30" SELF-CLEANING STEAM ASSIST OVEN
FIRST USE

FISHER & PAYKEL

US CA

30" SELF-CLEANING STEAM ASSIST OVEN

MINIMAL
OB30SMPSUB3, OB30SMPSUG3,
OB30SMPSUNB3, OB30SMPSUNG3
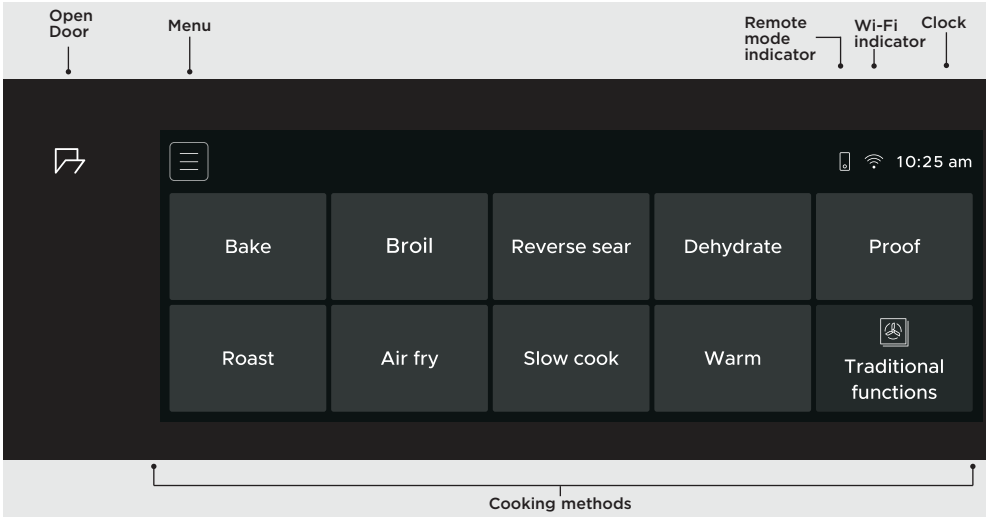
CONTEMPORARY
OB30SCPSUDX3

PROFESSIONAL
OB30SPPSUX3

How to get the best results from your oven

- Download the app to use remote mode and get updates.
- Set up and condition the oven before you use it.
- Run regular CLEAN cycles.
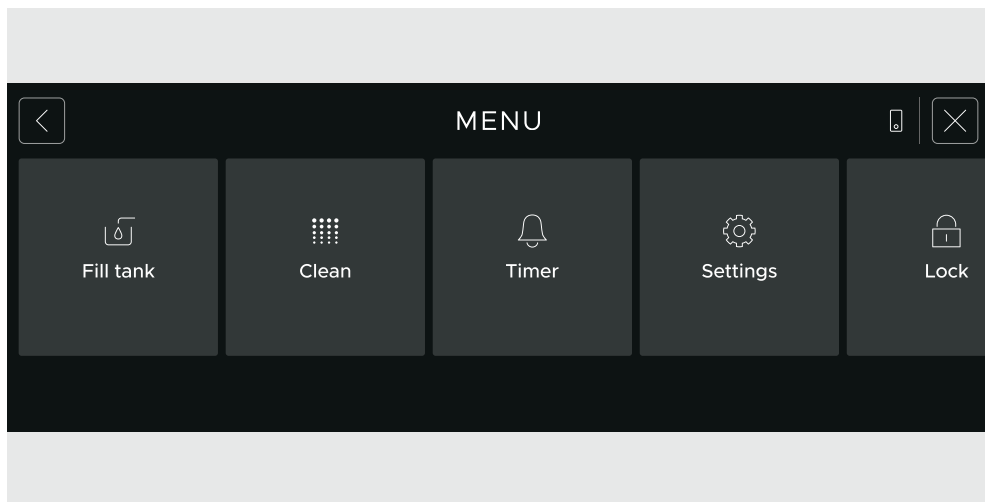- Register your product to get streamlined service support.

Touchscreen display

Water tank

Control dial*

Air fry tray*

Sliding shelf*

Light

Side rack

Sliding shelf*

Wire shelf*

Roasting dish*

Wired temperature sensor

*Some models only.

Open Door — Menu — Remote mode indicator — Wi-Fi indicator — Clock

10:25 am

| Bake | Broil | Reverse sear | Dehydrate | Proof |
| Roast | Air fry | Slow cook | Warm | Traditional functions |

Cooking methods

HOME SCREEN

Control dial*	• Turn the dial to scroll. • Press to select. • Press and hold to go back.
Open Door button**	Press and hold to open or close the oven door.
Menu	Press to access additional features and settings.
Cooking methods	Choose from a range of optimized cooking methods or traditional functions.

