

**FISHER & PAYKEL**

**BUILT-IN OVEN**

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**CONTEMPORARY**

**OB60SC5LB**

**USER GUIDE**

**NZ AU**



## CONTENTS

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### Registration

To register your product visit our website: [fisherpaykel.com/register](https://fisherpaykel.com/register)



**⚠ WARNING!**



**Electric Shock Hazard**

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

- Turn the oven off at the wall before replacing the oven lamp.

**⚠ WARNING!**



**Fire Hazard**

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

- Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, this will irreversibly damage the enamel. Lining the oven with aluminium foil may cause fire.
- Never use your appliance for warming or heating the room. Persons could be burned or injured or a fire could start.
- Flammable materials should not be stored in an oven or near its surface.

**⚠ WARNING!**



**Cut Hazard**

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

- Take care: some edges may be sharp.

### **⚠ WARNING!**

#### **Hot Surface Hazard**

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



- Accessible parts may become hot during use. Young children should be kept away.
- Surfaces of the appliance may become hot enough to cause burns. Examples include the oven vent, the surface near the oven vent, and the oven door.
- Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot, even when they are dark in colour.
- Use protection when handling hot surfaces, such as oven shelves or dishes.
- Be careful when opening the oven door. Let hot air or steam escape before removing or replacing food.
- During and after use, do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool.

# SAFETY AND WARNINGS

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## READ AND SAVE THIS GUIDE

### **WARNING!**

To reduce the risk of fire, electrical shock, injury to persons or damage when using the oven, we recommend you follow the important safety guidance below. Be sure to read the user guide before using the oven. Use the oven only for its intended purpose and as detailed in this guide.

#### **Installation**

- Ensure your oven is properly installed and earthed by a qualified technician.
- Ensure your oven is connected to a circuit that incorporates an isolating switch providing full disconnection from the power supply.
- Do not install or operate your oven if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.
- This product must not be installed behind a decorative door in order to avoid over-heating.

#### **Servicing**

- Do not repair or replace any part of your oven unless specifically recommended in the user guide.
- All other servicing of your oven should be undertaken by a Fisher & Paykel trained and supported service technician or qualified person.

#### **Fire hazard**

- Do not use water on grease fires. Smother the fire or flame, or use a dry chemical- or foam-type extinguisher.
- Use only dry oven mitts or potholders as 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 as it could catch fire.
- Do not heat unopened food containers as they can build up pressure that may cause the container to burst, which may result in injury.

#### **Food safety**

- Leave food in the oven for as short a time as possible before and after cooking to avoid contamination by organisms that may cause food poisoning. Take particular care during warm weather.

#### **General use**

- Caution: Hot air can blow from the vent at the top of the oven as part of the oven's cooling system.
- Household appliances are not intended to be played with by children.
- Children should not be left alone or unattended in the area where your oven is in use. They should never be allowed to sit or stand on any part of the appliance.
- Children must be kept away from your oven unless continuously supervised.
- This appliance can be used by children aged 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 use of the appliance in a safe way and understand the hazards involved.

## **SAFETY AND WARNINGS**

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- Cleaning and user maintenance shall not be carried out by children without supervision.
- Do not store things children might want above the oven. Children could be burned or injured while climbing on your oven to retrieve items.
- Do not place heavy objects on the oven door. Always keep oven vents unobstructed.
- 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 position shelves in the desired location before preheating and while the oven is cool. If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder make contact with the hot heating elements in the oven or the base of the oven.
- Use only bakeware approved for oven use. Follow manufacturers' instructions.

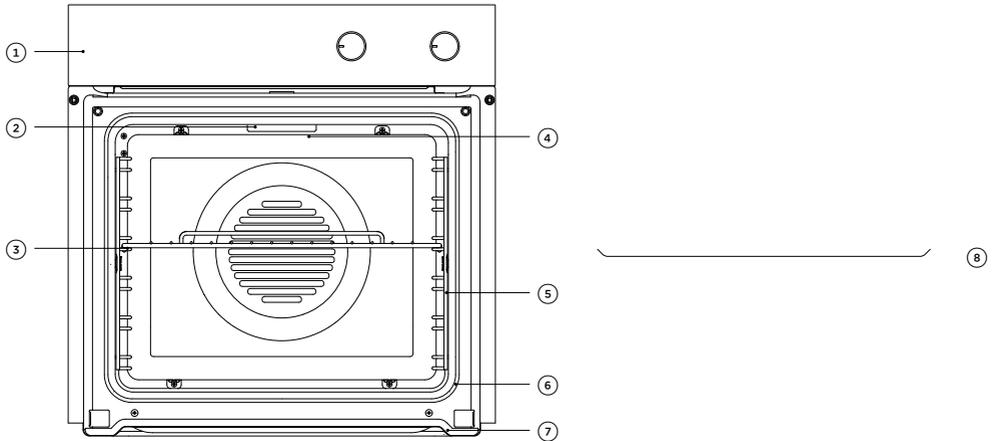
### **Cleaning**

- Do not clean the oven seal or use any oven-cleaning products on it. This will preserve the seal and ensure that the oven operates efficiently. Care should be taken not to rub, damage or move the oven seal.
- Do not use oven cleaners, harsh or abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner or protective coating of any kind should be used in or around any part of the oven.
- Do not use harsh or abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass, since they scratch the surface, which may result in the glass shattering.
- Clean only the parts listed in this user guide.
- Do not use a steam cleaner to clean any part of the oven.

