

FISHER & PAYKEL

FREESTANDING RANGE

OR30SCG & OR30SDG

OR36SCG & OR36SDG

models

USER GUIDE

US CA



WARNING!

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

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.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

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Registration

To register your product visit our website: fisherpaykel.com/register

SAFETY AND WARNINGS

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the appliance, follow the important safety instructions listed below:

WARNING!



Electrical Shock Hazard

Before removing a faulty oven light bulb, make sure you turn the power to the range off at the main fuse or circuit breaker panel. If you don't know how to do this, contact an electrician.

Do not remove the kickstrip grate. Due to access to live electrical parts behind it, the kickstrip grate should only be removed by a qualified technician.

This appliance is equipped with a three-prong or four-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded power outlet. Do not under any circumstances cut or remove the grounding prong from this plug. Failure to follow this advice may result in death or electrical shock.

WARNING!



Tip-Over Hazard

A child or adult can tip the range and be killed.

Check installation of anti-tip device per installation instructions.

Check engagement of anti-tip device if range is moved per installation instructions

Failure to follow these instructions can result in death or serious burns to children and adults.

WARNING!



Fire Hazard

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

Keep the area around the appliance free from combustible materials (e.g. wall coverings, curtains, drapes), gasoline and other flammable vapors and liquids.

Do not let cooking grease or other flammable materials accumulate in, or near the appliance.

Do not hang any articles (e.g. dish towels) off the oven handle. Some fabrics may ignite or melt from the heat.

Never leave the cooktop burners unattended when in use -

Boilover causes smoking and greasy spillovers that may ignite.

Be sure all the controls are turned off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. Chemicals in such cleaners could, in the presence of heat, ignite or cause metal parts to corrode.

Failure to follow this advice may result in death or serious injury.

SAFETY AND WARNINGS

WARNING!



Explosion Hazard

If you smell gas, do not use the appliance. Open a window or door to let the gas escape, then follow the instructions on the inside front cover of this manual.

Do not use water on grease fires. A violent steam explosion may result. Turn all burners off, then smother fire or flame or use dry chemical or foam-type extinguisher.

Do not heat unopened food containers such as cans – Build-up of pressure may cause container to burst and result in injury. Failure to follow this advice may result in injury or death.

WARNING!



Poisoning Hazard

Never cover any slots, holes or passages in the oven bottom or cover an entire rack or the oven floor with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

Clean the appliance with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface. Follow the directions of the cleaner manufacturer.

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.

WARNING!



Hot Surface Hazard

Accessible parts may become hot during use.

Do not touch burners, areas near burners, the grill, griddle, grease drip-pans, heating elements or interior surfaces of oven – These may be hot enough to cause burns even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact these parts and surfaces until they have had sufficient time to cool. Other parts and surfaces of the appliance may become hot enough to cause burns - among these areas are the grates, back trim and oven vents at the back of the cooktop, front edge, surfaces adjacent to the cooktop, and the oven door.

Use only dry potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Let hot grease cool before attempting to handle it.

Failure to follow this advice may result in serious injury.

In the event of power failure while cooking, return the knobs in off position to prevent overheating of the appliance.

IMPORTANT SAFETY INSTRUCTIONS!

