

Features may vary.



# FIRST USE

## Control panel layout



- ① Clock controls
- ② Clock display
- ③ Function dial
- ④ Temperature dial
- ⑤ Cooktop control dials
- ⑥ Function indicator light
- ⑦ Temperature indicator light

## Clock display and controls

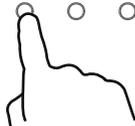
-  Timer (see 'Setting the timer')
-  Cook time (see 'Auto Cook')
-  End time (see 'Auto Cook')
-  Clock (see 'Setting the clock')  
Cancel Auto Cook (see 'Auto Cook')
- ▽ ▲ Scroll
- A  
U  
T  
O  
Auto Cook indicator (see 'Auto Cook')
-  Timer indicator (see 'Setting the timer')



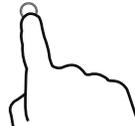
## FIRST USE

### Setting the clock

When your oven is first turned on, or after a power cut, the display will flash. You will need to set the clock in order to use the oven.



① Press  to enter the clock display.



② Press  and  to set the time.

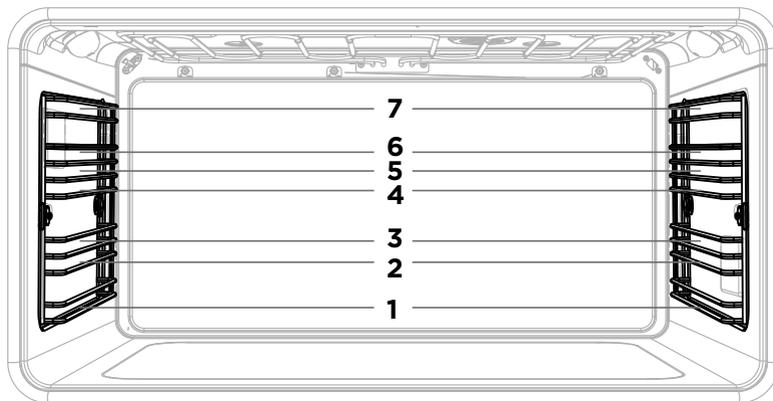
## FIRST USE

### Positioning the shelves

- Shelf positions are numbered from the bottom.
- Position the shelves you will need before turning the oven on.
- For advice on which shelf position to use, see sections 'Oven functions', 'Cooking guidelines', and 'Cooking charts'.

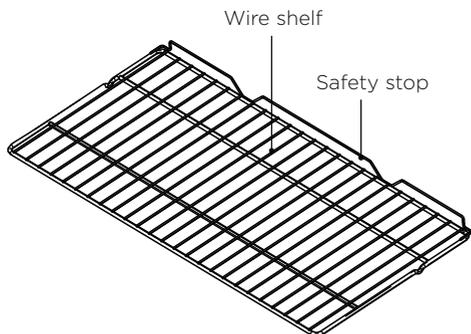
### IMPORTANT!

Always position the oven shelves before turning the oven on. Remove any unused shelves and baking utensils from the oven.

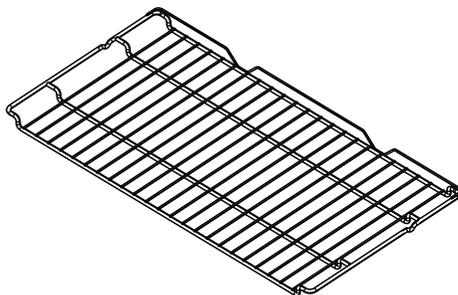


### Oven shelves

#### Flat wire shelf

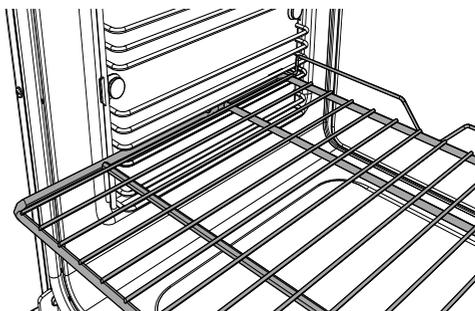
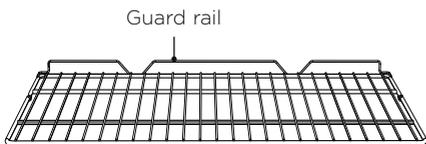


#### Step-down wire shelf

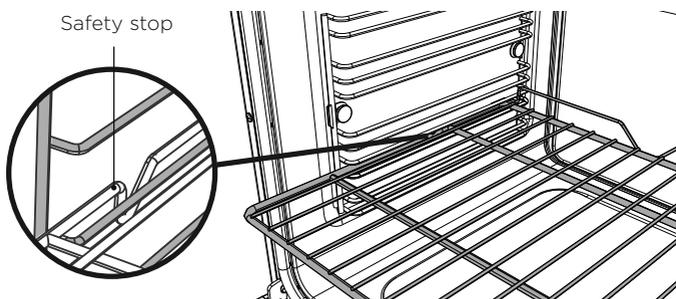


## FIRST USE

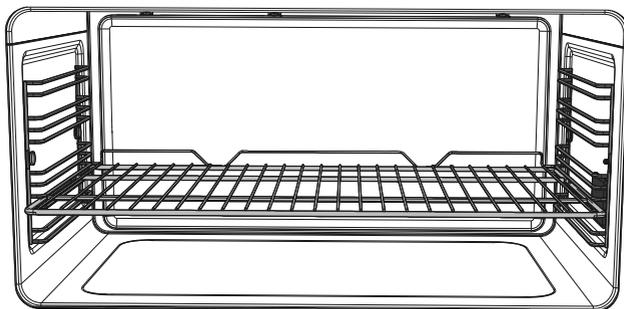
### To insert the shelves



- ① Make sure the guard rail is at the back, facing up.
- ② Position the shelf: it should rest on the side rack wires, as shown.



- ③ Tilt the front up slightly to help the safety stops clear the side rack wires.



- ④ Lower the shelf back onto the side rack wires and slide all the way into the oven.

### To remove the shelves

- ① **Wait for the oven to cool down completely.**
- ② Pull the shelf forward about  $\frac{3}{4}$  of the way.
- ③ Tilt the front up slightly to help the safety stops clear the side rack wires.
- ④ Remove the shelf.

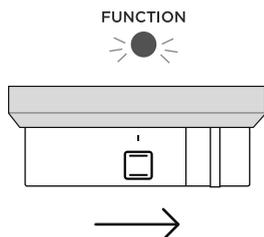
## FIRST USE

### Conditioning the oven

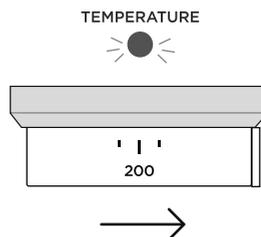
It is important to condition your oven before using it for cooking and baking. Conditioning will burn off any manufacturing residues and ensure that you get the best results right from the start.

#### Before you start:

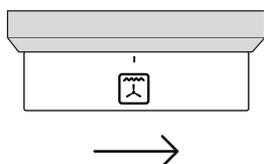
- Make sure you have removed all packaging and any cable ties used to secure the shelving during transit.
- Make sure all shelves are fitted in the oven.
- Make sure you have set the clock. If the clock has not been set the cooling fans will come on but the oven lights will remain off and the oven will not heat up.



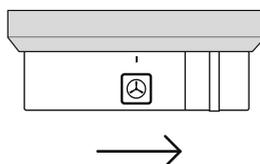
- ① Select the Bake  function.
- The oven will come on.



- ② Set the temperature to 200°C for 30 minutes.
- While the oven is heating up, the temperature indicator light will glow.
  - When the oven has reached set temperature, the temperature indicator light will go out.



then...



- ③ After 10 minutes, select the Fan Grill  function.
- Heat at 200°C for 10 minutes.
- ④ After 10 minutes, select the Fan Forced  function.
- Heat at 200°C for 20 minutes.

#### Note:

- There will be a distinctive smell and a small amount of smoke during the conditioning process as manufacturing residue is burnt off. This is normal, but make sure the kitchen is well ventilated while the oven is conditioning.
- Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

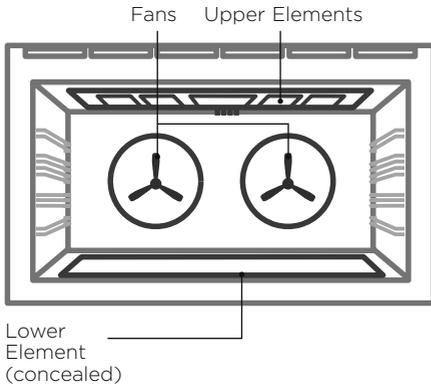
# COOKING GUIDE

## Oven cooking guidelines

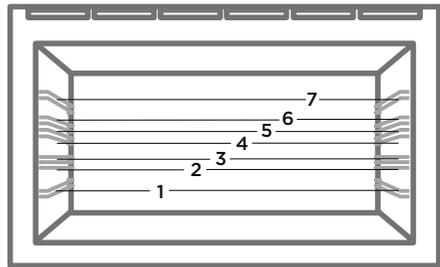
### IMPORTANT!

- Use all the oven modes with the oven door closed.
- Never use aluminum foil to cover the oven shelves or to line the floor of the oven. The trapped heat can irreversibly damage the enamel and may even cause fire.
- Do not place water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel.
- Do not cover the grill pan with aluminum foil. This will catch the grease and could cause fire.
- Do not use plastic wrap or wax paper in the oven.
- For food safety reasons, do not leave food in the oven for longer than two hours before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

## Baking



Shelf positions



- For best results when baking, always preheat your oven. The temperature indicator will go out when the set temperature is reached.
- While the oven is heating the grill element may be on.
- Do not open the door until at least  $\frac{3}{4}$  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) cook time may need to increase.
- 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.

### Shelf Position Guide

- Single shelf: place your baking on a shelf that will have the top of your pan near the center of the oven cavity.
- Multi shelf: always leave a space between shelves to allow the air to circulate.

# COOKING GUIDE

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## Roasting

- Use Fan Grill to roast whole chicken.
- For other meats use Bake for a succulent juicy flavoursome roast.
- Boneless, rolled or stuffed roasts take longer than roasts containing bones.
- Use a meat thermometer to determine when meat is cooked.
- Poultry should be well cooked with the juices running clear and an internal temperature of 75°C.
- For crispy crackling first sear pork at a high temperature, then lower the temperature to complete the cooking.
- If multi-shelf cooking (eg if roasting meat on one shelf and vegetables on another) use Fan Forced.
- Cook larger cuts of meat for longer at a lower temperature. 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.
- For best results allow 5 minutes of preheat before placing food in the oven.
- 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.
- Always reheat food to piping hot. This reduces the risk of contamination by harmful bacteria.
- Once hot, set the oven temperature to WARM to keep food hot.
- Never reheat a food more than once.
- Any condensation that forms during the cooking process will collect in the drip channel, below the door. This may be mopped up using a sponge once the oven has cooled.

## OVEN FUNCTIONS

### IMPORTANT!

- Use all the functions with the oven door closed.
- 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.



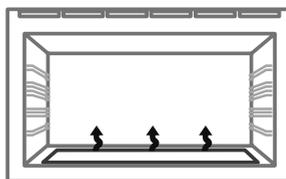
Light

### This is not a cooking function

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



Bake



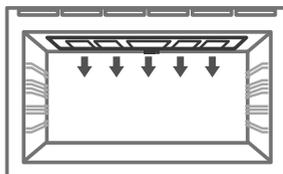
### Upper outer and lower elements

- Heat comes from both the upper and lower elements. The fan is not used in this function.
- Ideal for cakes and foods that require baking for a long time or at low temperatures.
- This function is not suitable for multi-shelf cooking.