## BEFORE YOU BEGIN

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- Your oven must be installed by a suitably qualified person according to the installation guide. The installer should complete the final installer checklist.
- Read this guide, taking special note of safety and warnings.
- Remove all internal and external packaging and recycle it responsibly where possible.
- Refit the shelves to your desired position in the oven.
- Condition the oven following guidance in first use.



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### Oven features and accessories

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- |                       |                    |
|-----------------------|--------------------|
| ① Control panel       | ⑤ Side rack        |
| ② Oven vent louvre    | ⑥ Oven seal        |
| ③ Flat wire shelf (2) | ⑦ Drip channel     |
| ④ Oven light location | ⑧ Flat baking tray |

The oven door and handle are not illustrated.

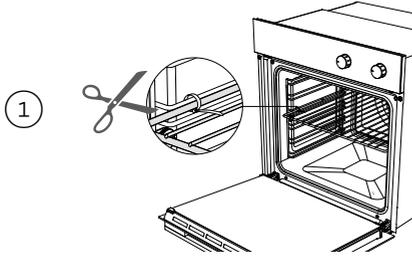
**Not all accessories are provided with all models.** To purchase other accessories, contact your nearest Fisher & Paykel Service Centre, Customer Care or visit [www.fisherpaykel.com](http://www.fisherpaykel.com)

# FIRST USE

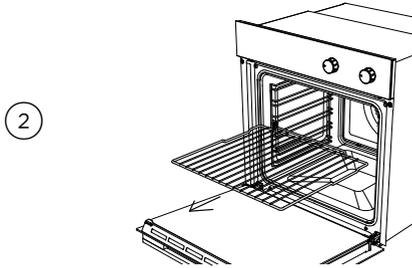
## Oven racks

Your oven comes with the shelves positioned and secured inside. The following shows you how to remove and reposition them to your preferred position.

### Remove shelves from oven

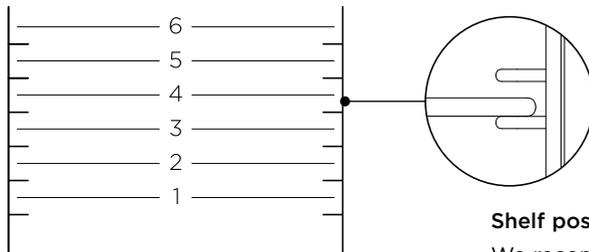


Remove all cable ties and packaging holding shelves in place.



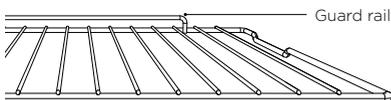
Remove all shelves.

### Replace shelving in your preferred positions



#### Shelf positions

We recommend placing the shelves on positions 2 and 4 for everyday cooking.

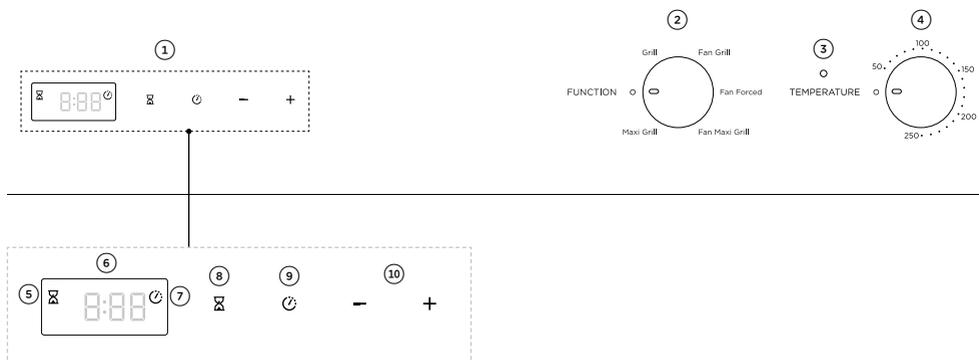


#### To replace wire shelves

Check the shelf is positioned correctly, with the guard rail at the back, then slide into place on the side racks. The shelf must sit between the two wires of the shelf position.

# FIRST USE

## Control panel

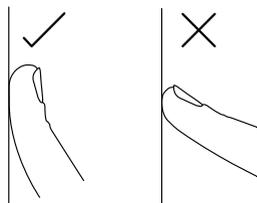


## Control panel features

- |                          |                        |
|--------------------------|------------------------|
| ① Display                | ⑥ Timer display        |
| ② Function dial          | ⑦ Auto off indicator** |
| ③ Temperature indicator* | ⑧ Timer control        |
| ④ Temperature dial       | ⑨ Auto off control     |
| ⑤ Timer indicator**      | ⑩ - and + controls     |

\* Will be lit while the oven is heating up.

\*\*Will be lit if the option is in use.



### Using the touch controls

Use the ball of your finger, not its tip. The controls respond to touch, so pressure is not needed.



### Dials

Turn the dials to select the cooking function and temperature.

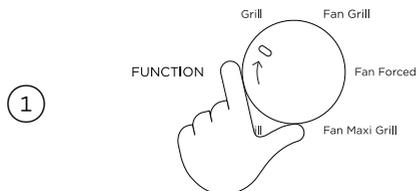
# FIRST USE

## Conditioning the oven

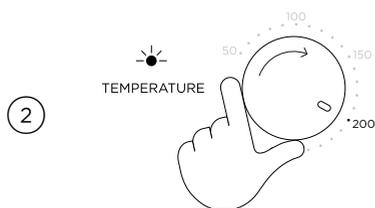
It is important to condition your oven before using it for cooking. This will burn off any manufacturing residues and ensure that you get the best results right from the start.