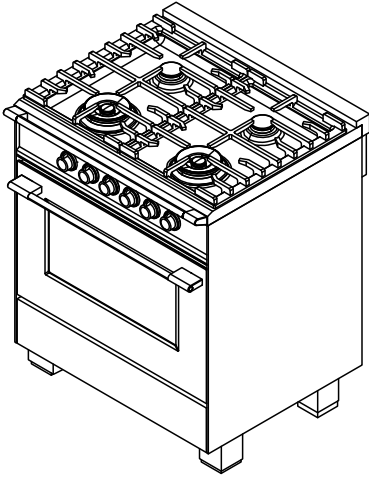
- Read all the instructions before using the appliance. Use the appliance only for its intended purpose as described in these instructions.
- Proper installation - Be sure your appliance is properly installed and grounded by a qualified technician. A risk of tip-over exists when the appliance is not 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.
- Be sure to have the installer show you where and how to turn off the power supply to the range (i.e. location of the main fuse or circuit breaker panel) and where and how to turn off the gas supply to the range in an emergency.
- 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.
- Caution - for safety reasons, do not store items of interest to children in cabinets above a range or at the back of the range - children climbing on the range to reach items could be seriously injured.
- Wear proper apparel - Loose-fitting or hanging garments should never be worn while using the appliance.
- User servicing - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician. Technicians must disconnect the appliance from the power supply before any servicing.
- Storage in or on appliance - Flammable materials should not be stored in an oven or near the cooktop.
- Use care when opening the oven door - Let hot air or steam escape before removing or replacing food.
- Keep oven vent ducts unobstructed.
- Keep rugs and mats well clear of the base of the range.
- Placement of oven shelves - Always position shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let oven mitts or potholder contact the base of the oven or hot heating elements in the oven.
- Do not clean the oven gasket or use any oven-cleaning products on it. It is essential for a good seal, which ensures that the oven operates efficiently. Care should be taken not to rub, damage or move it.
- Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes in a self-cleaning oven. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of a self-cleaning oven.
- Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.
- Do not sit or stand on the oven door or place any heavy objects on it - doing so may result in personal injury.
- Be careful when reaching for items stored in cabinets above the appliance.

IMPORTANT SAFETY INSTRUCTIONS!

- 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.
- Clean only the parts listed in this manual.
- Do not use a steam cleaner to clean any part of the appliance.
- Do not obstruct the flow of combustion and ventilation air to the appliance.
- The oven of your range cannot be used in the event of a power failure. Do not attempt to operate these during power failure.
- Do not use aluminum foil to line any part of the oven 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 place any dishes, trays, water or ice directly on the oven floor during cooking, as doing so will irreversibly damage the porcelain enamel finish.
- For safety reasons, the cooktop burner flame size should be adjusted so it does not extend beyond the edge of the cookware.
- Use cookware of the appropriate size and construction for the type of cooking. This appliance is equipped with burners of different sizes. Cookware must be matched to the size of the burner. Select utensils with flat bottoms large enough to cover the burner flames. The use of undersize utensils will expose a portion of the burner flames to direct contact and may result in ignition of clothing. Proper relationships of utensil to burner will also improve efficiency.
- Protective liners - Do not use aluminum foil to line grease drip-pans or oven bottoms.
- Glazed cooking utensils - only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature.
- Utensil handles should be turned inward and not extend over adjacent cooktop burners
 - To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent cooktop burners.

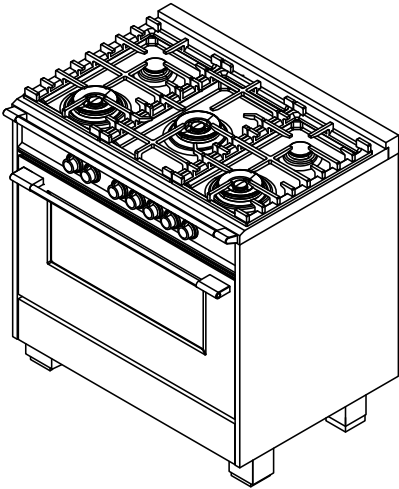
INTRODUCTION

30" MODELS



OR30SCG
OR30SDG

36" MODELS



OR36SCG
OR36SDG

Models may vary from shown.