Ideal for moist foods that take a longer time to cook eg rich fruit cake or bread.



Grill



### Upper elements

- This function delivers intense radiant heat from the upper elements.
- You can set the intensity of the heat by altering the temperature setting.
- For best results allow 5 minutes of preheat before placing food in the oven.
- The most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata.
- Ensure you centre the dish under the inner grill element.

Ideal for toasting bread or for top browning to 'finish off dishes'.

## OVEN FUNCTIONS



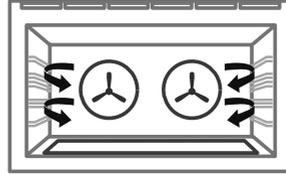
**Defrost**

### This is not a cooking function

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



**Fan Forced**



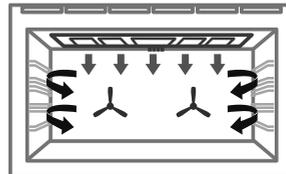
### Fan and rear element

- By using the central rear heating element and fan, hot air is blown into the cavity, providing a consistent temperature at all levels, making it perfect for multi-shelf cooking.
- Trays of cookies cooked on different shelves are crisp on the outside and chewy in the middle.
- Meat and poultry are deliciously browned and sizzling while remaining juicy and tender.
- Casseroles are cooked to perfection and reheating is quick and efficient.
- When multi-shelf cooking it is important to leave a gap between trays (eg use shelves 3 & 5) to allow the air to move freely. This enables the browning of foods on the lower tray.
- If converting a recipe from Bake to Fan Forced, we recommend that you decrease the bake time or decrease the temperature by approximately 20°C.
- For items with longer bake times (eg over an hour) it may be necessary to decrease both time and temperature.

Ideal for multi-shelf cooking biscuits, cookies, scones, muffins and cupcakes.



**Fan Grill**



### Fan plus upper elements

- This function uses the intense heat from the upper elements for top browning and the fan to ensure even cooking of foods.
- Meat, poultry and vegetables cook beautifully; food is crisp and brown on the outside while the inside remains moist and tender.

Ideal for whole chicken, tenderloin of beef or grilling your favourite chicken, fish or steak.

## OVEN FUNCTIONS

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**Warm**

### **This is not a cooking function**

- Provides a constant low heat of less than 90°C.
- Use to keep cooked food hot, or to warm plates and serving dishes. To reheat food from cold, use another oven function to heat the food piping hot and only then change to Warm, as this function alone will not bring cold food up to a high enough temperature to kill any harmful bacteria.

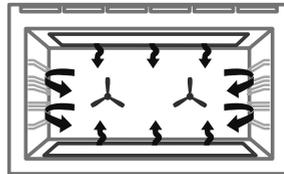
### **Proving bread**

This function is perfect for proving bread dough.

- ① Select the Warm function
- ② Adjust the temperature to 50°C
- ③ Place dough in a lightly oiled bowl and cover with plastic wrap and/or a clean damp cloth
- ④ Place the bowl into the warmed oven on shelf position 1



**Fan Bake**



### **Fan plus upper and lower elements**

- The oven fan circulates hot air from the top outer and the lower elements and distributes it around the oven cavity.
- Food cooked tends to brown more quickly than foods cooked on the traditional Bake function.
- You may need to decrease the time from that recommended in traditional recipes.
- Use Fan Bake at a low temperature eg 50°C for drying fruit, vegetables and herbs.

Ideal for single shelf baking that takes less than an hour to cook - foods such as muffins, scones and cupcakes or things like enchiladas.

## COOKING CHARTS

- Shelf positions are counted from the base up (1 is the lowest, 7 is the highest). Position shelves before you turn the oven on.
- For best results always preheat the oven to the required temperature.
- The grill element may come on while the oven is heating up.
- The temperature indicator light will go out when the oven has reached the selected temperature.
- Oven accessories may temporarily deform slightly when they become hot. This is normal and does not affect their function.

The information in these charts is for guidance only. Refer to your recipe or the packaging and be prepared to adjust the cooking times and settings accordingly.

| BAKING                         | SHELVES | FUNCTION   | SHELF POSITION           | TEMP (°C) | TIME (MIN) |
|--------------------------------|---------|------------|--------------------------|-----------|------------|
| <b>BISCUITS</b>                |         |            |                          |           |            |
| Plain                          | Single  | Fan Bake   | 3                        | 210-220   | 8-10       |
|                                | Multi   | Fan Forced | 1 and 4<br>or<br>2 and 5 | 215-230   | 10-12      |
| Chewy cocolate chip            | Single  | Fan Bake   | 3                        | 180-190   | 10-15      |
|                                | Multi   | Fan Forced | 1 and 4<br>or<br>2 and 5 | 160-170   | 10-15      |
| Oatmeal                        | Single  | Fan Bake   | 3                        | 160-170   | 12-15      |
| <b>CAKES</b>                   |         |            |                          |           |            |
| Vanilla                        | Single  | Bake       | 3                        | 160-165   | 30-35      |
| Pound cake                     | Single  | Bake       | 3                        | 160       | 70-80      |
| Butter/chocolate               | Single  | Bake       | 3                        | 160-180   | 50-60      |
| Chocolate brownie<br>(20x20cm) | Single  | Bake       | 3                        | 175       | 20-25      |
| Rich fruit                     | Single  | Bake       | 3                        | 135-150   | 3-6 hrs    |
| Light fruit                    | Single  | Bake       | 3                        | 155-165   | 60-90      |
| Sponge (single large)          | Single  | Bake       | 3                        | 170-180   | 30-40      |
| Sponge (2x20cm)                | Single  | Bake       | 3                        | 170-180   | 15-25      |
| <b>SHORTBREAD</b>              | Single  | Fan Bake   | 3                        | 130-140   | 20-25      |

## COOKING CHARTS

| BAKING                                | SHELVES | FUNCTION   | SHELF POSITION           | TEMP (°C) | TIME (MIN) |
|---------------------------------------|---------|------------|--------------------------|-----------|------------|
| <b>MUFFINS/CUPCAKES</b>               |         |            |                          |           |            |
| Cupcakes                              | Single  | Fan Bake   | 3                        | 185       | 15-20      |
|                                       | Multi   | Fan Forced | 1 and 4<br>or<br>2 and 5 | 170       | 15-20      |
| Muffins                               | Single  | Fan Bake   | 3                        | 170       | 25-30      |
|                                       | Multi   | Fan Forced | 1 and 4<br>or<br>2 and 5 | 170       | 25-30      |
| <b>SCONES</b>                         |         |            |                          |           |            |
|                                       | Single  | Bake       | 3                        | 215-230   | 10-15      |
| <b>MERINGUES</b>                      |         |            |                          |           |            |
|                                       | Single  | Bake       | 3                        | 120-130   | 60-70      |
| <b>BREAD / BREAD ROLLS</b>            |         |            |                          |           |            |
| Sandwich loaf<br>(23x13cm loaf tin)   | Single  | Bake       | 3                        | 200-220   | 40-50      |
| Wholewheat loaf<br>(23x13cm loaf tin) | Single  | Bake       | 3                        | 200-220   | 35-45      |
| Soft Bread Rolls                      | Single  | Bake       | 3                        | 190       | 15-18      |
| Dough Proof                           | Single  | Warm       | 3                        | PrF       | 30         |
| <b>PASTRY</b>                         |         |            |                          |           |            |
| Pastry case (baked blind)             | Single  | Fan Bake   | 2 or 3                   | 175       | 15         |
| Filo                                  | Single  | Fan Bake   | 3                        | 200       | 15-25      |
| Flaky/puff                            | Single  | Fan Bake   | 3                        | 185-200   | 20-30      |
| Choux                                 | Single  | Fan Bake   | 3                        | 200-210   | 30-35      |
|                                       | Multi   | Fan Forced | 1 and 4<br>or<br>2 and 5 | 200-210   | 30-35      |
| Croissants                            | Single  | Fan Bake   | 3                        | 190-200   | 15-25      |
|                                       | Multi   | Fan Forced | 1 and 4<br>or<br>2 and 5 | 190-200   | 15-25      |

## COOKING CHARTS

| <b>BAKING</b>                                  | <b>SHELVES</b> | <b>FUNCTION</b> | <b>SHELF POSITION</b> | <b>TEMP (°C)</b> | <b>TIME (MIN)</b> |
|--|----------------|-----------------|-----------------------|------------------|-------------------|
| <b>PIES</b>                                    |                |                 |                       |                  |                   |
| Apple pie                                      | Single         | Fan Bake        | 3                     | 190-200          | 25-30             |
| Lemon meringue                                 | Single         | Fan Bake        | 3                     | 175-180          | 30-40             |
| Baked cheesecake<br>(in water bath)            | Single         | Bake            | 3                     | 160              | 50-60             |
| Custard tart<br>(blind bake, then add filling) | Single         | Bake            | 3                     | 175-150          | 15-30             |

| <b>SAVOURY</b>                                  | <b>SHELVES</b> | <b>FUNCTION</b> | <b>SHELF POSITION</b> | <b>TEMP (°C)</b> | <b>TIME (MIN)</b> |
|---|----------------|-----------------|-----------------------|------------------|-------------------|
| <b>MEAT PIES</b>                                | Single         | Fan Bake        | 3                     | 190-195          | 30-40             |
| <b>SAUSAGE ROLLS</b>                            | Single         | Fan Bake        | 3                     | 190-200          | 20-25             |
| <b>VEGETABLES</b>                               | Single         | Fan Bake        | 3                     | 175-190          | 30-50             |
| <b>LASAGNE</b>                                  | Single         | Fan Bake        | 3                     | 175-190          | 35-45             |
| <b>CASSEROLES</b>                               | Single         | Bake            | 2                     | 120-150          | 2-4 hr            |
| <b>PIZZA</b>                                    | Single         | Bake            | 1 or 2                | 250              | 10-15             |
| <b>QUICHE</b><br>(blind bake, then add filling) | Single         | Fan Bake        | 3                     | 180-200          | 30-40             |
| <b>POTATOES, WHOLE</b> (baked)                  | Single         | Bake            | 3                     | 200              | 50-60             |
| <b>FRITTATA</b> (shallow)                       | Single         | Bake            | 3                     | 170-180          | 15-20             |
| <b>OVEN MEALS</b>                               | Single         | Fan Forced      | 3                     | 170-190          | 30-40             |