### Before you start:

Make sure you have removed all packaging and any cable ties used to secure the shelving during transit. Ensure all shelves are fitted in the oven and the kitchen is well ventilated during conditioning.

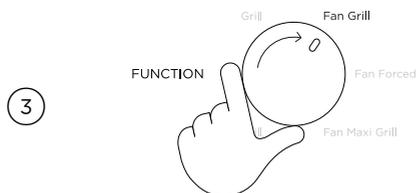


Select **FAN FORCED** function and set the oven to 200°C for 30 minutes.



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.



After 30 minutes change the function to **FAN GRILL** and heat for 20 minutes.

When you have finished, turn the oven off.

### After conditioning:

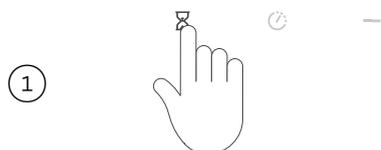
There will be a distinctive smell and a small amount of smoke during the conditioning process as manufacturing residue is burnt off. This is normal, but ensure the kitchen is well ventilated. Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

## USING THE KITCHEN TIMER

Use the kitchen timer to keep track of cooking times. You can use it at any time, even if you are not using the oven. The time counts down in minutes (hours:min) until the last five minutes of cooking, when it will countdown in seconds (min:sec). You can set the timer for up to four hours.

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

### Setting the timer



Check the oven is on, dots will show in the display.

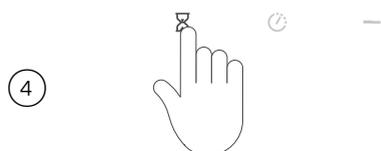
Touch the timer ⌚ control.



The display will show 0:00. The timer indicator ⌚ and dots will flash.



Touch the — and + controls to set the timer.



Touch the timer ⌚ control to confirm or wait five seconds and the display will show the time remaining and the timer indicator ⌚.



### At the end of the countdown

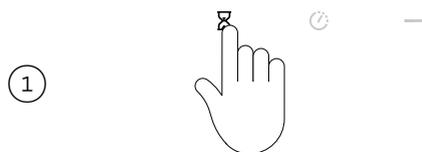
The timer will beep every seven seconds. The timer indicator ⌚ will flash and the display will show 0:00.

To stop the beeping and return to the time of day, touch any control.

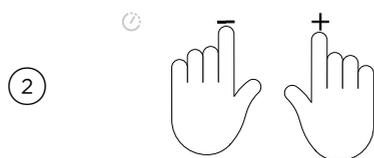
## USING THE KITCHEN TIMER

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### Editing or cancelling the timer

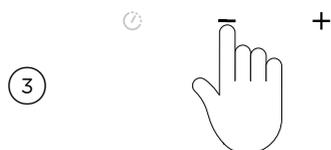


Touch the timer  control to edit the remaining time.



#### To edit

Touch the  and  controls and scroll the time up or down.

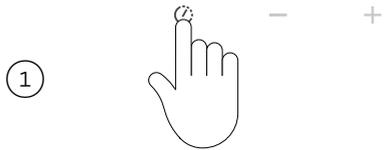


#### To cancel

Touch and hold the  until the display shows .

## COOKING WITH AUTO OFF

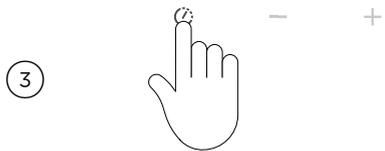
If you start cooking manually and only want the oven to turn off automatically after a set cooking time, simply set **AUTO OFF**. The oven will automatically turn off when the cooking time is over. You may still use the timer when using **AUTO OFF**.



Check the oven is on.  
Touch the **AUTO OFF**  control.  
The **AUTO OFF**  indicator will flash.



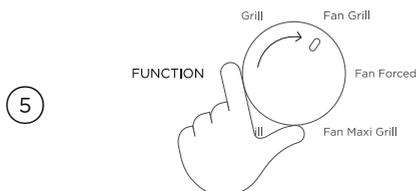
Touch the **-** and **+** controls to set the cooking time.



Touch the **AUTO OFF**  control again to confirm the cooking time or wait five seconds and the display will show the time remaining.

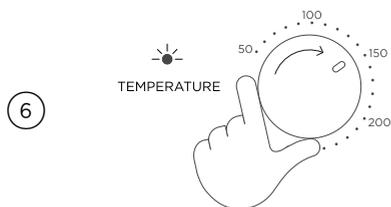


The **AUTO OFF** indicator  will stop flashing and remain on. The display will countdown the remaining time (hrs:mins).



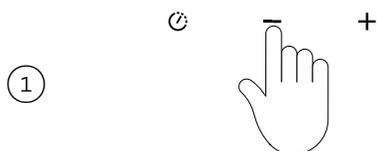
Select a function. The oven will come on.  
If you have set the oven to automatically turn on later, the oven cooling fan will come on when you select a function, but the light will be off and the oven will not heat up.

## COOKING WITH AUTO OFF



Set the temperature.

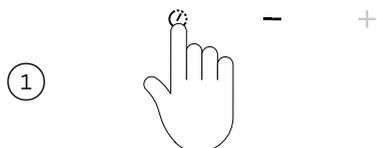
### To modify AUTO OFF



Touch the **AUTO OFF**  control.

You can modify the set cooking time by using the **-** and **+** controls. Touch the **AUTO OFF**  control again to set.