INTRODUCTION

Before you start

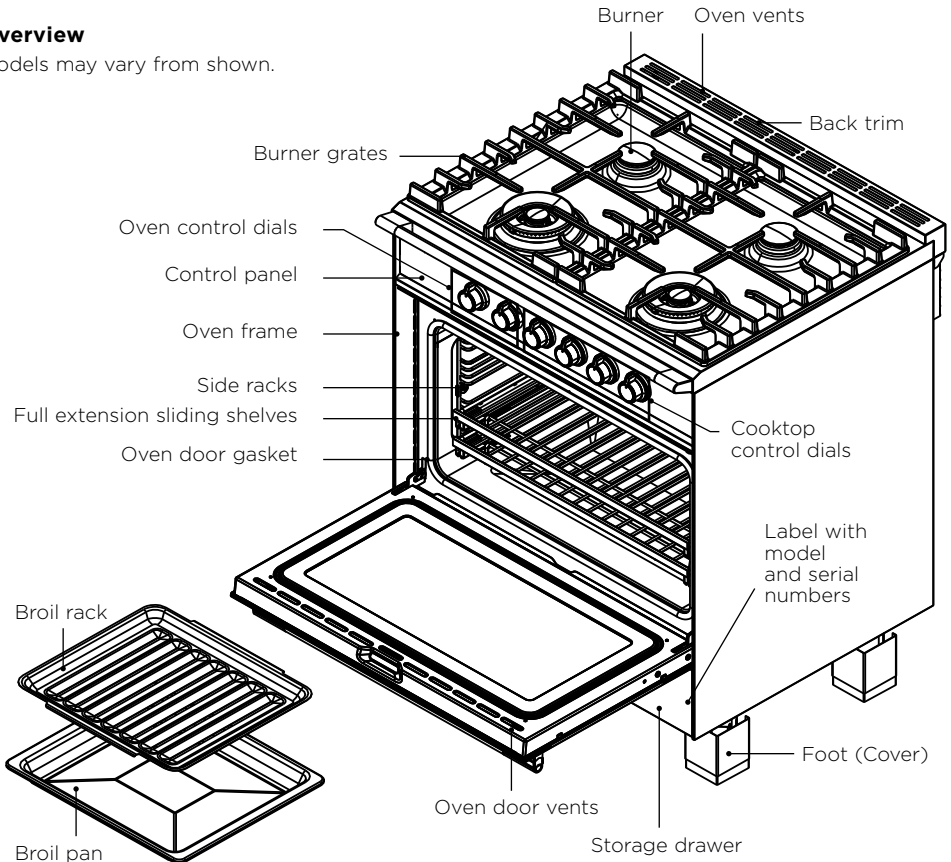
- ① Make sure that the anti-tip bracket at the right rear of the range has been properly installed.
- ② Make sure that the installer has completed the 'Final checklist' in the Installation instructions.
- ③ Read this guide, taking special note of the 'Safety and warnings' section.
- ④ Remove all accessories 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 range for cooking.

IMPORTANT!

Do not block the oven vents with cookware, utensils or towels. During cleaning, take care not to let any liquids run down these vents.

Overview

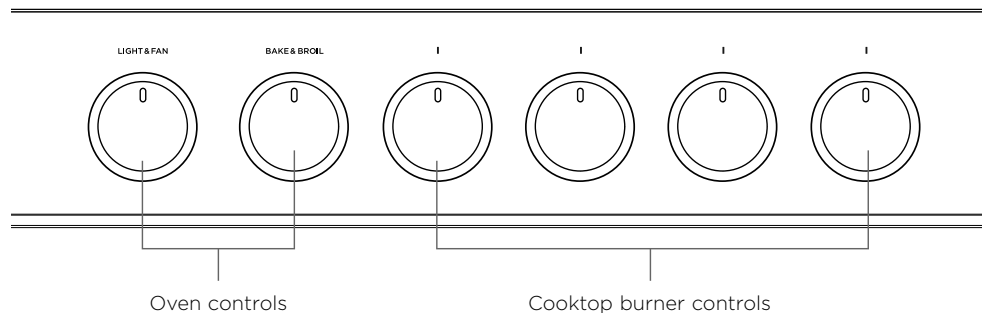
Models may vary from shown.



FIRST USE

Control panel layout

Dials may vary.