*Some models only

**Handleless models only

MENU

Fill tank | Clean | Timer | Settings | Lock

| MENU		
	FILL TANK	Press FILL TANK to open water tank.
	LIGHT	Press LIGHT to turn the oven lights ON/OFF.
	TIMER	Set a timer to keep track of cooking times or as a general timer. The timer does not turn the oven off.
	CLEAN	Set a CLEAN cycle to clean the inside of the oven. Refer to the Care and Maintenance guide for full instructions.
	LOCK	Lock the controls to prevent accidental use. When locked, the controls will be unresponsive and the appliance will not turn on. Press and hold the screen anywhere to unlock.
	SETTINGS	Adjust the settings to suit your preferences or set up a Wi-Fi connection.
	REMOTE	Connect appliance to your mobile device to operate it remotely via the app.
	BACK	Go back one level.
	EXIT	Press to return to the home screen.

We recommend conditioning your oven for 1 hour before initial use to eliminate any manufacturing residue. A small amount of smoke may be present. Ensure the kitchen is well ventilated.

Remove cable ties

Remove any packaging and the cable ties that are securing the shelves and trays.
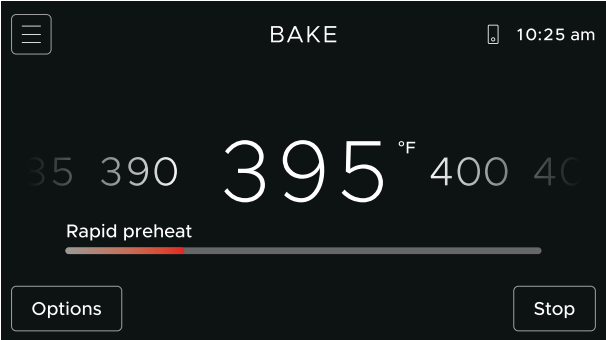
Condition the oven

Select BAKE, then SKIP, and set the oven at 400°F for 30 minutes.

Select OPTIONS, CHANGE FUNCTION, and set to AERO BROIL for 5 minutes then TRUE AERO for 20 minutes.

Wipe clean once oven has cooled.

Set water hardness level

In SETTINGS, select DESCALE WATER HARDNESS and set hardness level before first using steam-assisted functions.

This product is not recommended for water hardness above 450ppm. Contact local water supplier to confirm level.

WATER HARDNESS (PPM)	LEVEL
0 - 100	ZERO
100 - 250	ONE
250 - 350	TWO
350 - 450	THREE

Select a cooking method and follow onscreen instructions for an optimized cooking environment, or choose from a range of traditional cooking functions.

1. Position the shelves at the desired height.
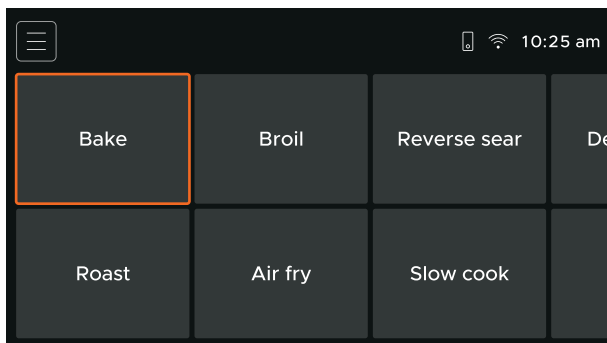
2. Select a cooking method or scroll to select TRADITIONAL FUNCTIONS.

3. Select a food type or a function as required.

BAKE | CAKES & MUFFINS

Multi shelf
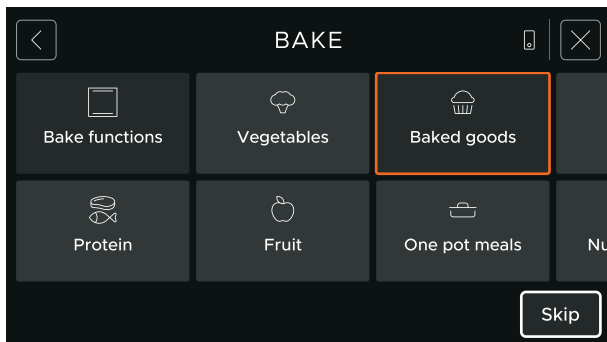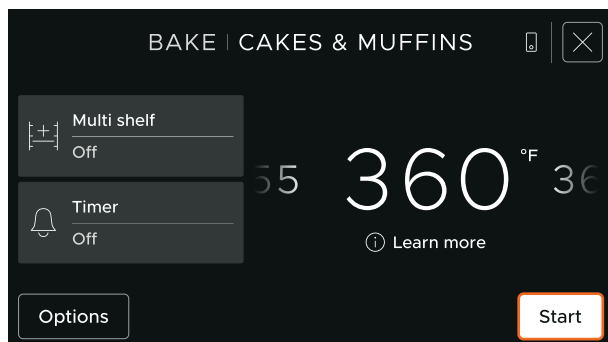Off

Timer
Off

55 360°F 36

Learn more

Options   Start

4. Adjust the temperature if needed and add any additional timers or cooking options, then press **START**.

Press **STOP** at any point to exit cooking.