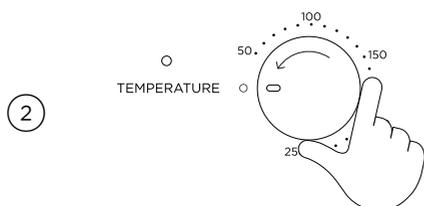
### To cancel the stop time



Touch the **AUTO OFF**  control.

Touch the **-** control and scroll the time down to **0:00**.

Touch the **AUTO OFF**  control to accept.



Turn the function and temperature dials to **OFF**.

### When the stop time is reached

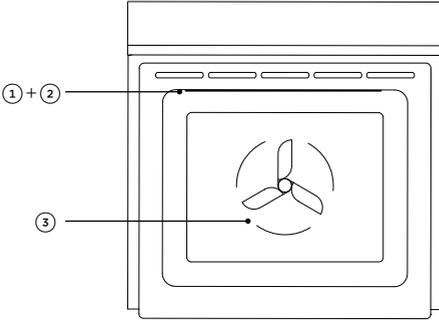
The oven will automatically turn off and the oven will beep every few seconds. The **AUTO OFF**  indicator will flash. Turn the function and temperature dials back to **OFF**. Press any control to exit cooking with **AUTO OFF**.

If the oven function dial has not been turned back to **OFF** when you exit cooking with **AUTO OFF**, the oven will turn back on.

# COOKING GUIDE

## General guidelines

This oven has been designed to utilise its three elements and rear fan in different combinations for enhanced performance. The wide range of functions allows you to cook all food types to perfection.



## Oven elements

- ① upper outer element
- ② upper inner element
- ③ rear element (concealed)

Use all the functions with the oven door closed.

## Baking

- Use **FAN FORCED** for baking.
- For best results when baking, always pre-heat your oven. The temperature indicator will go out when the pre-set temperature is reached.
- While the oven is heating the grill element may be on.
- **Single shelf cooking:** place your baking on a shelf that will position the top of your pan near the centre of the oven.
- **Multi shelf cooking:** Always leave a space between shelves to allow the air to circulate.

## Grilling

- Always grill with the oven door completely shut.
- Always keep a close watch on your food to avoid charring or burning.
- If you use glass or ceramic pans, be sure they can withstand high oven temperatures.
- For thinner cuts of meat, or for 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.

## Roasting

- Use **FAN GRILL** to roast whole chicken.
- For other meats use **FAN FORCED**.
- Boneless, rolled or stuffed roasts take longer than roasts containing bones.
- Poultry should be well cooked with the juices running clear and an internal temperature of 75°C.
- For crispy crackling first sear the pork at a high temperature, then lower the temperature to complete the cooking.

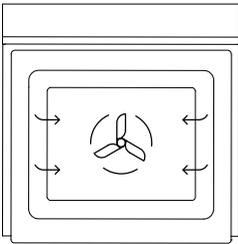
## COOKING GUIDE

- 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.

### Reheating

**Never reheat food more than once.**

- Use **FAN FORCED** to reheat food.
- Always reheat food to piping hot, or to a minimum internal temperature of 85°C. This reduces the risk of contamination.
- Reheat food in a dish with a lid or cover tightly with foil.

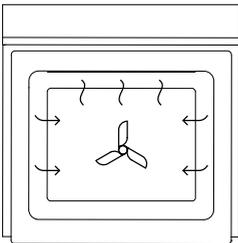


### **FAN FORCED** fan plus rear element

#### **Ideal for:**

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

- Hot air is blown into the cavity, providing a consistent temperature at all levels.
- Always leave a gap between shelves to allow air to move freely. This ensures food on the lower tray can still brown.
- If converting a recipe to **FAN FORCED**, we recommend that you decrease either the bake time and/or the temperature by approximately 20°C, especially for items with longer bake times.



### **FAN GRILL / FAN MAXI GRILL** fan plus upper outer and inner elements

#### **Ideal for:**

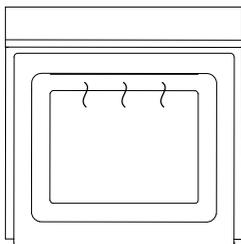
whole chicken, beef tenderloin or grilling fish or steak.

This function uses the intense heat from both the upper elements (**FAN MAXI GRILL**), or the upper inner element (**FAN GRILL**) 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.

## COOKING GUIDE

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### **GRILL / MAXI GRILL** upper inner and outer elements

#### **Ideal for:**

toasting bread or for top-browning to finish off dishes.

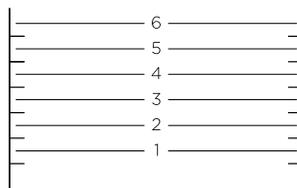
This function delivers intense radiant heat from one (**GRILL**) or both (**MAXI GRILL**) top elements. You can set the intensity of the heat by altering the temperature setting.

- The most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata.
- On models with both **GRILL** and **MAXI GRILL** functions, use **GRILL** for grilling smaller dishes. Ensure you centre the dish under the inner grill element.

## COOKING CHARTS

### Shelf positions

- Position shelves before you turn the oven on.
- Shelf positions are counted from the base up, with 1 being the lowest shelf position and 6 the highest.



