

30" Series 7 Professional Self-Cleaning Double Oven, 10 Function

Professional

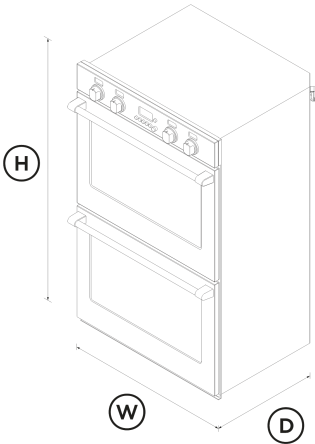


Choose maximum capacity, combining two independent ovens so you can cook multiple dishes simultaneously.

- 4.1 + 4.1 cu ft total capacity across two oven cavities
- 10 functions in each oven including Roast and Aero™ Pastry
- High-temperature self-cleaning function breaks down food residue for an easy clean
- Non-tip, full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	48 1/2 "
Width	29 3/4 "
Depth	23 5/16 "



SPECIFICATIONS

Accessories (included)	
Full extension sliding shelves	5 sets
Wired temperature sensor	1
Capacity	
Shelf positions	8
Total capacity	8.2 cu ft
Usable capacity	7.2 cu ft
Cleaning	

- Acid resistant graphite enamel
- Pyrolytic self-clean
- Removable oven door
- Removable side ladders

Consumption

Energy usage	364kWh/year
In-use energy carbon emissions estimate	42.0kgCO2e/year

Controls

- Audio feedback
- Automatic cooking/minute timer
- Automatic pre-set temperatures
- Celsius/Fahrenheit temperature
- Delay start
- Electronic clock
- Electronic oven control
- Internal Light
- LED display
- True convection oven
- Turned stainless capacitive touch buttons with illuminated halos

Functions

- Bake
- Broil
- Convection bake
- Convection Broil
- Convection pastry
- Maxi Broil
- Number of functions10
- Pastry Bake

- Pastry Bake with Pizza mode
- Pyrolytic self-clean (Function)
- Roast
- True convection
- Warm

Performance

- AeroTech™ technology
- Automatic rapid pre-heat
- Broil power 4400 W

Power requirements

- Amperage 50 A
- Rated current 50 A
- Supply frequency 60 Hz
- Supply voltage 208 - 240 V

Product dimensions

- Depth 23 5/16 "
- Height 48 1/2 "
- Width 29 3/4 "

Safety

- Control panel key lock
- CoolTouch door
- Non-tip shelves
- Safety thermostat

SKU 82946

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © Fisher & Paykel Appliances Ltd 2020

Other product downloads available at fisherpaykel.com

- [Installation Guide \(English, Canadian French\)](#)
- [California Warning Proposition 65 \(English, Spanish, Canadian French, Chinese\)](#)
- [Right To Repair Declaration \(English, Canadian French\)](#)
- [User Guide \(English\)](#)
- [User Guide \(Canadian French\)](#)

Where applicable:

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

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



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