BAKE | CAKES & MUFFINS   10:25 am

355 360°F 365

Rapid preheat

Options   Stop

Methods with preheat

A progress bar will show while the oven is heating. To prevent burning, only put food in once oven reaches temperature.

GRILL | VEGETABLES

Timer
Off

3 9 HI

Learn more

Options   Start
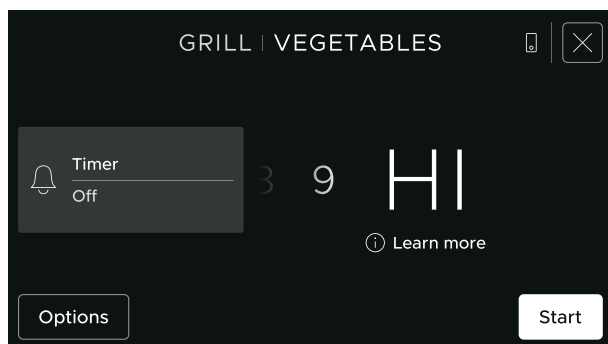
Methods without preheat

If there is no progress bar, place food in the oven when you start the cook.

Press **STOP** at any point to turn the oven off.

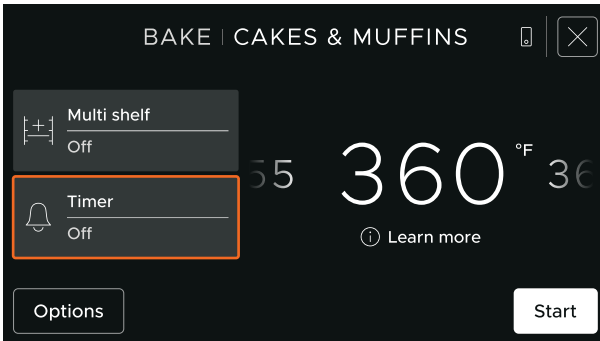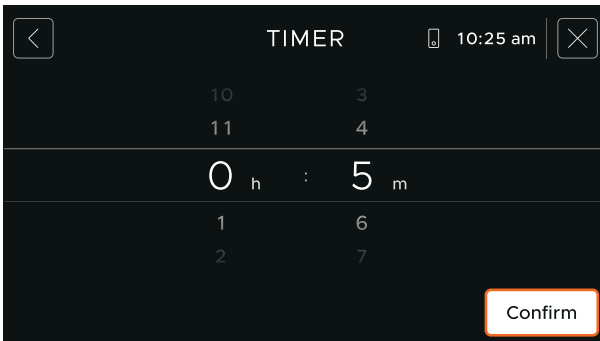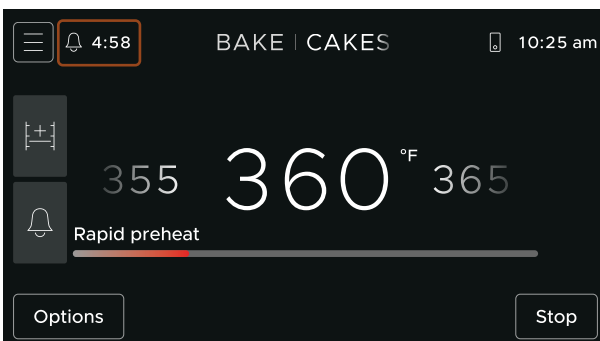Use the timer to keep track of cooking times or as a general timer. The timer does not turn the oven off.

BAKE | CAKES & MUFFINS

Multi shelf
Off

Timer
Off

355 360 °F 36

ⓘ Learn more

Options   Start

1. Select TIMER from the menu or from the cooking screen.

TIMER   🔔 10:25 am

10   3
11   4
0 h   :   5 m
1   6
2   7

Confirm

2. Scroll to set the desired duration, then press CONFIRM to start the countdown.

☰ 🔔 4:58   BAKE | CAKES   🔔 10:25 am

355 360 °F 365

Rapid preheat

Options   Stop

3. The remaining time will show on the screen. Press it to adjust or cancel the timer.

When the timer is complete, an alert will sound and a message will show on the screen. Press DONE to dismiss the message.

You can set **DELAYED COOK** or **AUTO OFF** when using most cooking methods or functions. Use **DELAYED COOK** to set the oven to turn on later, cook for a set duration and turn off at a set time. Use **AUTO OFF** to set the oven to turn off after a set duration.