### During cooking

- Preheat the oven to the required temperature.
- The grill element will come on while the oven is heating up.
- The temperature indicator will be lit while the oven is heating up.
- Oven accessories may temporarily warp 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 Forced	4	180-190	13-17
	Multi*	Fan Forced	3 and 5	160-170	13-17
Chewy choc chip	Single	Fan Forced	4	180-190	15-20
	Multi*	Fan Forced	3 and 5	160-170	15-20
Oatmeal	Single	Fan Forced	4	160-170	12-15
	Single	Fan Forced	3	160-165	15-20
<b>SLICES/SQUARES</b>					
<b>CAKES</b>					
Vanilla	Single	Fan Forced	4	160-165	30-35
Butter/chocolate	Single	Fan Forced	4	160-180	50-60
Light fruit	Single	Fan Forced	2	155-165	1hr 30
Rich fruit	Single	Fan Forced	2	120-160	2.5 hrs
Sponge (single large)	Single	Fan Forced	2	175	30-40
Sponge (2 small pans)	Single	Fan Forced	2	170-190	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>SHORTBREAD</b>	Single	Fan Forced	3	130-140	20-25
<b>MUFFINS/CUPCAKES</b>	Single	Fan Forced	3	180-190	13-17
	Multi*	Fan Forced	2 and 4	160-170	16-21
<b>SCONES</b>	Single	Fan Forced	2	210-230	8-12
	Multi*	Fan Forced	1 and 3	210-230	8-12
<b>MERINGUES</b>	Single	Fan Forced	1	100-120	60
<b>BREAD ROLLS</b>	Single	Fan Forced	4	195-210	25-35
<b>PASTRY</b>					
Filo	Single	Fan Forced	3	190-200	15-25
Flaky/puff	Single	Fan Forced	3	185-200	20-30
Choux	Single	Fan Forced			
	Multi	Fan Forced	2	200-210	30-35
Croissants	Single	Fan Forced			
	Multi*	Fan Forced	3	190-200	15-25
<b>PIES</b>					
Apple	Single	Fan Forced	2	190-200	25-30
Lemon meringue	Single	Fan Forced	2	175-180	30-40

## COOKING CHARTS

SAVOURY	SHELVES	FUNCTION	SHELF POSITION	TEMP (°C)	TIME (MIN)
<b>PIES</b>					
Chicken/Steak/Mince	Single	Fan Forced	3	190-195	30-40
<b>SAUSAGE ROLLS</b>					
	Single	Fan Forced	3	190-195	30-40
<b>MEAT LOAF</b>					
	Single	Fan Forced	3	175-180	55-65
<b>PIZZA</b>					
	Single	Fan Forced	1	225-250	15-25
<b>LASAGNE</b>					
	Single	Fan Forced	3	175-180	45-50
<b>QUICHE</b>					
	Single	Fan Forced	2	180-200	30-40
<b>POTATOES</b>					
Traditional Baked	Single	Fan Forced	3	175-190	40-50
<b>FRITTATA</b>					
Grill to finish	Single	Fan Forced	3	170-180	30-45
<b>CASSEROLES</b>					
	Single	Fan Forced	3	170-190	55-75
<b>ROASTING</b>					
ROASTING	SHELVES*	FUNCTION	SHELF POSITION	TEMP (°C)	TIME (MIN)
<b>BEEF, BONELESS</b> (times per 450g)					
Rare	Single*	Fan Forced	3	160-170	18-32
Medium	Single*	Fan Forced	3	160-170	25-40
Well done	Single*	Fan Forced	3	160-170	30-55
<b>PRIME RIB ROAST</b> (times per 450g)					
Rare	Single*	Fan Forced	3	160-170	15-30
Medium	Single*	Fan Forced	3	160-170	20-35
Well done	Single*	Fan Forced	3	160-170	25-40
<b>LAMB LEG, BONE IN</b> (times per 450g)					
Medium	Single*	Fan Forced	3	160-170	18-28
Well done	Single*	Fan Forced	3	160-170	20-33

## COOKING CHARTS

ROASTING	SHELVES*	FUNCTION	SHELF POSITION	TEMP (°C)	TIME (MIN)
<b>LAMB LEG, BONELESS</b> (times per 450g)					
Medium	Single*	Fan Forced	3	160-170	20-35
Well done	Single*	Fan Forced	3	160-170	25-45
<b>CHICKEN</b> (times per 1lb/450g)					
Whole	Single*	Fan Grill	3	175-190	15-20
<b>TURKEY, WHOLE</b> (times per 450g)					
With stuffing	Single*	Fan Forced	1	165-175	17-22
Without stuffing	Single*	Fan Forced	1	150-165	15-20
<b>PORK CRACKLING</b>					
Crisp		Fan Forced	3	250	20
<b>VEAL</b> (times per 450g)					
Medium	Single*	Fan Forced	3	160-170	20-40
Well done	Single*	Fan Forced	3	160-170	25-45
<b>PORK, BONELESS</b> (times per 450g)					
Medium	Single*	Fan Forced	3	170-175	25-40
Well done	Single*	Fan Forced	3	170-175	30-45
<b>VENISON</b> (times per 2.5cm thickness <sup>1</sup> )					
Rare	Single*	Fan Grill	4	225	7.5
Medium	Single*	Fan Grill	4	225	9.5

## COOKING CHARTS

GRILLING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°C)	TIME (MIN)
<b>CHICKEN</b>					
Boneless pieces	Single	Fan Grill	5	175-190	30-50
<b>BEEF</b>					
Steak, rare	Single	Grill Maxi	4	HI	8-10
Steak, medium	Single	Grill Maxi	4	HI	10-15
Burgers	Single	Grill Maxi	4	HI	12-15
Meatballs	Single	Grill Maxi	4	HI	12-15
<b>LAMB</b>					
Chops, medium	Single	Grill Maxi	4	HI	15-20
Chops, well done	Single	Grill Maxi	4	HI	20-25
<b>PORK</b>					
Chops, well done	Single	Grill Maxi	4	HI	15-20
Ham steak	Single	Grill Maxi	4	HI	15-20
Bacon	Single	Grill Maxi	4	HI	4-7
<b>SAUSAGES</b>	Single	Grill Maxi	5	HI	10-15
<b>FISH</b>					
Fillets	Single	Fan Grill	5	200-220	8-12
Whole	Single	Fan Grill	5	200-220	15-20
<b>VEGETABLES</b>					
Sliced	Single	Grill Maxi	4	HI	8-12
<b>BREAD</b>					
Toast (10-15mm thick)	Single	Grill	5	HI	1-3

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

\* If multiple shelves are required (eg roasting vegetables at the same time), use **FAN FORCED** and shelf positions 2 and 4.