## COOKING CHARTS

| ROASTING  | SHELVES | FUNCTION  | SHELF POSITION | TEMP (°C) | TIME (MIN) | MEAT PROBE (°C) |
|---|---------|-----------|----------------|-----------|------------|-----------------|
| <b>BEEF, BONELESS</b> (times per 450g)                    |         |           |                |           |            |                 |
| Rare  | Single* | Bake      | 2 or 3         | 160-170   | 18-32      | 54-59**         |
| Medium  | Single* | Bake      | 2 or 3         | 160-170   | 25-40      | 60-74**         |
| Well done   | Single* | Bake      | 2 or 3         | 160-170   | 30-55      | 74-79**         |
| <b>PRIME RIB ROAST</b> (times per 450g)                   |         |           |                |           |            |                 |
| Rare  | Single* | Bake      | 2 or 3         | 160-170   | 15-30      | 54-59**         |
| Medium  | Single* | Bake      | 2 or 3         | 160-170   | 20-35      | 60-74**         |
| Well done   | Single* | Bake      | 2 or 3         | 160-170   | 25-40      | 74-79**         |
| <b>LAMB RACK</b>  |         |           |                |           |            |                 |
| Medium rare   | Single* | Bake      | 3              | 200       | 20         | 50**            |
| <b>LAMB LEG, BONE IN</b> (times per 450g)                 |         |           |                |           |            |                 |
| Medium  | Single* | Bake      | 2 or 3         | 160-170   | 18-28      | 65-70**         |
| Well done   | Single* | Bake      | 2 or 3         | 160-170   | 20-33      | 74-79**         |
| <b>LAMB LEG, BONLESS</b> (times per 450g)                 |         |           |                |           |            |                 |
| Medium  | Single* | Bake      | 2 or 3         | 160-170   | 20-35      | 65-70**         |
| Well done   | Single* | Bake      | 2 or 3         | 160-170   | 25-45      | 77-79**         |
| <b>VEAL</b> (times per 450g)                              |         |           |                |           |            |                 |
| Medium  | Single* | Bake      | 2 or 3         | 160-170   | 20-40      | 71**            |
| Well done   | Single* | Bake      | 2 or 3         | 160-170   | 25-45      | 76**            |
| <b>CHICKEN, WHOLE</b> (times per 450g, excl. butterflied) |         |           |                |           |            |                 |
| Unstuffed   | Single* | Fan Grill | 2 or 3         | 175       | 15-20      | 75**            |
| Stuffed   | Single* | Bake      | 2 or 3         | 175       | 17-22      | 75**            |
| Butterflied   | Single* | Fan Grill | 3 or 4         | 175       | 40-50      | 75**            |
| <b>TURKEY, WHOLE</b> (times per 450g)                     |         |           |                |           |            |                 |
| With stuffing   | Single* | Bake      | 1 or 2         | 160-170   | 17-22      | 75**            |
| Without stuffing  | Single* | Bake      | 1 or 2         | 150-165   | 15-20      | 75**            |

\*If multiple shelves are required (eg roasting vegetables at the same time), use **FAN GRILL** and shelf positions 1 and 4.

\*\*The internal temperature will rise more on standing.

## COOKING CHARTS

| ROASTING   | SHELVES | FUNCTION  | SHELF POSITION | TEMP (°C) | TIME (MIN) | MEAT PROBE (°C) |
|--|---------|-----------|----------------|-----------|------------|-----------------|
| <b>PORK, BONELESS</b> (times per 450g)                   |         |           |                |           |            |                 |
| Medium   | Single* | Bake      | 2 or 3         | 170-175   | 25-40      | 63-68**         |
| Well done  | Single* | Bake      | 2 or 3         | 170-175   | 30-45      | 74-79**         |
| <b>PORK CRACKLING</b>                                    |         |           |                |           |            |                 |
| Crisp (watch closely)                                    | Single* | Fan grill | 4              | 220       | 5-10       | n/a             |
| <b>VENISON</b> (times per 2.5cm thickness <sup>1</sup> ) |         |           |                |           |            |                 |
| Rare   | Single* | Fan grill | 4              | 225       | 7          | 49-54**         |
| Medium   | Single* | Fan grill | 4              | 225       | 9          | 55-60**         |

<sup>1</sup>Brown in frying pan first.

\*If multiple shelves are required (eg roasting vegetables at the same time), use **FAN GRILL** and shelf positions 1 and 4.

\*\*The internal temperature will rise more on standing.

## COOKING CHARTS

| <b>GRILLING</b>   | <b>SHELVES</b> | <b>FUNCTION</b> | <b>SHELF POSITION</b> | <b>TEMP (°C)</b> | <b>TIME (MIN)</b> |
|-------------------|----------------|-----------------|-----------------------|------------------|-------------------|
| <b>BEEF</b>       |                |                 |                       |                  |                   |
| Steak, rare       | Single         | Grill           | 6 or 7                | 250              | 8-10              |
| Steak, medium     | Single         | Grill           | 6 or 7                | 250              | 10-15             |
| Burgers           | Single         | Grill           | 6 or 7                | 250              | 12-15             |
| Meatballs         | Single         | Grill           | 6 or 7                | 250              | 12-15             |
| <b>LAMB</b>       |                |                 |                       |                  |                   |
| Chops, medium     | Single         | Grill           | 6 or 7                | 250              | 15-20             |
| Chops, well done  | Single         | Grill           | 6 or 7                | 250              | 20-25             |
| <b>PORK</b>       |                |                 |                       |                  |                   |
| Chops, well done  | Single         | Grill           | 6 or 7                | 250              | 15-20             |
| Ham steak         | Single         | Grill           | 6 or 7                | 250              | 15-20             |
| Bacon             | Single         | Grill           | 6 or 7                | 250              | 4-7               |
| <b>CHICKEN</b>    |                |                 |                       |                  |                   |
| Boneless pieces   | Single         | Fan Grill       | 6 or 7                | 175-200          | 30-40             |
| Bone in pieces    | Single         | Fan Grill       | 6 or 7                | 175-200          | 40-50             |
| <b>SAUSAGES</b>   | Single         | Grill           | 6 or 7                | 250              | 10-15             |
| <b>FISH</b>       |                |                 |                       |                  |                   |
| Fillets           | Single         | Fan Grill       | 6 or 7                | 200-220          | 8-12              |
| Whole             | Single         | Fan Grill       | 6 or 7                | 200-220          | 15-20             |
| <b>VEGETABLES</b> |                |                 |                       |                  |                   |
| Sliced            | Single         | Grill           | 6 or 7                | 250              | 8-12              |

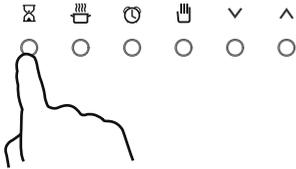
## SETTING THE TIMER

- You can use the timer at any time, even if you are not using the oven.
- The time counts down in minutes (hours:min) until the last 5 minutes of cooking, when it will countdown in seconds (min:sec).
- You can set the timer for up to 23 hours and 59 minutes.

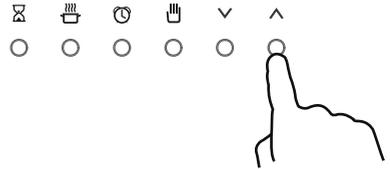
### IMPORTANT!

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

#### To set the timer

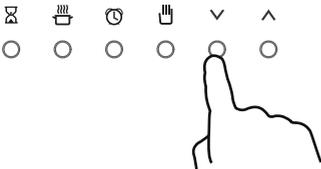


- ① Press .
- The clock will show 0:00 and the timer indicator  will flash.



- ② Press  and  to set the time.
- The timer is now set and will begin counting down.
- The display will revert back to the time of day and the timer indicator  will be solidly lit.
- To check the time remaining press .

#### To cancel the timer



- ① Press .
- ② Press  until the time is reset to 0:00

#### When the set time is up

- The display will flash and a tone will sound.
- Press  to stop the tone sounding.

# AUTO COOK

## Use Auto Cook to

- Turn off the oven automatically after a set period of time.
- Set the oven for food to be ready at a specific time.

## Before you start

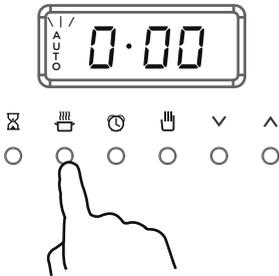
- Make sure that your oven is displaying the correct time of day and food is in the oven.

## IMPORTANT!

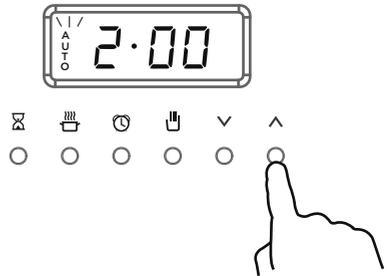
**Safe food handling: leave food in the oven for as short as time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.**

## To set Auto Cook

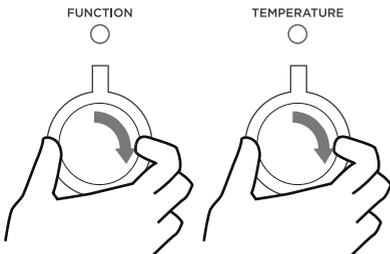
If you have started cooking and want to set the oven to turn off automatically after a set period of time:



- ① Press  to set the cook time.
- The clock will show 0:00 and **AUTO** will flash in the display.



- ② Press  and  to adjust the cook time.



If you have not already set a function and temperature:

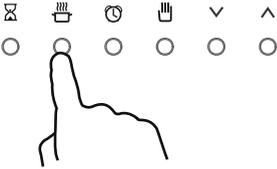
- ③ Set the function and temperature now using the oven dials.

Auto Cook is now set and will begin counting down.

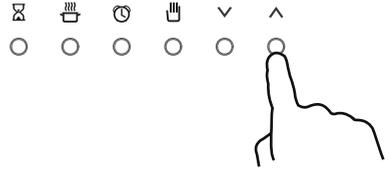
- The display will revert back to the time of day and **AUTO** will be solidly lit.
- The oven will continue to cook until the set time is up, then it will automatically turn off.

## AUTO COOK

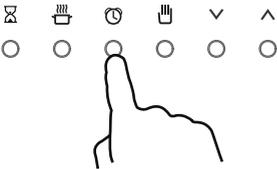
If you want to set the oven to turn on later and be ready at a set time:



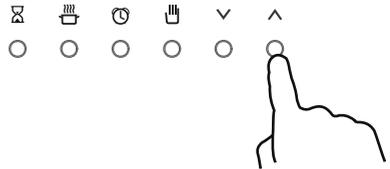
- 1 Press to set the cook time.
  - The clock will show **0:00** and **AUTO** will flash in the display.



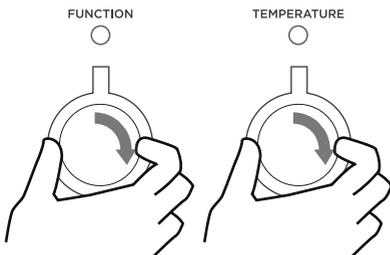
- 2 Press **▼** and **▲** to adjust the cook time.



- 3 Press to set the end time.
  - The clock will show the earliest possible end time and **AUTO** will flash in the display.



- 4 Press **▼** and **▲** to adjust the end time.



If you have not already set a function and temperature:

- 5 Set the function and temperature now using the oven dials

Auto Cook is now set and will begin counting down.

- The display will revert back to the time of day and **AUTO** will be solidly lit.
- The oven will continue to cook until the set time is up, then it will automatically turn off.

# AUTO COOK

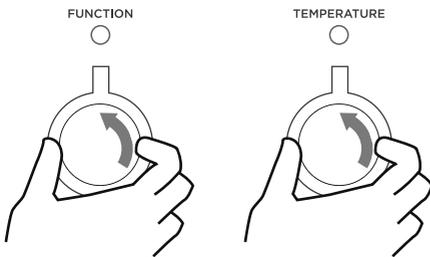
## When Auto Cook is set

- You can modify the function and temperature at any point before the oven has automatically turned on or during cooking.
- To check or edit the cook time or end time press  or  and adjust as needed.

## IMPORTANT!

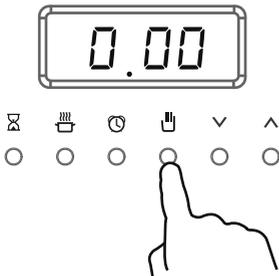
- During Auto Cook the grill element will come on while the oven is heating up. Food placed into a cold oven could be prone to burning as the oven heats up.
- Large items and foods with a high fat or sugar content are especially prone to burning. Take particular care with foods such as macaroni cheese, large poultry, and enchiladas.
- Ideal foods for automatic cooking include stews, casseroles, braised meat and potato top pie.
- Position food on a lower shelf to prevent burning.
- Where possible cook food in a pan with a lid, or cover food with foil.