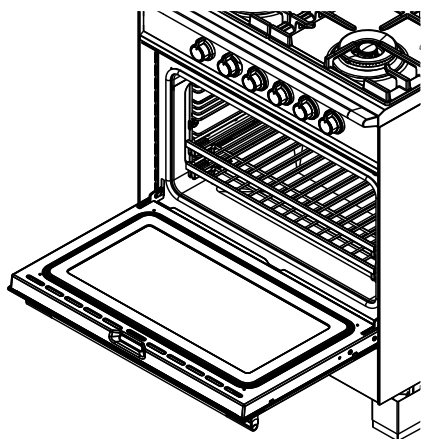


Conditioning the oven

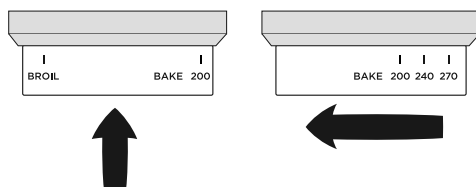
It is important to condition your oven before using it for cooking and baking. Conditioning will burn off any manufacturing residues and ensure that you get the best results right from the start.

Before you start:

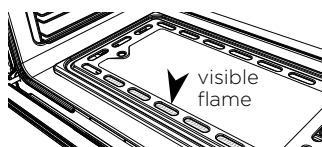
- Make sure you have removed all packaging and any cable ties used to secure the shelving during transit.
- Make sure all shelves are fitted in the oven.
- Make sure all oven control dials are turned to **O** (OFF).



- ① Open the oven door fully.

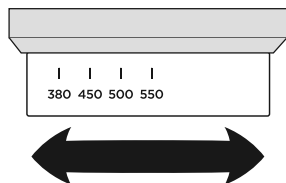


- ② In the **O** (OFF) position push the **BAKE & BROIL** dial in as far as it will go then turn counterclockwise to **BAKE**.
- Check the lower burner to see if it has lit. When the burner is lit you will see blue flames through the cover in the base of the oven.

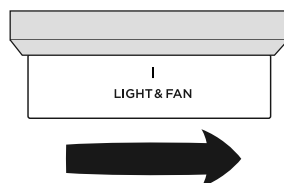


- The igniter will continue to spark for a few seconds after the burner is lit. **This is normal.**
- If the burner does not light turn the dial back to OFF and try again.

FIRST USE



- ③ When the burner is lit, close the door and adjust the temperature to 550°F.



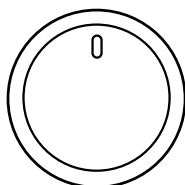
- ④ After 30 minutes turn the **LIGHT & FAN** dial clockwise to turn the oven fan on.
⑤ After 30 minutes turn both dials back to **O** (OFF).

IMPORTANT!

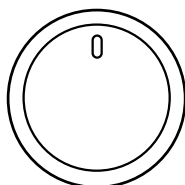
If the flame extinguishes for any reason while the oven is on, the safety valve will automatically shut off the gas supply to the burner.

To re-light, turn the dial to **OFF**, wait for at least 1 minute for gas to disperse and then repeat the process above to light the burner.

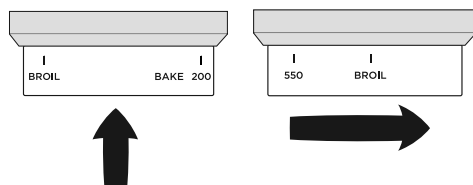
LIGHT & FAN



BAKE & BROIL



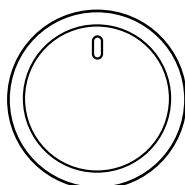
- ⑥ Open the door fully again.
⑦ In the **O** (OFF) position push the **BAKE**



& **BROIL** dial in as far as it will go then turn clockwise to **BROIL**.

- Check the upper burner to see if it has lit. When the burner is lit you will see blue flames.
 - **The igniter will continue to spark for a few seconds after the burner is lit. This is normal.**
 - If the burner does not light turn the dial back to **OFF** and try again.
- ⑧ Close the door and leave the oven on **BROIL** for 30 minutes.