## CARE AND CLEANING

### Manual cleaning

#### ALWAYS

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

#### NEVER

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

WHAT?	HOW?	IMPORTANT!
<b>Control Panel</b>	Take particular care when cleaning the control panel glass and screen. Only use a damp cloth with detergent.	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.
<b>Dials</b>	Clean with a solution of mild detergent and hot water, then wipe dry.	Do not use stainless steel or oven cleaner on the dials, as doing so may damage the coating.
<b>Stainless steel strip/oven door handle</b>	Clean with a solution of mild detergent and hot water, then wipe dry with a microfibre cloth. If necessary, use a suitable stainless steel cleaner and polish.	Always read the label to make sure that your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your oven. Always rub the stainless steel in the direction of the grain.
<b>Oven door frame and plastic corner clips</b>	Clean with a solution of mild detergent and hot water, then wipe dry.	

## CARE AND CLEANING

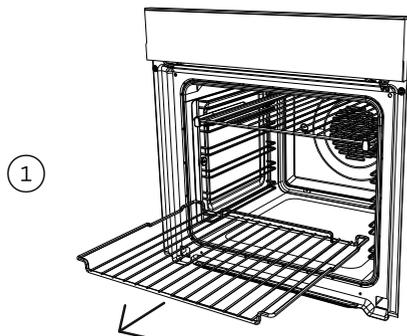
WHAT?	HOW?	IMPORTANT!
Oven cavity	<p>To clean light soiling off the enamelled surfaces:</p> <ul style="list-style-type: none"> <li>• Wipe with a damp cloth and a solution of hot water and mild detergent or an ammonia-based cleaner.</li> <li>• Wipe dry with a soft cloth.</li> </ul>	<ul style="list-style-type: none"> <li>• To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the enamelled surfaces after each use.</li> <li>• To make wiping out the oven easier you may remove the oven door. See the following pages for more information.</li> </ul>
Baking tray Wire oven shelves	<p>Clean with a solution of mild detergent and hot water. Pre-soak stubborn burnt-on stains in a solution of dishwasher powder and hot water. These parts are also dishwasher safe.</p>	
Oven seal	<p>Do not clean this part.</p>	
Oven door glass (after every use)	<p>Use a soft cloth and a mixture of warm water and dishwashing liquid to remove soiling after every use.</p> <p>For stubborn stains, try a mixture of baking soda and warm water with a non-abrasive scrubbing pad, then wipe dry with a soft, lint-free cloth.</p>	<p>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. Do not allow grease to build up on the glass or become baked on as this reduces visibility into the oven.</p>
Drip channel	<p>Use a sponge to soak up any moisture that has collected in the drip channel, below the door.</p>	

## CARE AND CLEANING

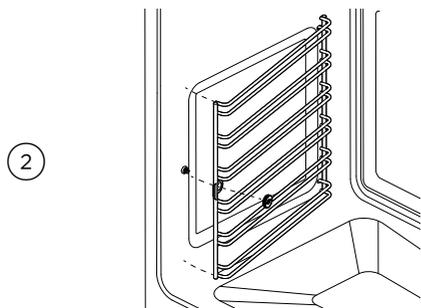
### Removing the side racks

Remove the side racks to make cleaning the oven easier.

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

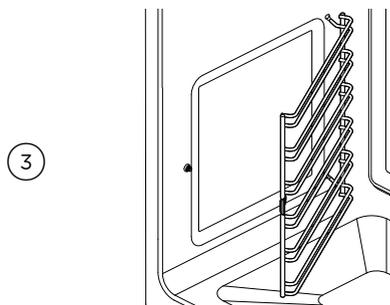


Slide out all shelves and remove.



Unscrew and remove the fixing nut at the front of the side rack. Use a coin to loosen the nut if necessary.

Pull the front of the rack toward the back of the oven until the front tab is clear of the fixing nut.

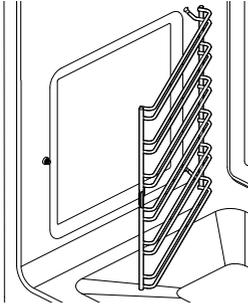


Slide the side rack forward until the rear prongs are clear of the holes.

## CARE AND CLEANING

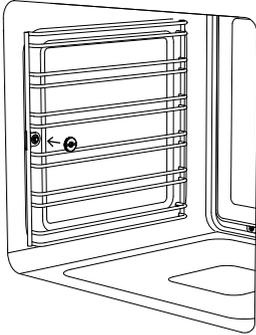
### Refitting the side racks

1



Slide the rear prongs of the side rack back into the holes, ensuring the rack is firmly pushed up against the side wall of the oven.

2



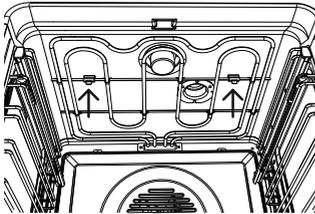
Fit the side rack front tab over the fixing screw.