## When the set time is up



- ① The oven lights will go out and the oven will stop heating.
- ② **AUTO** will flash in the display and a tone will sound.
- ③ Press any button to stop the tone sounding.
- ④ Turn both the oven dials back to **O** (OFF).

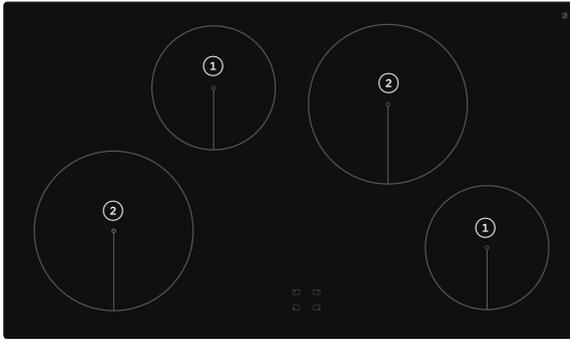
## To cancel Auto Cook



- ① Press  at any time to cancel Auto Cook and return the oven to manual cooking.

## USING YOUR INDUCTION COOKTOP

### OR90SCIX1 models



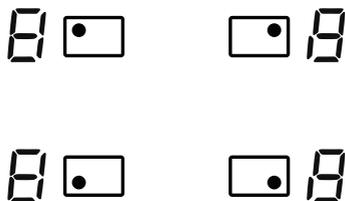
| COOKING ZONE | ZONE DIAMETER | POWER  | POWERBOOST | RECOMMENDED MINIMUM PAN SIZE |
|--------------|---------------|--------|------------|------------------------------|
| ①            | 160mm         | 1400 W | n/a        | 110mm                        |
| ②            | 200mm         | 2300 W | 3000 W *   | 145mm                        |

\*Maximum output when set on PowerBoost.

See 'Using your cooktop's special features'.

## USING YOUR INDUCTION COOKTOP

### Cooking zones display



The ceramic cooktop is fitted with induction cooking zones. These circular zones are controlled by separate dials positioned on the control panel below.

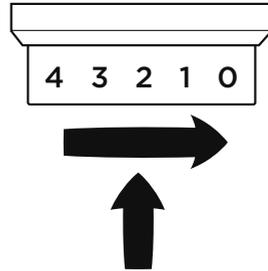
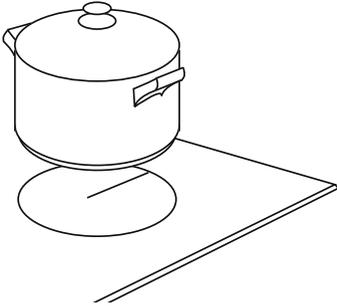
At the front, is the display for the cooking zones (one for each zone). Each zone display is activated by its corresponding control dial and displays:

| DISPLAY | MEANING  |
|---------|--|
|         | Cooking zone Off (not activated)   |
|         | Cooking zone On (activated but not operating).<br>If a zone is in zero setting, the display switches off automatically after about 10 seconds. |
|         | Power levels   |
|         | Auto RapidHeat feature   |
|         | PowerBoost feature   |
|         | Hot Surface indicator  |
|         | Pan detection indicator  |
|         | Childlock  |

Note: each lit figure refers to the relevant cooking zone

## USING YOUR INDUCTION COOKTOP

To turn a cooking zone on:



- ① Place a suitable pan on the cooking zone.
- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

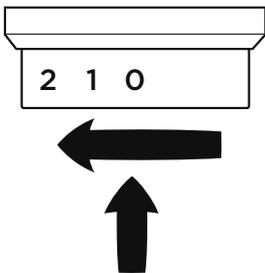
- ② Turn the corresponding control dial clockwise to the desired heat setting.
- You can modify the heat setting at any time during cooking.

### IMPORTANT!

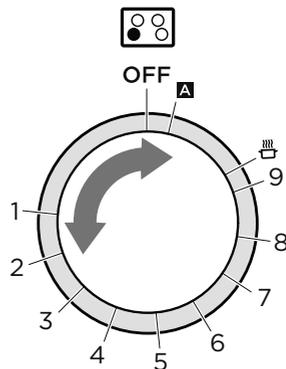
Always place small pans in the centre of the cooking zone.

When you have finished cooking:

Control dials:



- ① Turn the corresponding control dial back to 0 (OFF).



### Beware of hot surfaces

H will show in the display of any cooking zones that are still too hot to touch. It will disappear when the surface has cooled down to a safe temperature.

## USING YOUR INDUCTION COOKTOP

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### If a display flashes **L** alternately with the heat setting

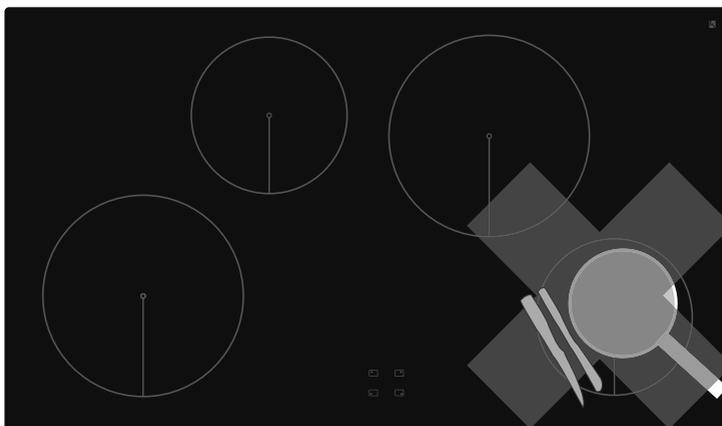
This means that:

- you have not placed a pan on the correct cooking zone or
- the pan you're using is not suitable for induction cooking or
- the pan is too small or not properly centred on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone. The cooktop will automatically turn off after 10 minutes if no suitable pan is placed on it.

### **IMPORTANT!**

**The whole of the cooking zone is activated when a pot is detected. This means that other magnetisable items (such as cutlery) sitting in the cooking zone will heat up. Never leave cutlery or other magnetisable items on your cooktop.**



### **Locking the cooktop**

- You can lock the cooktop control dials for cleaning and to prevent unintended use. (for example children accidentally turning cooking zones on).
- When the cooktop is locked the controls and cooktop display will remain unresponsive.

#### **To lock the cooktop**

- ① Make sure that all cooking zones are turned OFF.
- ② Turn the control dials for the two left cooking zones anticlockwise to **A**.
- ③ Hold the dials at **A** until **L** appears in the cooktop display.

#### **To unlock the cooktop**

- Repeat the steps above.
- Hold the dials at **A** until **L** disappears from the cooktop display.

Your cooktop is now ready to be used again.

## USING YOUR COOKTOP'S SPECIAL FEATURES

### Using the PowerBoost feature

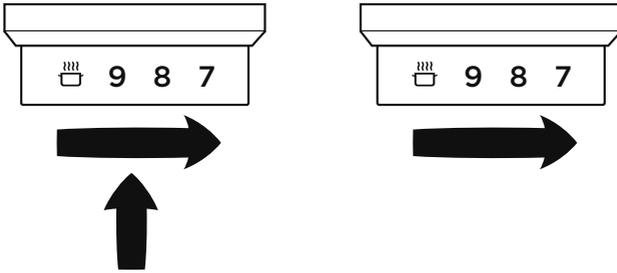
This feature enables you to sear meat or bring liquid to the boil very quickly. When a cooking zone is set for PowerBoost, it uses more than 100% of the rated power of that particular cooking zone, resulting in a boost of intense heat.

### IMPORTANT!

**PowerBoost heats food and liquids very quickly.**

**Do not leave the cooktop unattended when using this feature.**

### To set a cooking zone for PowerBoost



- ① Turn the cooking zone on to its highest heat setting (9).
- ② From heat setting 9, turn and hold the dial to  until  appears in the display.

### When PowerBoost is set



The cooking zone will remain on PowerBoost for a maximum of 10 minutes. After 10 minutes the cooking zone will automatically reduce its heat to setting 9.

### To turn PowerBoost off

Turn the control dial to a lower heat setting or back to **O** (OFF).

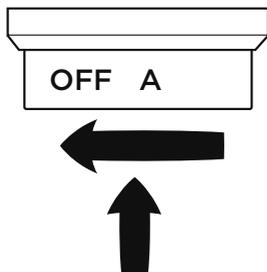
## USING YOUR COOKTOP'S SPECIAL FEATURES

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### Using the Auto RapidHeat feature

This feature lets you rapidly heat up food or liquid then automatically reduce the temperature to a pre-selected heat setting.

#### To set a cooking zone for Auto RapidHeat



- ① Press in and turn the control dial anticlockwise to **A**.
  - Hold the dial at **A** until **A** appears in the cooking zone display.
- ② Turn the control dial to the desired heat setting (1-8).
  - The heat setting and **A** will alternate in the display.
  - Auto RapidHeat is now set.

## USING YOUR COOKTOP'S SPECIAL FEATURES

---

### When Auto RapidHeat is set



During rapid heat **A** will flash alternately with the heat setting you have selected.

When rapid heat is finished **A** will stop flashing and the temperature will automatically reduce to the heat setting you have selected.

The amount of time the cooking zone will rapidly heat for depends on the heat setting you have selected. See below chart for rapid heat times.

| SELECTED HEAT SETTING | APPROXIMATE TIME AT RAPID HEAT |
|-----------------------|--------------------------------|
| 1                     | 40 seconds                     |
| 2                     | 1 minute                       |
| 3                     | 2 minutes                      |
| 4                     | 3 minutes                      |
| 5                     | 4 minutes                      |
| 6                     | 7 minutes                      |
| 7                     | 2 minutes                      |
| 8                     | 3 minutes                      |

### To cancel Auto RapidHeat (while **A** is still flashing)

- Turn the control dial to a lower heat setting or back to **O** (OFF). Increasing the heat setting to 9 will also cancel Auto RapidHeat.

Note:

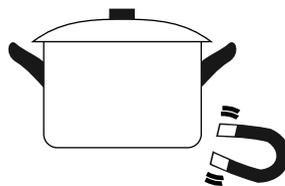
The Auto RapidHeat and PowerBoost features cannot be used together. If you turn PowerBoost on when Auto Heat-reduce is already set, the Auto RapidHeat will be cancelled.

## CHOOSING THE RIGHT COOKWARE

### To check if cookware is suitable

#### Carry out a magnet test:

- Move a magnet across the base of the pan. If the magnet is attracted then the pan is induction suitable.
- Note: make sure attraction is consistent across the base of the pan. If there are gaps, such as an indented manufacturer's logo, then the performance of the pan will be impaired.



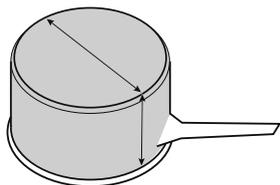
#### If you do not have a magnet:

- ① Put some water in the pan you want to check.
- ② Follow the steps under 'To start cooking'.
- ③ If L does not flash in the display and the water is heating, the pan is suitable.

### Quality of cookware

#### IMPORTANT!

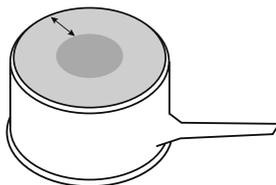
- The quality of your cookware can affect cooking performance. Only use induction compatible cookware that has been specifically designed for induction cooking. Look for the induction symbol on the packaging or the bottom of the pan.
- Cookware that has a high content of ferromagnetic material that continues up from the base into the sides of the pan will give the best cooking performance. See below:



#### Quickest heating Performance

##### High content of ferromagnetic material

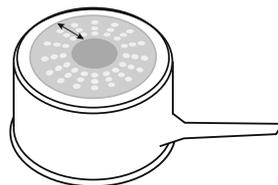
Heating area is consistent across the base and continues up the sides of pan.