BAKE & BROIL



- ⑨ After 30 minutes turn the **BAKE & BROIL** dial counterclockwise back to **O** (OFF).
- There will be a distinctive smell and a small amount of smoke during the

conditioning of the oven.

- This is normal, but make sure the kitchen is well ventilated during the conditioning.
- Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

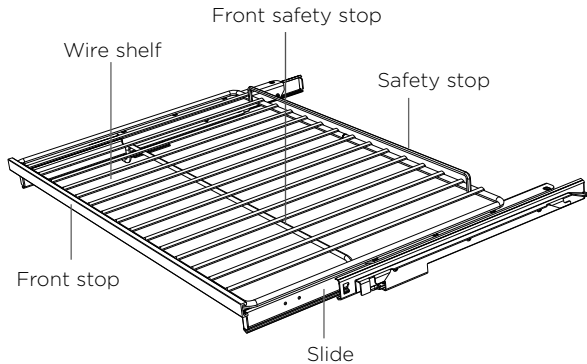
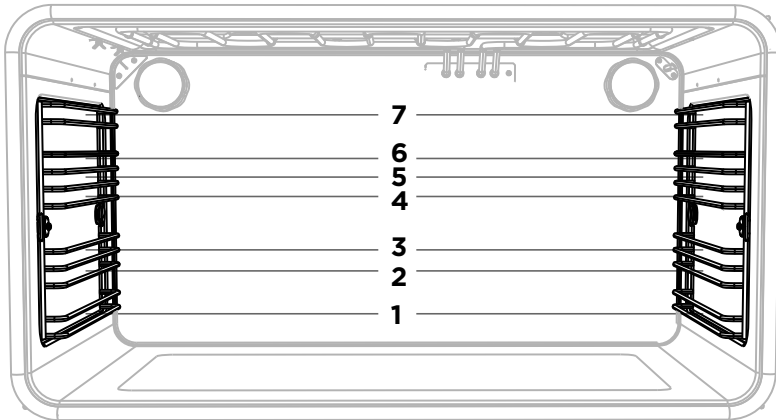
OVEN USE

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', 'Oven 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.

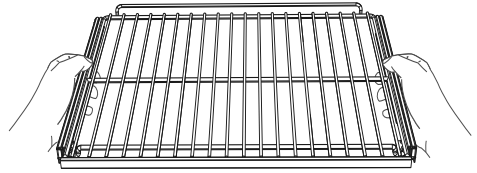
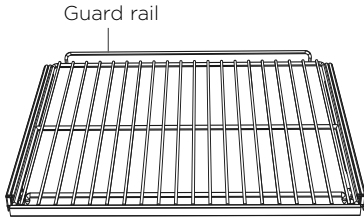


Full extension sliding shelves

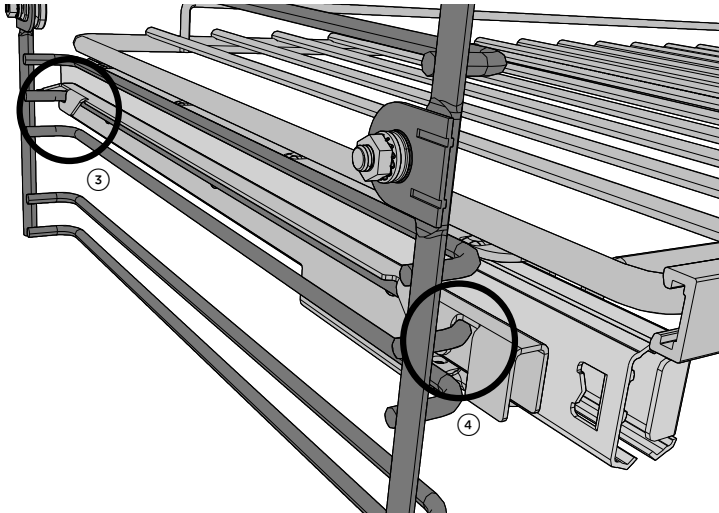
- The wire shelves and slides are built together as one unit.
- When positioned correctly, the slides will prevent the wire shelves from tilting when pulled forward.
- Beware: these shelves are heavy.