Replace the fixing nut. You may use a coin to tighten the nut.

### Drop down upper element

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

1



Pull the two securing clips gently forward to release the element. The element will now drop down to enable cleaning.

When you have finished cleaning the oven ceiling, pull the securing clips forward, raise the element and release the clips. Make sure the element is securely held in place. The element itself is self-cleaning.

## CARE AND CLEANING

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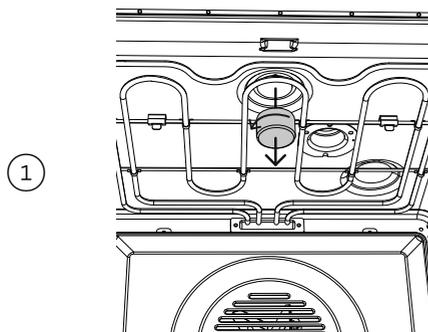
### Replacing the oven light bulbs

- Your oven uses G9 halogen bulbs with the specifications 220-240V, 50Hz and 25W.
- Always hold the replacement bulb in a soft cloth. Touching the bulb will reduce its life-span.
- The light is located in the ceiling of the oven, center front.
- Oven bulb replacement is not covered by your warranty.

### Changing the bulb

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

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



Turning anti-clockwise unscrew the glass cover. Carefully pull out the faulty bulb.

Replace the light bulb. Replace the glass cover.

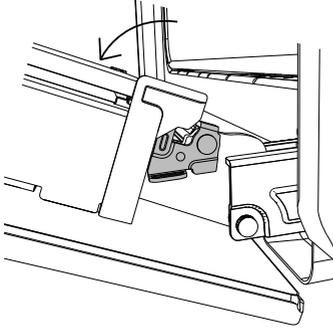
Turn the oven back on.

## CARE AND CLEANING

### Removing and refitting the oven door.

To remove the door

1

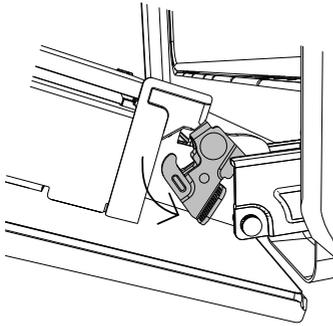


**Take care, the oven door is heavy.**

Open the door fully.

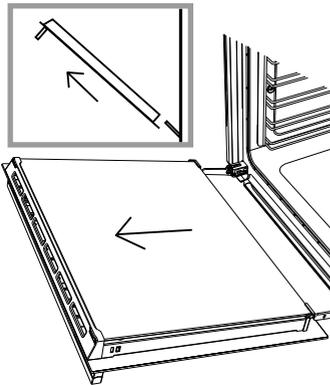
Locate the two small metal locking levers on both door hinges either side.

2



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

3

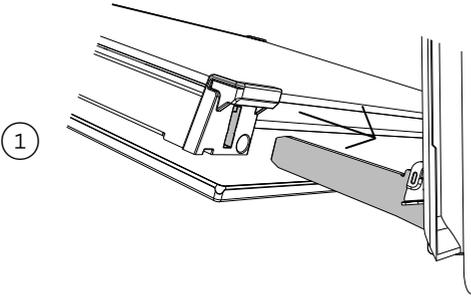


Holding the door on both sides, lift door back up to 45° and carefully pull the door out and away from the hinges.

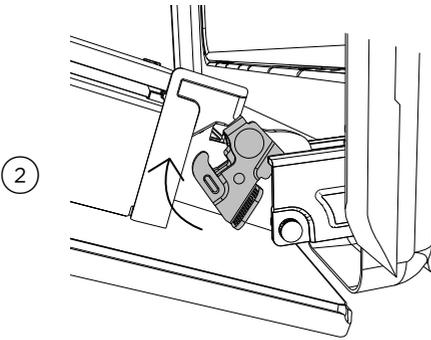
## CARE AND CLEANING

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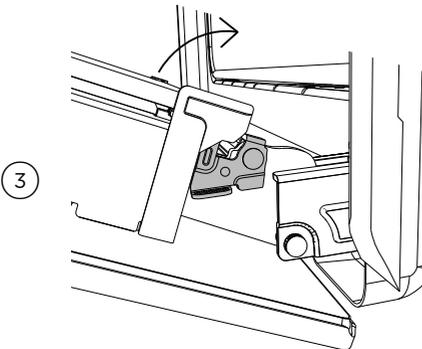
### To refit the door



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



Ensure the door is firmly in place on the hinges. Open the door fully again and push each locking lever up to lock the door onto the hinge.



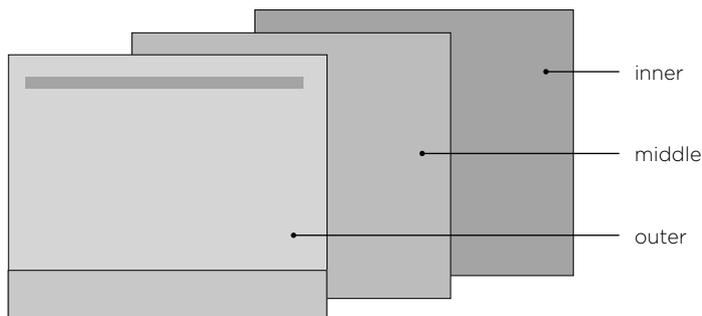
Ensure the levers are both fully locked before trying to shut the door.