#### Average heating Performance

##### Reduced area of ferromagnetic material

Reduced zone of heating, results in poor cooking performance and slower heating.



#### Slow heating Performance

##### Very limited area of ferromagnetic material

Results in very slow heating performance.

Note: this type of pot is good for very delicate tasks such as melting chocolate, as heating is very slow.

## CHOOSING THE RIGHT COOKWARE

### Cookware guidelines

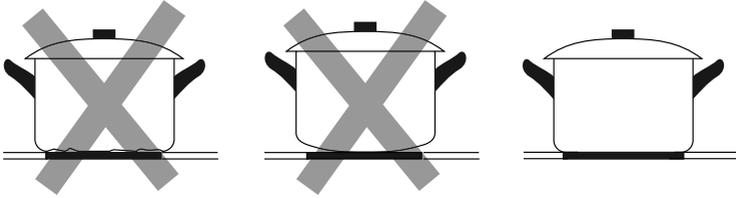
Cookware made from the following materials is suitable:

- stainless steel with a magnetic base or core
- aluminium and copper with a magnetic base or core
- cast iron
- steel or enamelled steel.

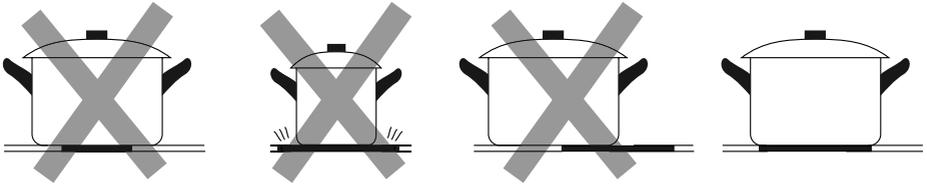
Cookware made from the following materials is not suitable:

- pure stainless steel
- aluminium or copper without a magnetic base
- glass
- wood
- porcelain
- ceramic or earthenware.

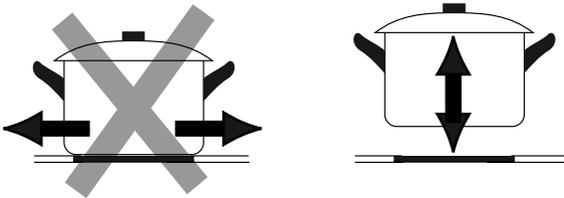
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is similar in size as the cooking zone. A small pot on a large cooking zone may not be detected. Always centre your pan on the cooking zone.



Always lift pans off the cooktop – do not slide, or they may scratch the glass.



### **IMPORTANT!**

**Take care when frying: oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.**

#### **Cooking tips**

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

#### **Simmering, cooking rice**

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

#### **Searing steak**

To cook juicy flavoursome steaks:

- ① Stand the meat at room temperature for about 20 minutes before cooking.
- ② Heat up a heavy-based frying pan.
- ③ Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
- ④ Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2–8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
- ⑤ Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

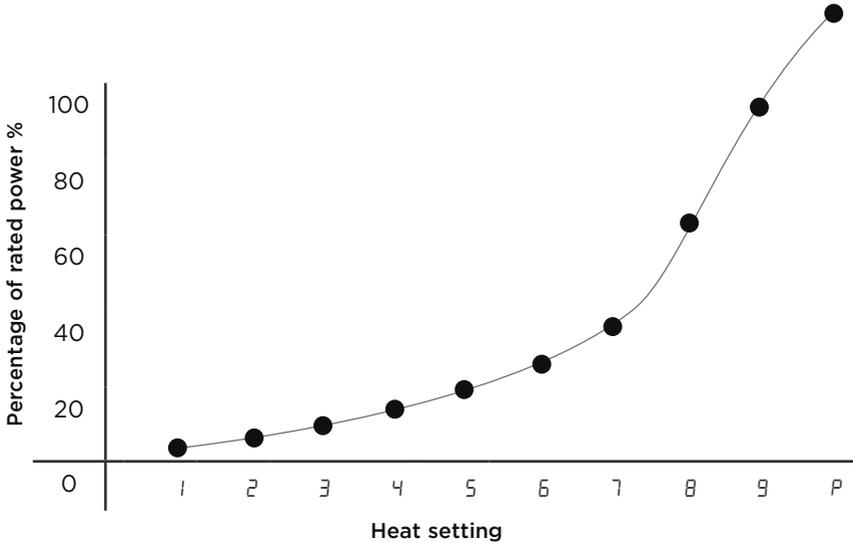
#### **Stir-frying**

- When stir-frying be careful to lift the pan clear of the surface if tossing the ingredients. Sliding the pan across the cooktop surface may scratch it.
- ① Choose an induction compatible flat-based wok or a large frying pan.
  - ② Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
  - ③ Preheat the pan briefly and add two tablespoons of oil.
  - ④ Cook any meat first, put it aside and keep warm.
  - ⑤ Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
  - ⑥ Stir the ingredients gently to make sure they are heated through.
  - ⑦ Serve immediately.

# COOKING GUIDELINES

## Heat settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you.



| HEAT SETTING  | SUITABILITY   |
|---|---|
| 1 - 2   | <ul style="list-style-type: none"><li>gentle simmering</li><li>slow warming</li></ul>                         |
| 3 - 4   | <ul style="list-style-type: none"><li>reheating</li><li>rapid simmering</li><li>cooking rice</li></ul>        |
| 5 - 6   | <ul style="list-style-type: none"><li>pancakes</li></ul>  |
| 7 - 8   | <ul style="list-style-type: none"><li>sautéing</li><li>cooking pasta</li></ul>                                |
| 9   | <ul style="list-style-type: none"><li>stir-frying</li><li>searing</li><li>bringing soup to the boil</li></ul> |
| P  | <ul style="list-style-type: none"><li>boiling water</li></ul>   |

## USING THE STORAGE COMPARTMENT

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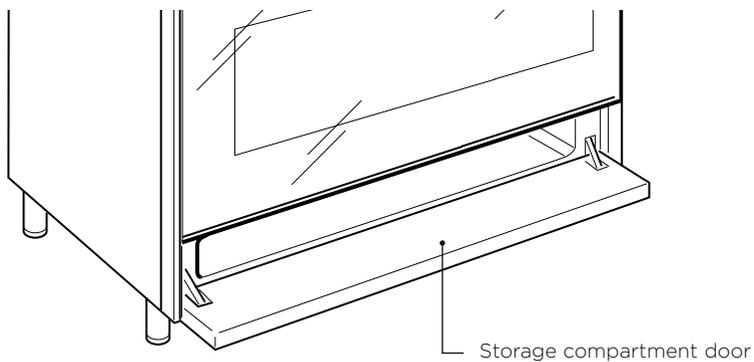
### Storage compartment

Your cooker is equipped with a storage compartment below the oven.

- Use this to store bakeware, oven trays and shelves when not in use.
- Do not store flammable items in the compartment.

### To access the storage compartment:

Pull down the compartment door from the top to flip it open.



## CARE AND CLEANING

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### DOS

- Read these cleaning instructions and the 'Safety and warnings' section before you start cleaning your cooker.
- Before cleaning or removing any part, make sure that everything on the cooker has been turned off.
- Unless suggested otherwise in the chart following, allow any part to cool to a safe temperature before cleaning. If you do need to handle a warm or hot part, take extreme care. Wear long protective mitts to avoid burns from steam or hot surfaces.
- Try using any cleaner on a small area first, to ensure it doesn't stain.
- See the pages following this chart for instructions on removing and replacing different parts of the cooker for cleaning or maintenance.
- To help you identify any parts, see illustrations in section 'Introduction' and after this cleaning chart.
- Ensure the anti-tip device is re-engaged if you move the cooker for cleaning. Failure to do this may result in the oven tipping, and adults and children may be killed.
- 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.

### DON'TS

- Do not use aerosol cleaners until the cooker has completely cooled. The propellant substance in these cleaners could catch fire in the presence of heat.
- Do not let soiling or grease accumulate anywhere in or on the cooker. This will make future cleaning more difficult and may present a fire hazard.
- Do not use any abrasive or harsh cleaners, cloths, scouring pads or steel wool. These will scratch your cooker and damage its appearance.
- Do not use a steam cleaner to clean any part of the cooker.
- Do not perform any cleaning or maintenance on parts not specifically named in the chart below. If in doubt, contact Customer Care.

## CARE AND CLEANING

### Manual cleaning chart

| WHAT?   | HOW?  | IMPORTANT!   |
|---|---|--|
| <b>COOKER EXTERIOR</b>  |   |  |
| <b>Door frame exterior,</b><br><b>Control panel,</b><br><b>Cooktop base</b><br><b>Back trim</b><br><b>Storage compartment door</b><br>After every use | ① Soften any stubborn stains under a hot soapy cloth.<br>② Clean with a solution of mild detergent and hot water, then wipe dry with a microfiber cloth.<br>For extra shine, use a suitable stainless steel cleaner and polish, following manufacturer's instructions. Always rub the stainless steel in the direction of the polish lines. | <ul style="list-style-type: none"> <li>• Always read the label to make sure your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooktop.</li> <li>• Do not use and take care not to spill any stainless steel cleaner on the control dials or oven handle. These are not stainless steel parts and their surface may be damaged by stainless steel cleaner.</li> </ul> |
| <b>Dials</b><br><b>Oven handles</b>   | ① Wipe with a damp cloth using a solution of mild detergent and hot water.<br>② Dry thoroughly with microfiber cloth.   | <ul style="list-style-type: none"> <li>• Do not use stainless steel cleaner on these parts, as doing so may damage their coating.</li> </ul>   |
| <b>Clock display and controls</b>   | Take particular care when cleaning the clock and surrounding area. Only use a damp cloth with detergent.  | <ul style="list-style-type: none"> <li>• Do not use any oven cleaners, harsh or abrasive cleaners, scouring pads, steel wool or sharp metal scrapers on the glass. These may scratch and damage the surface.</li> </ul>  |
| <b>Oven door glass (exterior)</b>   | Clean using a soft cloth and a mixture of warm water and dishwashing liquid or glass cleaner.   |  |

## CARE AND CLEANING

### Manual cleaning chart

| WHAT?  | HOW?  | IMPORTANT!  |
|--|---|---|
| <b>OVEN PARTS</b>  |   |   |
| <b>Enamel oven interior – light soiling</b>                | <ol style="list-style-type: none"> <li>① Wipe with a damp cloth and a solution of hot water and mild detergent.</li> <li>② Wipe dry with a soft cloth.</li> </ol> <p>Note: the oven door may be removed to make reaching into the oven easier.</p>  | <ul style="list-style-type: none"> <li>• To prevent soiling from becoming ‘baked-on’ and stubborn, we recommend removing any easy-to-reach spills, food or greasy stains from the enamel after each use.</li> </ul>   |
| <b>Enamel oven interior – stubborn, ‘baked-on’ soiling</b> | <ol style="list-style-type: none"> <li>① Remove everything from the oven: shelves, side racks, all utensils.</li> <li>② Cover the floor in front of the oven with several layers of newspaper. This is to protect these surfaces from damage by oven cleaner seeping out or accidentally dripping on them.</li> <li>③ Apply an ammonia-based cleaner or oven cleaner following the cleaner manufacturer’s instructions.</li> <li>④ After cleaning, replace the side racks and shelves.</li> </ol> | <ul style="list-style-type: none"> <li>• Oven cleaners are caustic and may permanently stain or damage some surfaces.</li> <li>• When using, take care not to let it come in contact with any surface other than the oven interior. If it accidentally does, remove immediately.</li> </ul>   |
| <b>Side racks, oven shelves, roast dish</b>                | <ul style="list-style-type: none"> <li>• Pre-soak any stubborn, burnt-on soiling, then clean with a solution of mild detergent and hot water and wipe dry with a microfiber cloth.</li> <li>• Alternatively, clean these in the dishwasher.</li> </ul>  |   |
| <b>Upper and lower oven elements</b>                       | <p>Do not clean these parts. They self-clean during normal use.</p>   |   |
| <b>Oven door glass (interior)</b><br>After every use       | <ul style="list-style-type: none"> <li>• Use a soft cloth and a mixture of warm water and dishwashing liquid to remove light soiling after every use.</li> <li>• For stubborn stains, try using a mixture of baking soda and warm water with a non-abrasive scrubbing pad, then wipe dry with a soft, lint-free cloth.</li> </ul>   | <ul style="list-style-type: none"> <li>• Do not use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the oven door glass. These scratch the glass, which in turn could result in the glass cracking and shattering.</li> <li>• Do not allow grease to build up on the glass or become baked-on as this reduces visibility into the oven.</li> </ul> |