OVEN USE

To insert the shelves



- ① Make sure the guard rail is at the back, facing up and the slides are not extended.
- ② Hold the shelf firmly with both hands, making sure you grip the wire shelf too to stop it sliding forward.



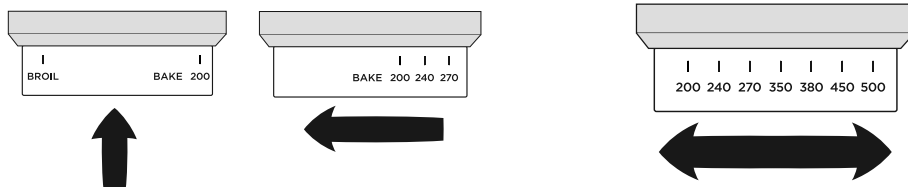
- ③ Hook the rear tags over the wires of the desired shelf position on both side racks.
- ④ Push the shelf all the way into the oven, ensuring the front and rear tags either side are securely locked behind the side rack wires.

To remove the shelves

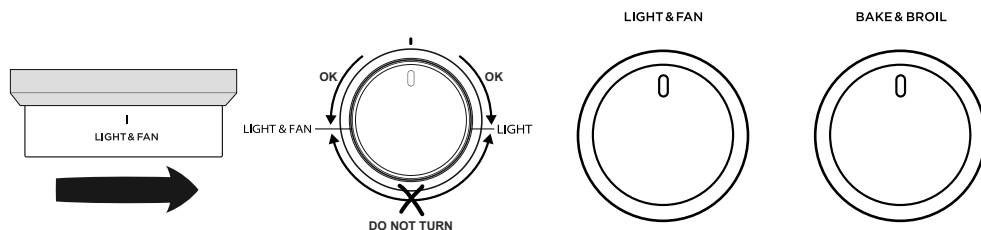
- ① **Wait for the oven to cool down completely.**
- ② Hold the shelf firmly with both hands, making sure you grip both the wire shelf and the safety stop below it to stop the shelf sliding forward.
- ③ Pull the shelf forward about $\frac{3}{4}$ of the way.
- ④ Lift the rear of the shelf slightly so that the tags clear the side rack wires, then remove.

OVEN USE

Using your oven for baking and roasting



- ① In the **O (OFF)** position, push the **BAKE & BROIL** dial in as far as it will go then turn counterclockwise to **BAKE**.
 - Check the lower burner to see if it has lit.
 - If the burner does not light turn the dial back to **OFF** and try again.
- ② Close the door slowly, and adjust the temperature as needed.
 - Wait for the oven to preheat for 10–20mins before placing food in the oven.



Baking or roasting with the oven fan

- ③ After lighting the oven burner, turn the **LIGHT & FAN** dial clockwise to the **LIGHT & FAN** position.

IMPORTANT!

The oven fan can only be used in combination with the **BAKE** function. A safety device will switch off the fan if the **BAKE & BROIL** dial is set to **BROIL**.

IMPORTANT!

The switch knob can be turned only clockwise from **OFF** to **LIGHT & FAN** position and counter-clockwise from **OFF** to **LIGHT** position.

DO NOT TURN from **LIGHT & FAN** to **LIGHT** position or from **LIGHT** to **LIGHT & FAN** positions.
DO NOT FORCE.

- ④ When you have finished cooking turn the **BAKE & BROIL** dial back to **OFF** (and **LIGHT & FAN** if you are using it).