OPTIONS

Change function	Delayed cook	Auto off	Temp
Bake	Off	Off	Off
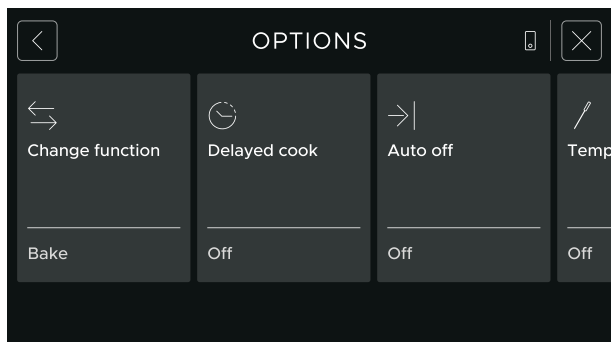
Press **OPTIONS** on the cooking screen, then select **DELAYED COOK** or **AUTO OFF**.

DELAYED COOK

| 12 | 58 | | 9 | 58 |
| 1 | 59 | | 10 | 59 |

Cook: **2** h : **0** m   End: **11** : **00** **am**

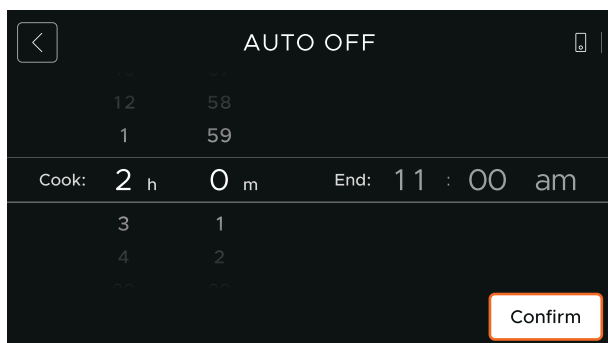| 3 | 1 | | 12 | 01 | pm |
| 4 | 2 | | 1 | 02 | |

Confirm

Delayed cook

Set a cook duration and a cooking end time, and press **CONFIRM**.

Cover food or place it on a lower shelf in oven to prevent burning as the oven preheats.

Not recommended with **BROIL**, **AERO BROIL**, **PROOF**, **DEFROST** or **AIR FRY**.

AUTO OFF

| 12 | 58 |
| 1 | 59 |

Cook: **2** h **0** m   End: **11** : **00** **am**

| 3 | 1 |
| 4 | 2 |

Confirm

Auto off

Set a cook duration, and press **CONFIRM**.
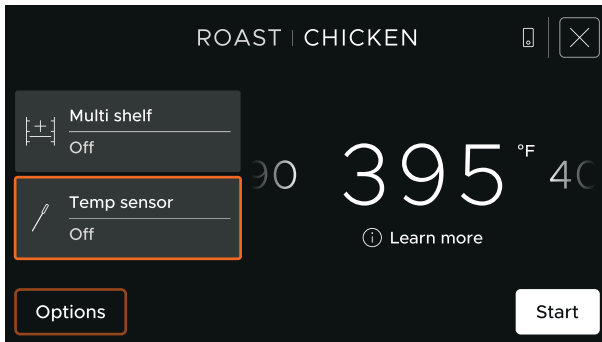
The oven will turn off after the set duration.

Use the wired temperature sensor or a compatible wireless sensor to monitor your cook to achieve your desired doneness.

Insert the sensor into the thickest part of the protein, avoiding fat and bone, and ensure the tip doesn't protrude or touch cookware.
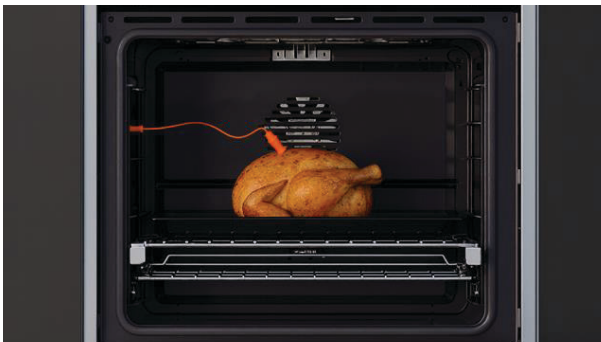

1. Select a cooking method or function, and press **OPTIONS** or **TEMP SENSOR.**
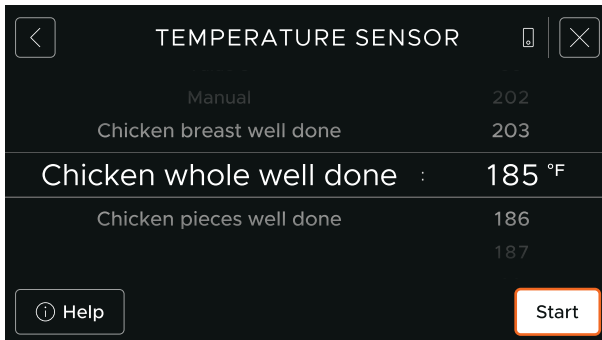
2. Select the relevant protein and desired doneness or removal temperature, then press **START.**
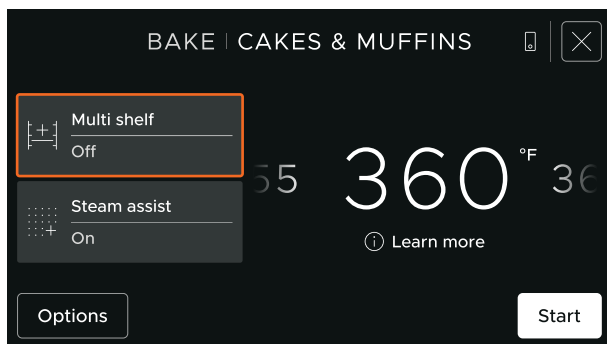
Allow your oven to preheat if necessary.