## CARE AND CLEANING

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### Manual cleaning chart

| WHAT?                                 | HOW?  | IMPORTANT!  |
|---------------------------------------|---|---|
| <b>OVEN PARTS</b>                     |   |   |
| <b>Oven door seal</b>                 | <p>Avoid cleaning this part. If you need to remove large food particles off it, proceed as follows:</p> <ol style="list-style-type: none"><li>① Dampen a sponge with clean hot water.</li><li>② Gently wipe off the soiling, but do not rub.</li><li>③ Press a dry towel gently on the gasket to dry.</li></ol> | <ul style="list-style-type: none"><li>• Do not use any cleaning agent on the gasket.</li><li>• The gasket is essential for a good seal. Take care not to rub, displace, or damage it.</li></ul>                   |
| <b>Storage compartment (interior)</b> | <ol style="list-style-type: none"><li>① Wipe with a damp cloth and a solution of hot water and mild detergent.</li><li>② Wipe dry with a soft cloth.</li></ol>  | <ul style="list-style-type: none"><li>• To prevent soiling from becoming 'baked-on' and stubborn, we recommend removing any easy-to-reach spills, food or greasy stains from the enamel after each use.</li></ul> |
| <b>Drip tray under door</b>           | <ol style="list-style-type: none"><li>① Remove oven door.</li><li>② Wipe with a damp cloth and a solution of hot water and mild detergent.</li></ol>  |   |

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## CARE AND CLEANING

### Manual cleaning chart

| WHAT?   | HOW?  | IMPORTANT!   |
|---|---|--|
| <b>COOKTOP PARTS</b>  |   |  |
| <b>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</b> | <ol style="list-style-type: none"><li>① Ensure the cooktop control dials are all turned off.</li><li>② Apply cooktop cleaner to a clean lint-free cloth and rub gently while the glass is still warm (but not hot!).</li><li>③ Rinse and wipe dry with a clean cloth or paper towel.</li><li>④ Switch the power to the cooktop back on at the wall.</li></ol>   | <ul style="list-style-type: none"><li>• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</li><li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li></ul>   |
| <b>Boilovers, melts, acidic sauces or marinades and hot sugary spills on the glass</b>                            | <p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"><li>① Switch the power to the cooktop off at the wall.</li><li>② Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li><li>③ Clean the soiling or spill up with a dish cloth or paper towel.</li><li>④ Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li></ol> | <ul style="list-style-type: none"><li>• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</li><li>• Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li><li>• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li></ul> |
| <b>Spillover on the touch controls and stainless steel trim</b>   | <ol style="list-style-type: none"><li>① Switch the power to the cooktop off at the wall.</li><li>② Soak up the spill.</li><li>③ Wipe the touch control area with a clean damp sponge or cloth.</li><li>④ Wipe the area completely dry with a paper towel.</li><li>⑤ Switch the power to the cooktop back on at the wall.</li></ol>  |  |

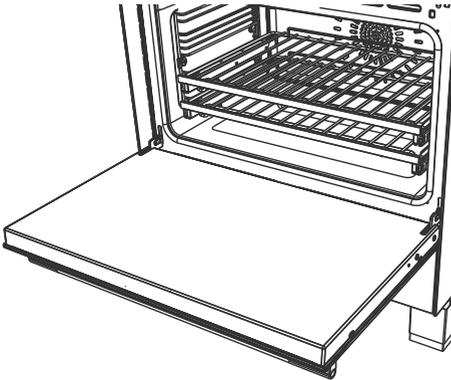
## CARE AND CLEANING

### Removing and replacing the oven door

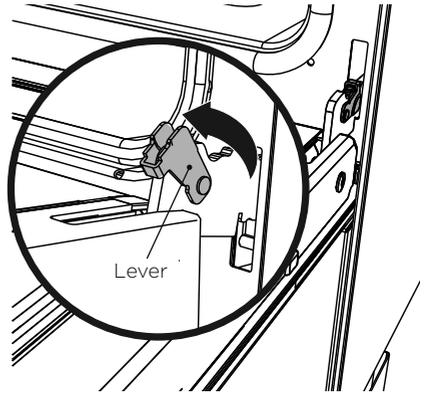
#### IMPORTANT!

- Switch the oven off at the wall before removing the door.
- Do not lift the oven door by its handle. Doing so may damage the door.
- Make sure the oven and the door are cool before you begin to remove the door.
- Before removing the door, make sure there is a large enough clear, protected surface in the kitchen to rest the door on.
- Take care, the oven door is heavy!

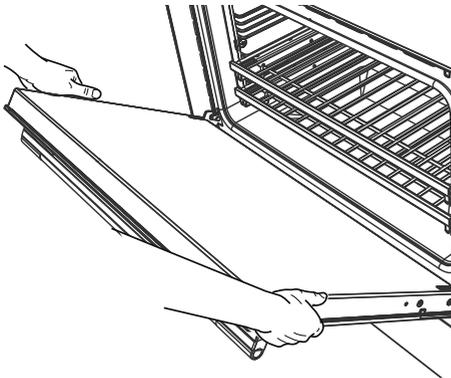
#### To remove the oven door



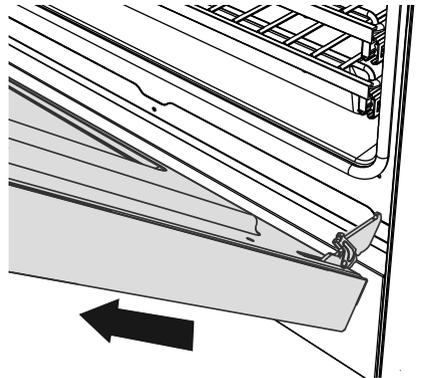
- ① Open the door fully.



- ② Open the levers fully on both sides.



- ③ Holding the door firmly on both sides, gently close it about halfway.



- ④ Disengage the hinges and remove the door. Place on a protected surface.

## CARE AND CLEANING

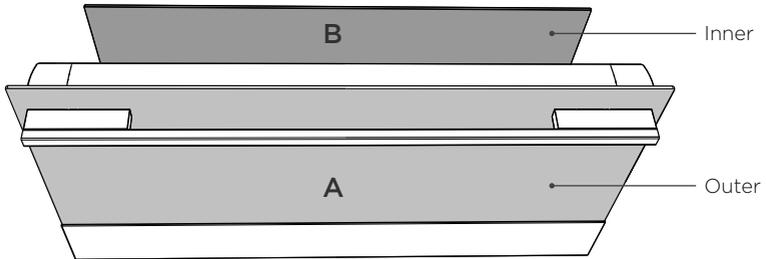
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### Removing and replacing the door glass panes for cleaning

Once you have removed the oven door, you can remove the inner pane of glass for cleaning if needed.

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.

Your oven door has 2 panes of glass. The inner pane may be removed for cleaning.



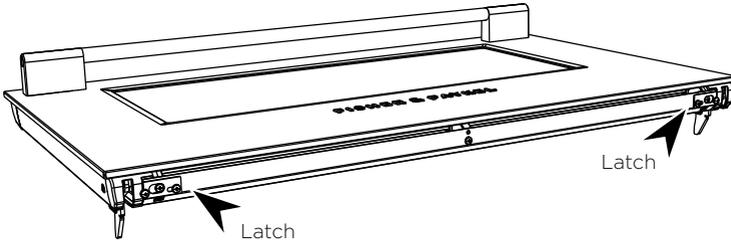
### IMPORTANT!

- Take extreme care when handling the glass panes. 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 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 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.**

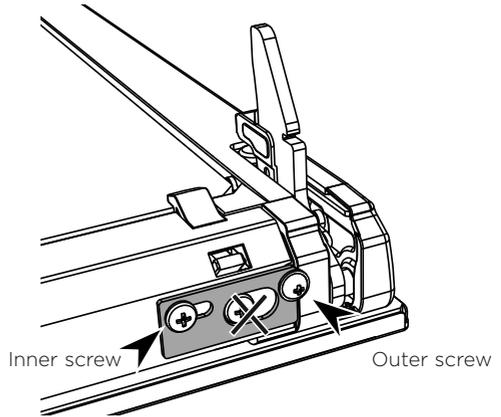
## CARE AND CLEANING

### To remove the door glass for cleaning

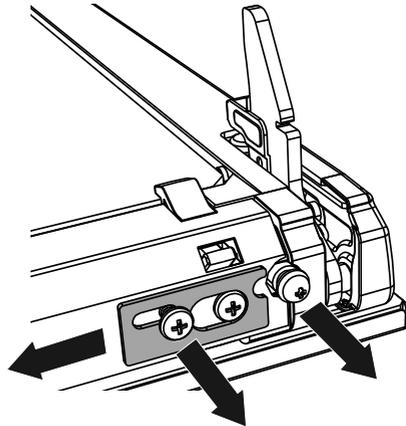


#### Open the latches securing the lower trim to the base of the oven door:

- ① Loosen the inner and outer screws securing each of the latches by two turns.
- Do not loosen the middle screw.
  - Do not fully remove the screws.

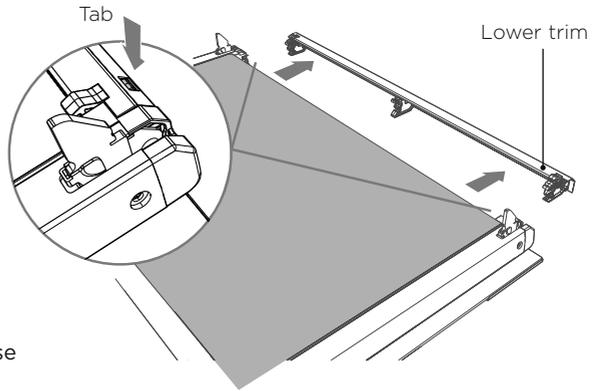


- ② Slide the latches inwards so that the lower trim can be removed.

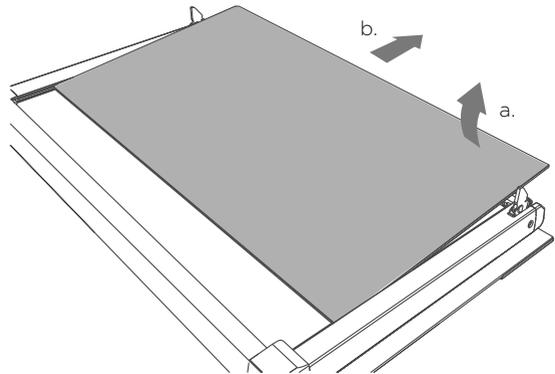


## CARE AND CLEANING

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- ③ Press down on the tabs to release the lower trim and remove it.