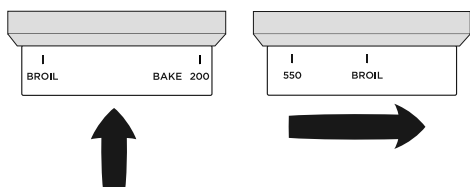
IMPORTANT!

- If the flame extinguishes for any reason the safety valve will automatically shut off the gas supply to the burner.
- To re-light, turn the dial to **OFF**, wait for at least 1 minute and then repeat the process above to light the burner.
- After the burner has lit the igniter will continue to spark for a few seconds. This is normal.

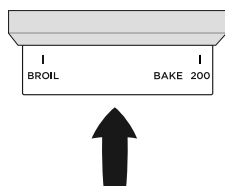
You may continue to hear the noise of the cooling fan: it is normal for the fan to stay on.

OVEN USE

Using your oven for broiling



- ① In the **O** (OFF) position, push the **BAKE & BROIL** dial in as far it will go then turn clockwise to **BROIL**.
 - Check the upper burner to see if it has lit.
 - If the burner does not light turn the dial back to **OFF** and try again.



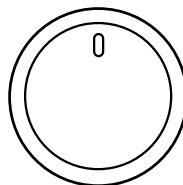
To change between BAKE and BROIL functions

- ③ Turn the **BAKE & BROIL** dial back to **O** (OFF).
- ④ In the **O** (OFF) position, push the dial in as far it will go then turn to the desired function.
 - If you do not hear sparking turn the dial back to **O** (OFF) and try again.

IMPORTANT!

Always make sure the dial is in the O (OFF) position to push it in when changing between BAKE and BROIL.

BAKE & BROIL



- ② When you have finished cooking turn the **BAKE & BROIL** dial back to **OFF**.

IMPORTANT!

If the flame extinguishes for any reason the safety valve will automatically shut off the gas supply to the burner.

To re-light, turn the dial to **OFF**, wait for at least 1 minute and then repeat the process above to light the burner.

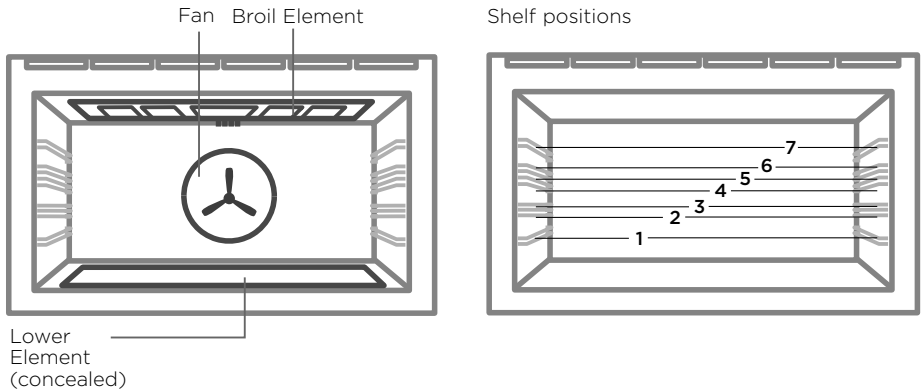
You may continue to hear the noise of the cooling fan: it is normal for the fan to stay on.

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 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.
- In the event of power failure while cooking, return the oven dials in off position to prevent overheating of the appliance.



Baking

- Ensure the oven is preheated before use. Depending on the desired temperature and the cavity size, this may take between 10-20 minutes.
- For optimal baking results, we recommend using the **BAKE + FAN** function as the fan helps to evenly distribute and circulate hot air around the oven cavity.
- Your cookware will influence baking times. Dark pans absorb the heat more quickly than reflective pans; glass cookware may require a lower temperature.
- Avoid opening the oven door frequently during baking. Do not open the oven door until at least $\frac{3}{4}$ through the suggested baking time.