3. Place food in the oven. If using the wired sensor, plug it into the socket on the inside-left of the oven until it clicks into place.

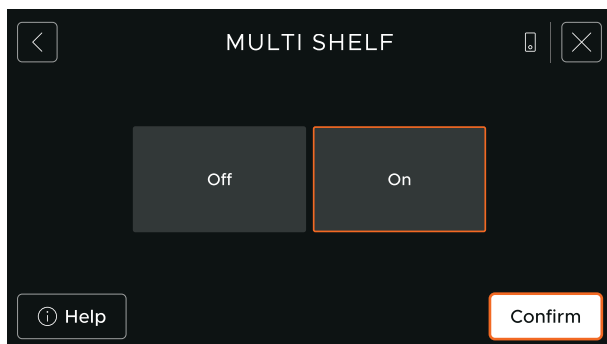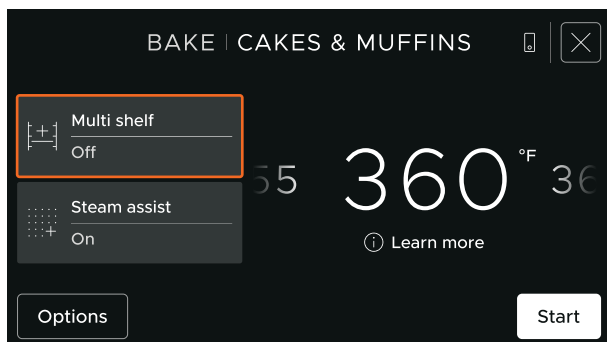Rest meat before serving to allow the internal temperature to rise.

Use the **MULTI SHELF** option so heat distributes evenly when you cook food on more than one shelf at a time. You can turn it on or off before and during cooking.

BAKE | CAKES & MUFFINS

Multi shelf
Off

Steam assist
On

360 °F

Learn more

Options   Start

1. Select a cooking method or function, and press **MULTI SHELF**.

MULTI SHELF

Off   On

Help   Confirm

2. Press **ON,** then **CONFIRM**.

BAKE | CAKES & MUFFINS

Multi shelf
Off

Steam assist
On

360 °F

Learn more

Options   Start

3. Press **START,** and allow your oven to preheat if necessary before putting the food in.

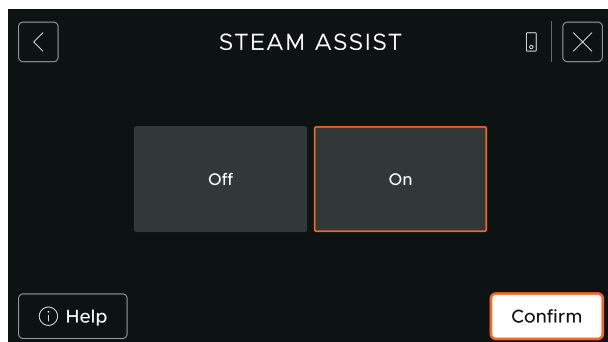Press **MULTI SHELF** again to turn it off.