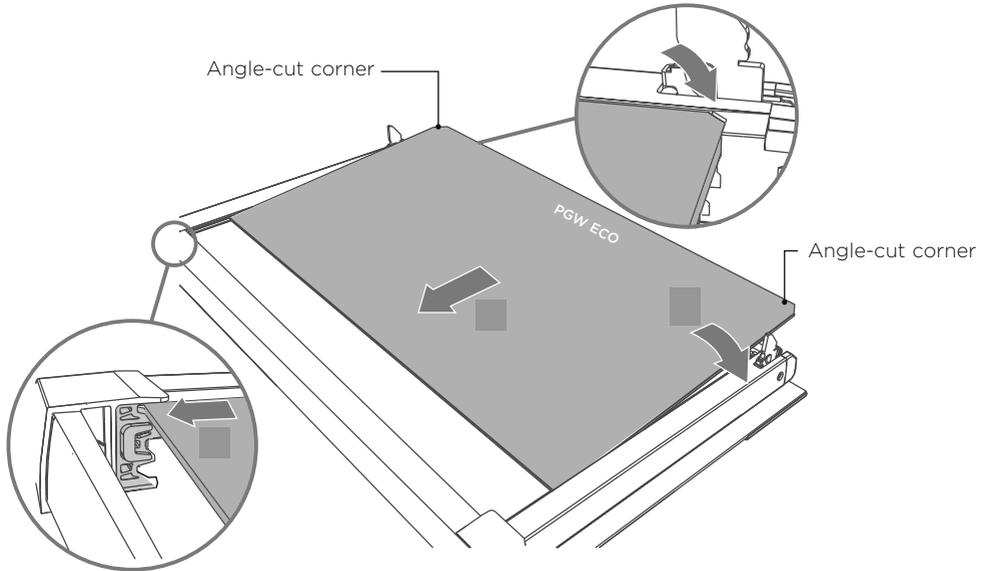
- ④ Remove the inner pane of glass
- Lift the lower end slightly (a).
  - Gently slide the glass out (b).

## CARE AND CLEANING

### To replace the door glass after cleaning

When replacing the glass panes, make sure that:

- You replace all parts correctly, as shown on the following page.
- The inner 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 the glass into place. If you are experiencing difficulties replacing the glass, remove it and start the process again from the beginning. If this still does not help, call Customer Care.



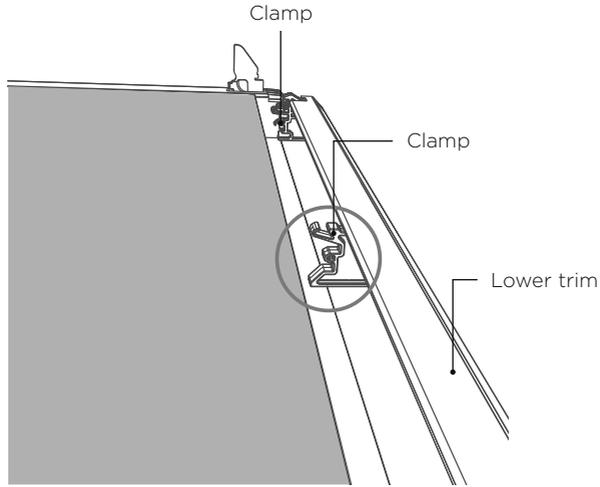
- ① Replace the inner pane of glass.
  - Ensure the angle cut corners are positioned at the bottom of the door.
  - Insert the the glass into the top set of grooves in the bracket at the top of the door.
  - Pull the pane slightly towards you.
  - Gently lower into place.

### **IMPORTANT!**

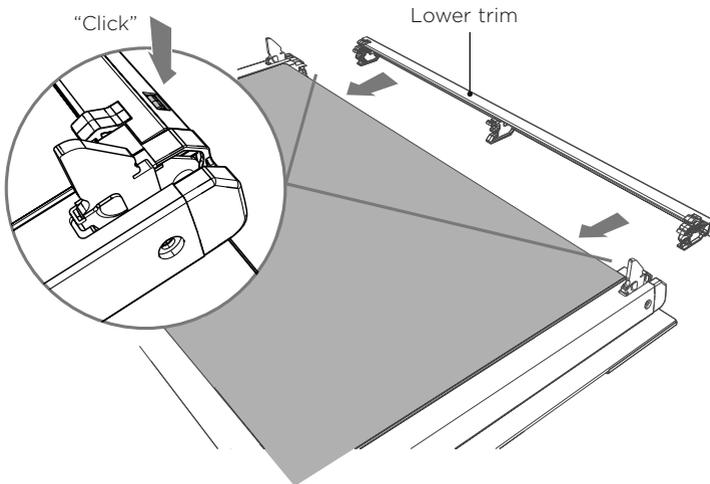
- Make sure the glass is facing the same way as when you removed it form the door.
- You should be able to read the wording on it as it faces you.

## CARE AND CLEANING

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- ① Align the lower trim with the door glass as shown. It should sit on the bottom edge of the outer door glass.
- Check that clamp in the centre is not damaged or misshapen.



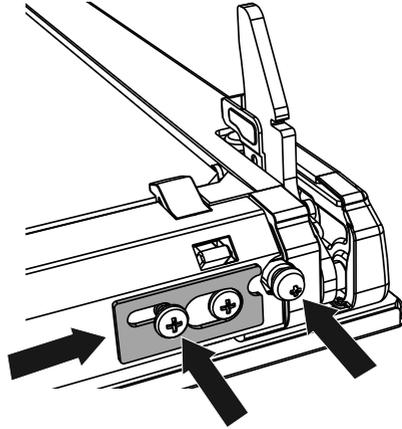
- ② Gently push the lower trim back onto the door glass until it clicks into place.

### **IMPORTANT!**

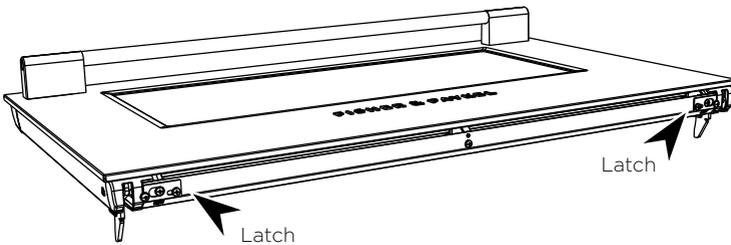
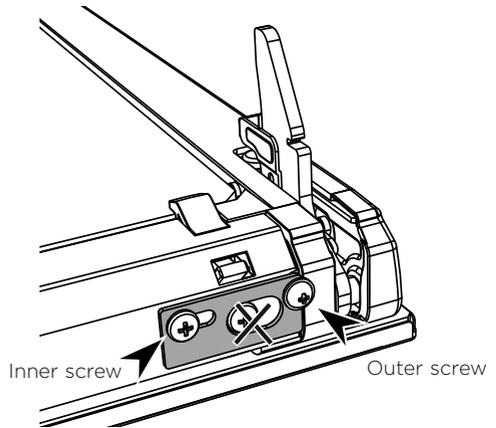
**Make sure the lower trim is fitted correctly and firmly in place and that the glass panes are secure.**

## CARE AND CLEANING

- ③ Slide the two latches back into place on the base of the lower trim.



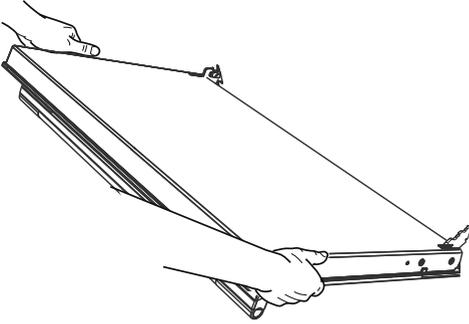
- ④ Re-tighten the screws so that the latches and the lower trim are firmly secured.



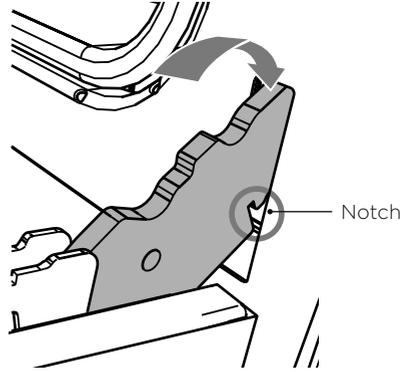
- ⑤ Replace the door following the instructions in the following section.

## CARE AND CLEANING

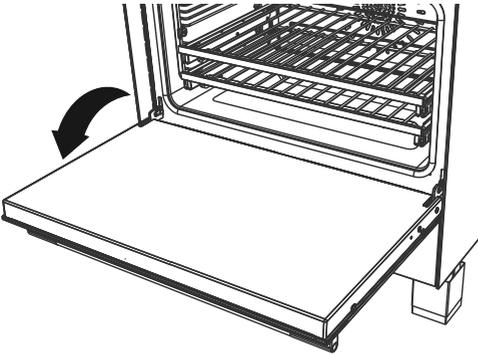
### To replace the oven door



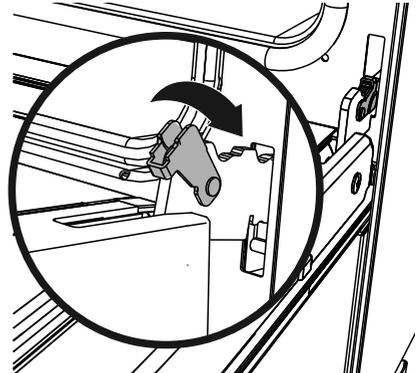
- ① Hold the door firmly in an approximately halfway open position.



- 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 fully.



- ④ Fully close the levers on the left and right hinges, as shown, then close the door.

## CARE AND CLEANING

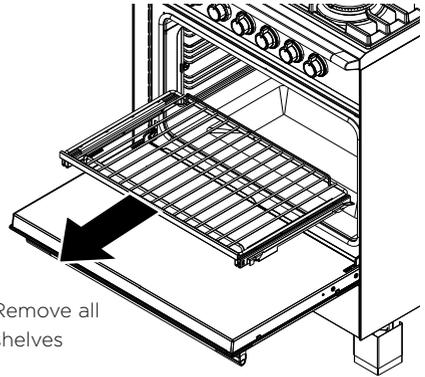
### Removing and replacing the oven side racks

#### **IMPORTANT!**

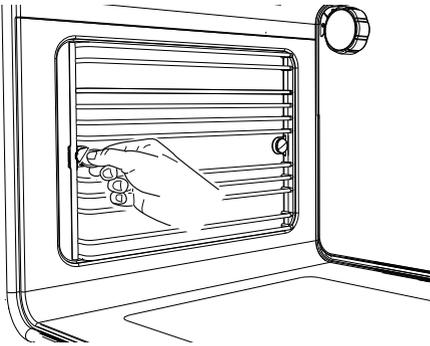
Always turn off the cooker at the wall first.  
Ensure the oven has cooled down completely before starting.

#### Remove all shelves

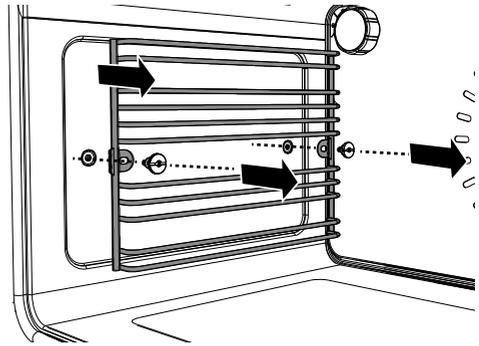
- 1 Slide out all shelves and remove.  
For easier access we recommend removing the oven door, see 'Removing and replacing the oven door'.