## CARE AND CLEANING

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### Removing the door glass panes for cleaning

The oven door is made up of 3 glass panes. To clean the middle pane you will first need to remove door and inner pane.



- Make sure you follow the precautions and guidance below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and could void your warranty.
- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass panes. Avoid the corners and edges of the glass bumping against any surface. This may result in the glass shattering.
- Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering.
- If you notice any sign of damage on any of the glass panes (such as chipping or cracks), do not use the oven. Contact a Fisher & Paykel trained and supported service technician or Customer Care.
- Ensure you replace all the glass panes correctly. Do not use the oven without all glass panes correctly in place.
- If the glass panes feel difficult to remove or replace, do not force them. Contact a Fisher & Paykel trained and supported service technician or Customer Care.

Service visits providing assistance with using or maintaining the oven are not covered by your warranty.

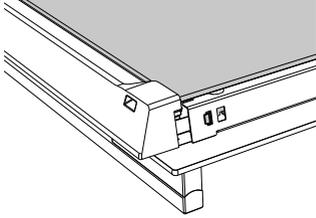
We recommend removing the door to make cleaning the glass easier. Refer to 'Removing and refitting the oven door' for details. Once the door is removed, lay it down on a soft, clean, flat surface.

## CARE AND CLEANING

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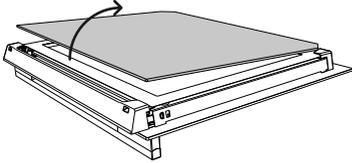
### To remove the inner pane

1



Push the glass retainer tabs in on both sides of the door. Pull the glass retainer up until the tabs relocate in the uppermost hole.

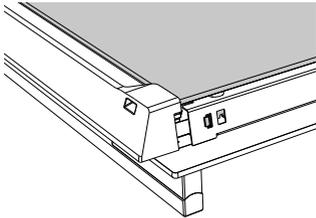
2



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

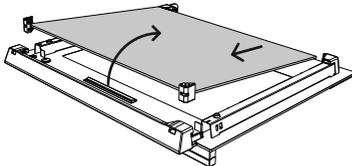
### To remove the middle pane

1



Push the glass retainer tabs in on both sides of the door again. The glass retainer can then be pulled off completely.

2



Gently pull the middle pane toward the top of the door until the pane is clear of the notch at the bottom of the door. Lift the pane out. The rubber stoppers at the top of the pane remain attached to the glass pane.

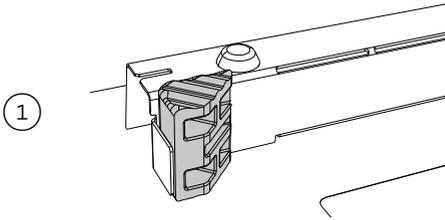
## CARE AND CLEANING

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

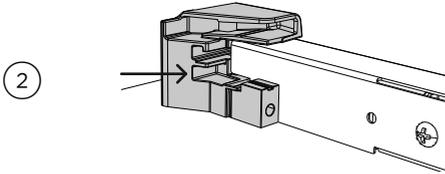
- you replace the inner pane correctly as shown to ensure that the oven operates safely
- you take extra care not to bump the edges of the glass against any object or surface
- you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove and start the process again. If this does not help, call Customer Care.

### Replace the middle pane

Ensure the pane is located correctly as detailed in the steps below. The pane is symmetrical and does not have a front or back.



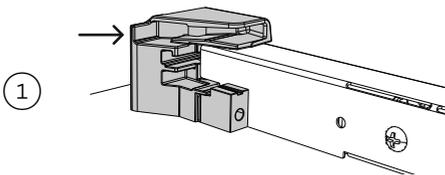
Ensure the rubber stoppers are still attached at the top of the pane. Ensure they are positioned correctly on the glass with the longer side running down the side of the glass pane.



Slot the bottom of the pane into the lower notch at the bottom of the door.

Lower the pane into the door, the rubber stoppers rest on the outer pane of glass.

### Replace the inner pane



Slide the pane into the notch at the bottom of the door and lower the pane onto the notch at the top of the door.

Slide the glass retainer back into place and ensure it is clipped securely in place.

**Ensure the glass retainer is correctly and firmly in place and the glass pane is secure.**

## PARTS AND ACCESSORIES

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<b>ITEM</b>	<b>REFERENCE NUMBER</b>
Bulb spares kit OB60C	563377

## TROUBLESHOOTING

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If there is a problem with your oven, please check the following points before contacting your local Fisher & Paykel trained and supported service technician or the Customer Care Centre.

### 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 oven light does not come on when I select a function.	The oven light bulb have blown.	Replace the light bulb, refer to 'Care and cleaning'.
The lights do not come on when I open the oven door.	This is normal.	The oven light only comes on when you have selected a cooking function.
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. Ensure 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. Contact a Fisher & Paykel trained and supported service technician or Customer Care
The fan turns on again several minutes after I have turned off the oven.	This is normal.	If the oven is over a certain temperature the cooling fan will automatically turn on to cool the oven down.

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## **WARRANTY AND SERVICE**

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This oven has been designed and constructed in accordance with the following codes and specifications:

### **New Zealand and Australia**

- AS/NZS 60335-1 General Requirements for Domestic electrical appliances
- AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances
- AS/NZS CISPR 14.1 2010 Electromagnetic Compatibility Requirements.





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The product specifications in this guide apply to the specific products and  
models described at the date of issue. Under our policy of continuous product  
improvement, these specifications may change at any time.

For current details about model and specification availability in your country,  
please go to our website or contact your local Fisher & Paykel dealer.

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