You can use **STEAM ASSIST** with some cooking methods to add moisture to the cooking environment and enhance cooking performance. The steam level adjusts automatically to suit the cooking method and food type.
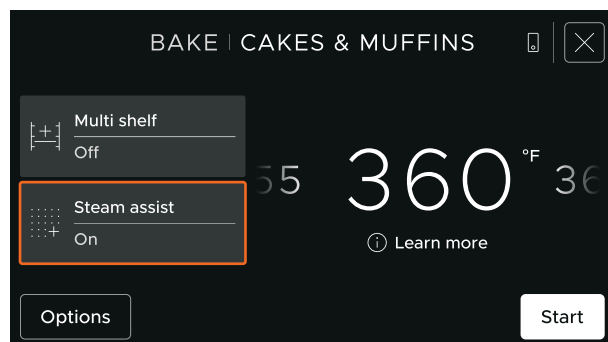
Fill the tank with fresh water first. See 'Fill the water tank'.
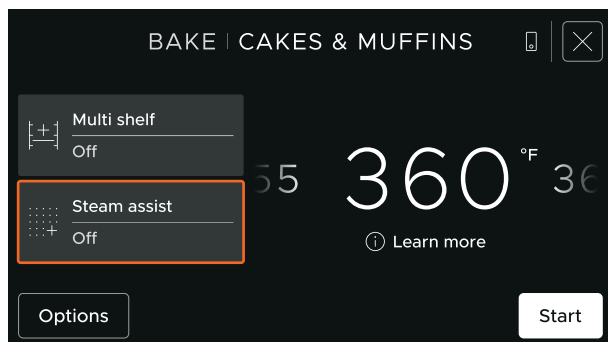
1. Select a cooking method, and press **STEAM ASSIST**.
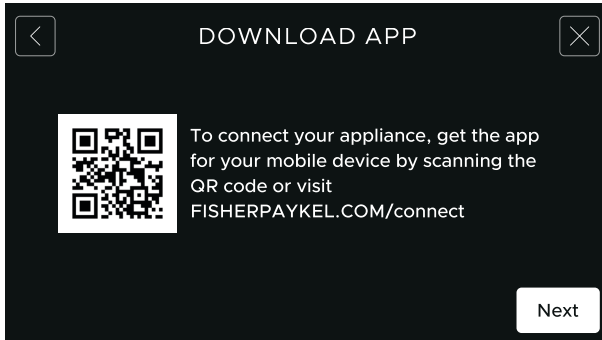
2. Press **ON**, then **CONFIRM**.

3. Press **START**.

Connect your appliance to your home wireless network to receive updates and connect to the app.

It may take up to 10 minutes to connect your appliance.

DOWNLOAD APP

To connect your appliance, get the app for your mobile device by scanning the QR code or visit FISHERPAYKEL.COM/connect

Next

On your mobile device

Scan the QR code to download the app, then create an account and add your appliance.

MENU

Fill tank | Timer | Lock

Clean | Settings | Remote
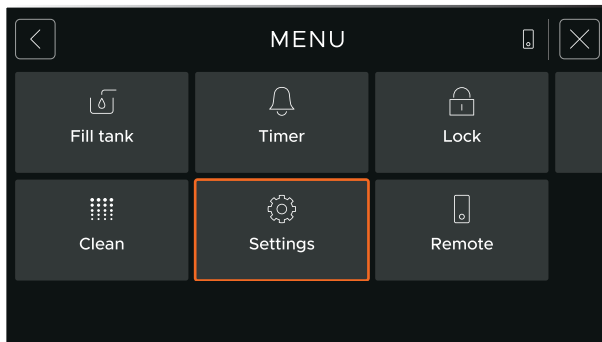
On your appliance

1. Ensure your home Wi-Fi network is on, then go to MENU and select SETTINGS.

SETTINGS

Wi-Fi — Connected

Clock Set time — 12:00am

Clock Format — 12 hour

Units Temp — Celsiu
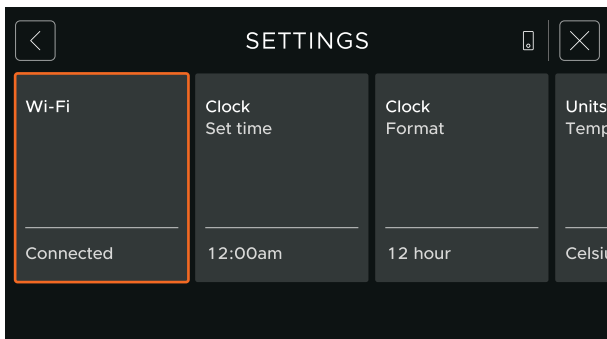
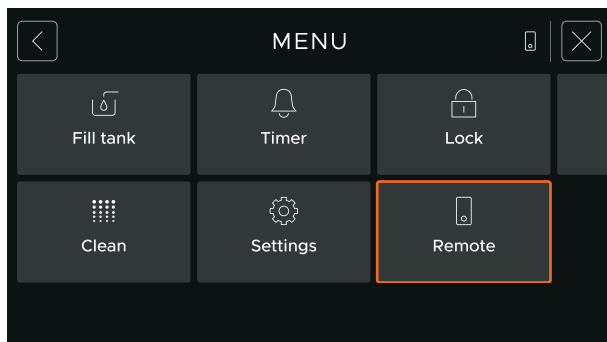**2.** Select WI-FI and follow the onscreen instructions to connect.

Enable REMOTE MODE to operate your appliance remotely via the app.