#### To remove the side racks

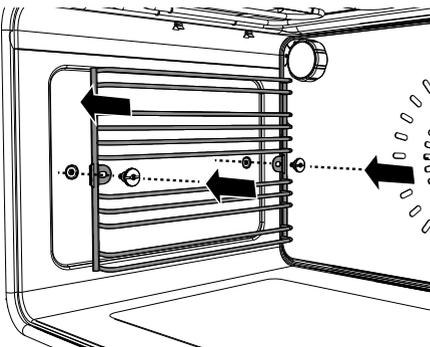


- 2 Use a small coin or a flat-head screwdriver to loosen and remove the fixing screws.

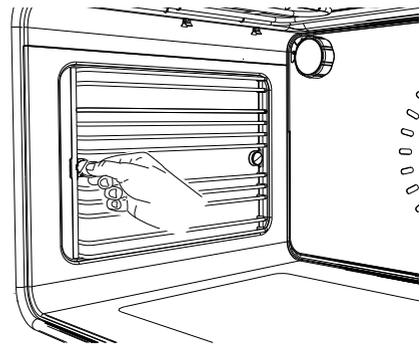


- 3 Remove the side racks

#### To replace the side racks



- 1 Make sure the side racks are the right way up, as shown.

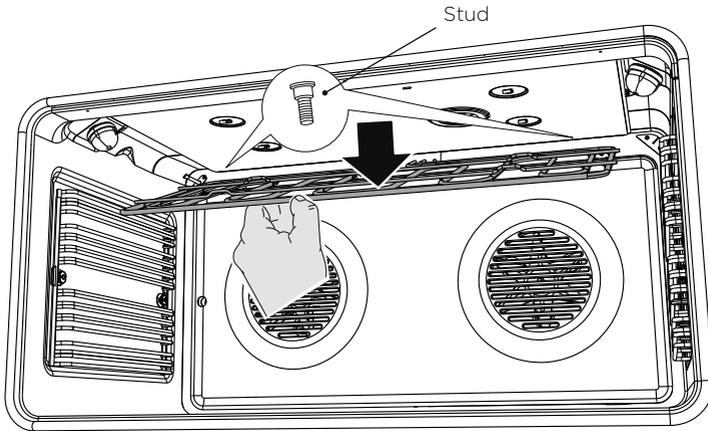
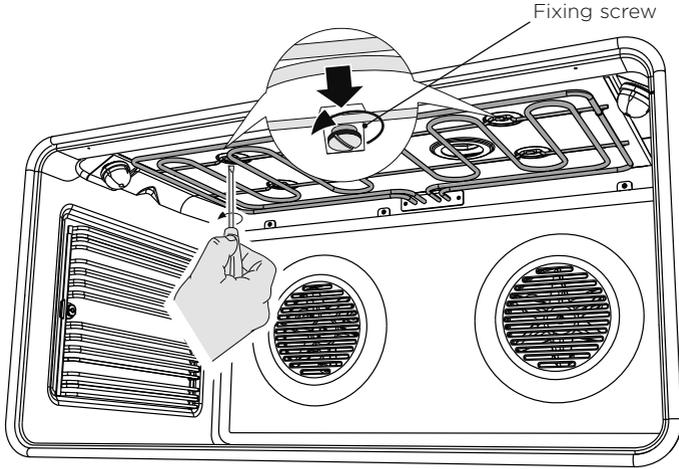


- 2 Refit the fixing screws and tighten.

## CARE AND CLEANING

### 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.



## CARE AND CLEANING

### Replacing an oven light bulb

#### **IMPORTANT!**

Use a 25W, 220-240V 50Hz G9 halogen bulb for replacement.

Do not use a standard light bulb in any oven, the heat will break it.

- ① Allow the oven (including the lamp cover and the bulb) to cool completely.
- ② Remove any shelves that may get in the way.
- ③ Remove the door if the lamp will be hard to reach.
- ④ Turn the power supply to the cooker off at the main fuse or circuit breaker panel.  
If you don't know how to do this, contact an electrician.

#### **IMPORTANT!**

Failure to disconnect the cooker from the power supply may result in death or electrical shock.

- ⑤ Remove the lamp cover.
  - Upper lights: wearing a rubber glove to improve grip turn the cover counter-clockwise to unscrew.
- ⑥ Remove the faulty bulb.
- ⑦ Holding the replacement bulb in a soft cloth or tissue insert it into the socket. Do not touch the bulb with your fingers.
- ⑧ Replace the lamp cover: for upper lights, turn it clockwise to tighten and then back a quarter turn.
- ⑨ Turn the power supply to the cooker back on at the main fuse or circuit breaker panel.



## TROUBLESHOOTING

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.

### General

| PROBLEM   | POSSIBLE CAUSES  | WHAT TO DO  |
|---|--|---|
| The oven does not work.   | 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.   |
|   | The clock has not been set   | The oven will not work unless the clock is set. See 'Setting the clock'.  |
| The oven does not work but the display is lit.                                | The oven is set for automatic cooking.   | See 'Auto Cook' for instructions.   |
|   | The oven is in Demo Mode   | Contact Customer Care   |
| One or all of the lights do not come on, but the oven works.                  | The oven light bulb(s) have blown.   | Replace the light bulb(s). See 'Care and cleaning' for instructions.  |
|   | The door is not correctly fitted.  | See 'Care and cleaning' for instructions on fitting the door correctly.   |
| The oven is not heating.  | The door is not properly closed or it is opened too frequently during cooking. | The heating elements are disabled while the door is open. Make sure the door is properly closed and avoid opening it frequently during cooking.                               |
| A glass pane in the oven door has cracked, chipped, or shattered.             | Incorrect cleaning or the edge of the glass hitting against something.         | You must <b>NOT</b> use the oven. Call your Authorised Repairer or Customer Care.   |
| I can feel hot air blowing out of the vents after I have turned the oven off. | This is normal.  | For safety reasons the cooling fans will continue to run even when you have turned the function dial to OFF. The fans will switch off automatically when the oven has cooled. |

## TROUBLESHOOTING

### General

| PROBLEM  | POSSIBLE CAUSES  | WHAT TO DO   |
|--|--|--|
| The oven fan comes on when I select a function that does not use a fan (eg bake or classic bake)   | This is normal.<br>The fan comes on while the oven is preheating. It may turn off when the oven has reached the set temperature.   | Wait until a long tone sounds and the temperature dial halo turns white: the oven will then be ready to use. |
| The oven has reached the set temperature but the temperature indicator is still red (indicating that the oven is not ready to use).      | This is normal: when heating up from cold, your oven is designed to initially heat to a temperature somewhat higher than what you have set. This is to provide optimal baking conditions right from the start. | Wait until the temperature indicator has gone out.<br>The oven will then be ready to use.                    |
| The oven cancels automatic cooking when I try to adjust the clock setting.   | 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.                       |
| The temperature indicator stays lit when I use Grill  . | This is normal.<br>The temperature indicator remains lit to indicate that the grill element provides instant radiant heat.   |  |
| The displays work, and the function and temperature dials indicators come on but the oven does not heat up.                              | The oven is in 'Demo' mode.  | Call Customer Care.  |

## TROUBLESHOOTING

### Cooktop

| PROBLEM   | POSSIBLE CAUSES  | WHAT TO DO  |
|---|--|---|
| The cooktop cannot be turned on.  | No power.  | Make sure the cooktop is connected to the power supply and that it is switched on at the wall. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call your Authorised Service Centre or Customer Care. |
| The control dials are unresponsive.   | The controls are locked.   | Unlock the controls. See section 'Using your induction cooktop' for instructions.   |
| The glass is being scratched.   | Rough-edged cookware.  | Use cookware with flat and smooth bases. See 'Choosing the right cookware'.   |
|   | Unsuitable, abrasive scourer or cleaning products being used.  | See 'Care and cleaning'.  |
| Some or all displays flash  or there is a continuous beep.  | The control dials have been held in either A or  position for too long. | Turn the control dial back to OFF and wait until the error flash has disappeared before trying to use the cooktop again.  |
| Pans do not become hot. The heat setting display comes on, but the  does not flash when I remove a pan.<br><br>-  - shows in the timer display when I turn on the cooktop. | The cooktop is in 'Display mode'.  | Contact Customer Care or your Authorised Service Centre.  |

## TROUBLESHOOTING

### Cooktop

| PROBLEM  | POSSIBLE CAUSES  | WHAT TO DO   |
|--|--|--|
| <b>Condensation is forming on surrounding walls, cabinetry or your overhead rangehood.</b>             | This is a normal for induction cooking. Energy efficient technology means that no heat is lost to surrounding surfaces. This results in condensation forming on these cooler surfaces when steam is produced by cooking. | This is normal for induction cooking and does not indicate a fault.<br>To minimise condensation: <ul style="list-style-type: none"><li>• Ensure adequate ventilation when cooking.</li><li>• Switch your rangehood on 5 minutes before cooking and let it run for at least minutes after cooking.</li><li>• Use your rangehood on a lower speed setting when boiling.</li><li>• Use the cooktop on a lower heat setting when boiling.</li><li>• Use pot lids to stop moisture from escaping.</li><li>• If condensation forms, wipe down surrounding walls and cabinetry as needed.</li></ul> |
| <b>Some pans make crackling or clicking noises.</b>  | This may be caused by the construction of your cookware (layers of different metals vibrating differently).  | This is normal for induction cookware and does not indicate a fault.   |
| <b>The cooktop makes a low humming noise when used on a high heat setting (especially PowerBoost).</b> | This is caused by the technology of induction cooking.   | This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.  |
| <b>Fan noise coming from the cooktop.</b>  | A cooling fan built into your cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the cooktop off.  | This is normal and needs no action. Do not switch the power to the cooktop off at the wall while the fan is running.   |

## TROUBLESHOOTING

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### Cooktop

| PROBLEM   | POSSIBLE CAUSES   | WHAT TO DO  |
|---|---|---|
| Pans do not become hot and $\underline{U}$ appears in the display.  | The cooktop cannot detect the pan because it is not suitable for induction cooking.                           | Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.   |
|   | The cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it. | Centre the pan and make sure that its base matches the size of the cooking zone.  |
| $P$ flashes in the display when you are trying to set PowerBoost.   | PowerBoost is temporarily unavailable because the cooktop needs to protect itself from overheating.           | Allow the cooktop to cool down.   |
| The cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically $\underline{E}$ or $\underline{Er}$ alternating with one or two digits in the cooking zone displays). | Technical fault.  | Please note down the error letters and numbers, switch the power to the cooktop off at the wall, and contact your Authorised Service Centre or Customer Care with the error code information. |

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## ALERT CODES

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**If there is a problem with the oven, the cooker will:**

- automatically suspend all oven functions
- beep five times
- display an alert code.

### **IMPORTANT!**

**Do not turn off the mains power supply to the cooker (wall switch) if you get an alert code, unless the instructions in the chart following specifically instruct you to. There are cooling fans within the cooker which are needed to cool the components. Turning off the power while the cooker is too hot may damage the cooker and its surrounding cabinetry.**

What to do if an alert code (eg  $F_{\square}$ ) is displayed

- ① If the beeping hasn't stopped already, touch any control to stop it.
- ② Make a note of the alert code displayed. You may need this information.
- ③ Call your Authorised Repairer or Customer Care with the alert code information.

## 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 [www.fisherpaykel.com](http://www.fisherpaykel.com).

### Complete and keep for safe reference:

|               |       |
|---------------|-------|
| Model         | _____ |
| Serial No.    | _____ |
| Purchase Date | _____ |
| Purchaser     | _____ |
| Dealer        | _____ |
| Suburb        | _____ |
| Town          | _____ |
| Country       | _____ |







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