MENU

Fill tank	Timer	Lock
Clean	Settings	Remote

1. Go to MENU, and select REMOTE.

REMOTE

Off	On
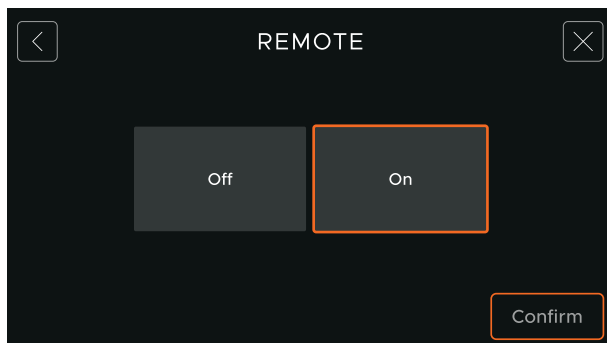
Confirm

2. Select ON, then press CONFIRM.

REMOTE

Off	On
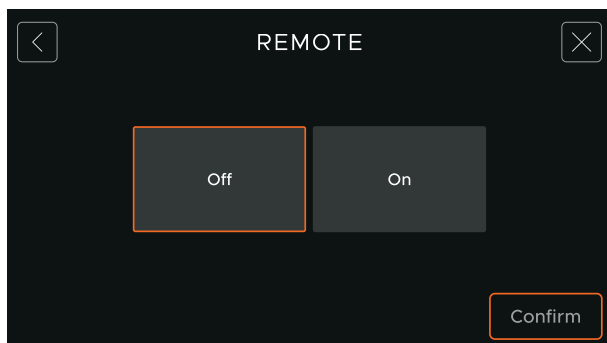
Confirm

Disable Remote Mode

Go to MENU, and select REMOTE. Select OFF, then press CONFIRM.

Before using any steam-assisted methods, you'll need to fill the water tank. For best results, we recommend filling the tank with fresh water before you cook.
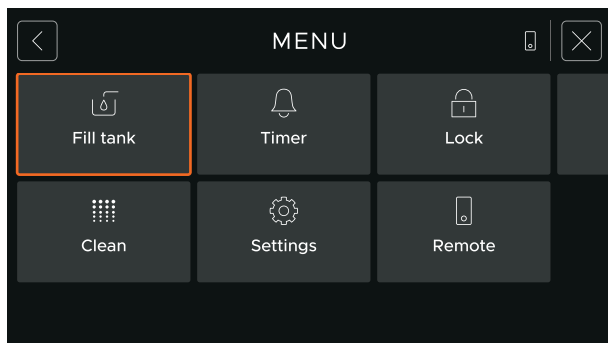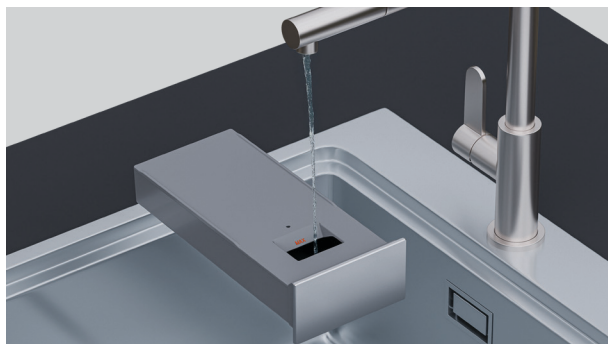

1. Go to MENU and select FILL TANK. The tank will open.

2. Remove the tank, and fill with fresh water, taking care not to fill past the MAX FILL line.
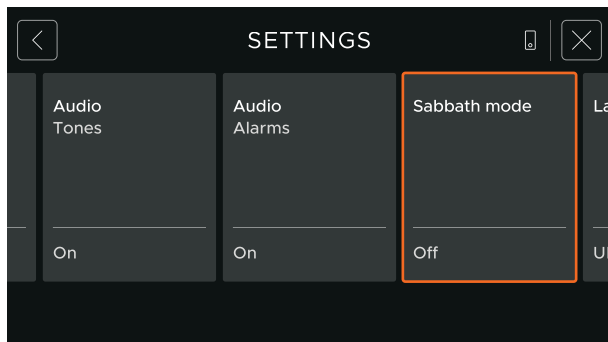
Refit the tank in the compartment.

For the Sabbath observant. Sets your oven to heat continuously for as long as needed. The display will be unresponsive and no tones or alerts will sound. Your oven will stay in Sabbath mode until cancelled.
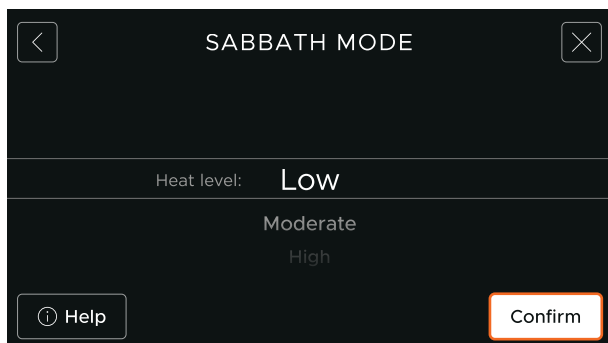
LOW	MODERATE	HIGH
Keep hot food warm	Reheat cold food	Cook raw food

SETTINGS

Audio Tones	Audio Alarms	Sabbath mode	La
On	On	Off	UK

1. Go to **SETTINGS** and select **SABBATH MODE**.

SABBATH MODE

Heat level: **Low**

Moderate

High

ⓘ Help   Confirm

2. Set a heat level and press **CONFIRM**. Follow the onscreen instructions to set the oven light on or off and to set a **SABBATH MODE** duration.

SABBATH MODE
Oven off

Press and hold to cancel
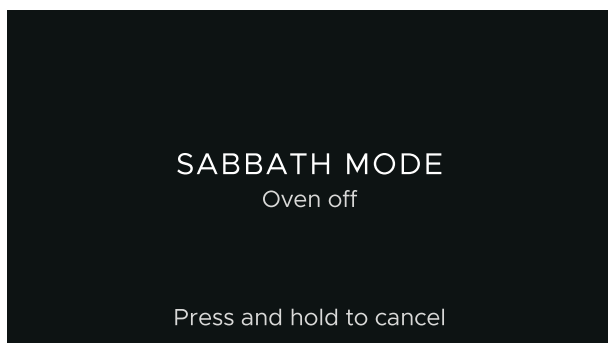
3. The oven will stay in **SABBATH MODE** until the set duration has passed or until cancelled.

Press and hold the screen to cancel **SABBATH MODE.**

17

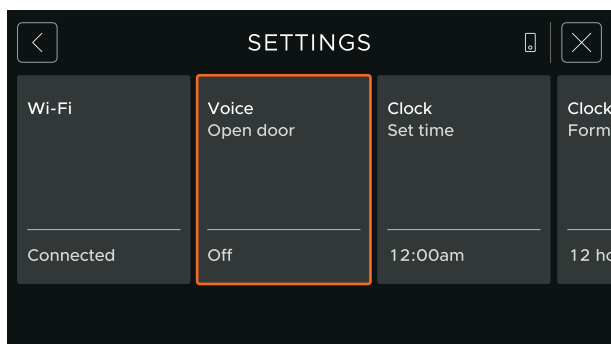Enable 'Voice to open' on handleless models to open the oven door. Your appliance must be connected to Wi-Fi and have Remote Mode enabled. Voice control also requires a smart speaker or your mobile device to control the oven door.

Only use voice control when you can see the oven and it is safe to open the door.

1. Go to SETTINGS and select VOICE OPEN DOOR.
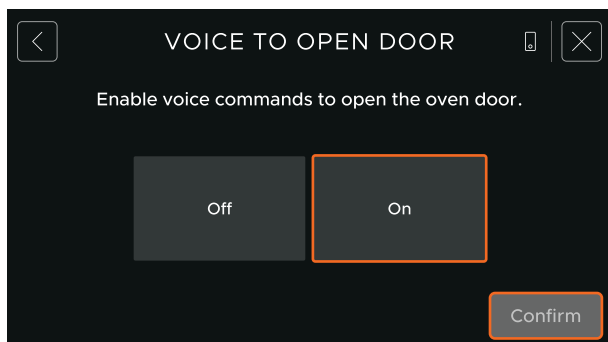
2. Select ON, then CONFIRM.

Follow the instructions on the screen and in the app to complete the setup.

Method-led cooking lets you select what you want to cook and how you want to cook it. Your oven will then recommend the optimal heat type and temperature for perfect cooking results. Explore the full range of methods and functions available.

Cooking methods		
	Bake	Slow Cook
	Broil	Reverse Sear
	Roast	Dehydrate
	Air Fry	Proof
	Warm	Regenerate

Functions		
	Air Fry	Maxi Broil
	Bake	Classic Fan
	Classic Bake	Rapid Proof
	Dehydrate	Roast
	Aero Bake	Slow Cook
	True Aero	Vent Bake
	Aero Broil	Warm
	Broil	Crisp Regenerate
	True Aero + High Steam	True Aero + Medium Steam
	True Aero + Low Steam	

Make these steps a regular part of your cleaning routine to get the best results from your appliance.

Clean door glass after each use

Wipe the door glass clean after each use and before running a pyrolytic self clean cycle to prevent stains becoming baked on.

Clean inside of the oven after each use

Clean up any easy-to-reach spills, food or grease stains in the oven to prevent them becoming baked on.

Run regular pyrolytic self clean cycles

Run a CLEAN cycle every few months to remove food residue and buildup in the oven.

Descale to remove mineral buildup

Run a steam descale cycle when prompted to clean mineral buildup from your oven and maintain cooking performance.

Care, maintenance and troubleshooting information

Scan the QR code or visit fisherpaykel.com and search for your model code.

OB30SMPSUB3, OB30SMPSUG3, OB30SMPSUNB3, OB30SMPSUNG3, OB30SCPSUDX3, OB30SPPSUX3

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