Shelf Position Guide

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

- Arrange pans and food items evenly on the shelves. Make sure pans do not touch each other or the sides of the oven. When baking a single item, always center the item on the oven shelf. If baking on multiple shelves, make sure you stagger items on the shelves so that one is never directly above another.
- When baking a single item, shelf position 4 is the most frequently used. See 'Cooking Charts' for more shelf position suggestions.

COOKING GUIDE

Oven cooking guidelines

Roasting

- The broil rack and pan are ideal for broiling and roasting. Place meat on the broil rack (on top of the broil pan) to allow hot air to circulate around it. This gives more even browning and a result similar to a rotisserie.
- 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 165°F / 74°C
- Cook larger cuts of meat at a lower temperature for a longer time. The meat will cook more evenly.
- Always roast meat fat side up. That way basting may not be required.

Always rest the meat for at least 10 minutes after roasting to allow the juices to settle. Remember the meat will continue to cook for a few minutes after removing it from the oven.

Shelf Position Guide

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

Broiling

- This is a healthier alternative to frying.
- Always broil with the oven door completely shut. If you open the oven door to check food, have it open for as short a time as possible to prevent the control panel overheating.
- If you use glass or ceramic pans, be sure they can withstand the high temperatures of broiling.
- 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 marinate the meat before broiling (but be aware that some marinades may burn easily).
- Where possible broil 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 broiling to avoid charring or burning.
- Use the broil rack and pan for perfect results.

Shelf Position Guide

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

COOKING GUIDE

Oven cooking guidelines

Reheating

- Use **BAKE** or **BAKE + FAN** to reheat food.
- **BAKE** mode is particularly good for reheating pastry based items, as the base heat will help re-crisp the pastry case.
- Always reheat food to piping hot. This reduces the risk of contamination by harmful bacteria.
- Once hot, reduce the temperature to keep the food warm.
- **Never reheat food more than once.**

Keeping food warm

Leave the oven on and reduce the heat to the lowest temperature. Leaving the oven on will decrease the risk of condensation forming (condensation may cause damage to the oven cavity and surrounding cabinetry).

Defrosting

- To thaw uncooked frozen food, set the oven mode to **BAKE** or **BAKE + FAN** at the lowest temperature. Once thawed, cook the food immediately and do not refreeze.
- To prevent liquid from thawing food dripping on the oven floor, be sure any uncooked food is tightly wrapped in foil and/or placed in a container.

Proofing dough

- ① Turn the oven on to **BROIL** for 5 mins.
 - ② Before placing your dough in the oven turn the oven to **OFF**.
 - ③ The residual heat will help to proof the dough.
 - ④ Place the dough in the center on the oven on a low shelf.
- Use a lightly-oiled heatproof glass bowl to proof your dough. This allows you to check how much it has risen without opening the oven or removing the cover over the bowl.
 - To lock in or increase moisture during proofing, cover the bowl with a damp dish towel

Dehydrating fruit

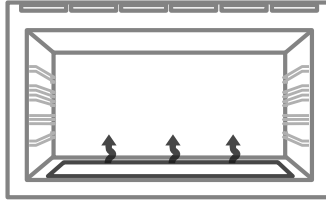
- To obtain high quality dried fruit, select only unblemished, ripe fruit.
- Wash fruit thoroughly and pat dry. Peel if desired. Fruit that is not peeled will take longer to dry. Remove pits, stems or seeds if necessary. Place fruit on a baking tray on a shelf in the oven.
- Use **BAKE + FAN** at the lowest temperature to dehydrate fruit.

OVEN FUNCTIONS

IMPORTANT!

- Use all the functions with the oven door closed.

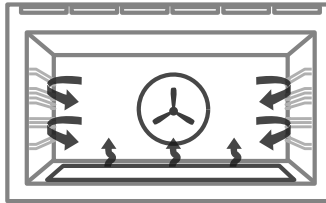
BAKE



- This is the traditional cooking function.
- It is best to cook on only one shelf at a time in this function.

Ideal for cakes, pies, desserts and bread, and slow cooked dishes like casseroles.

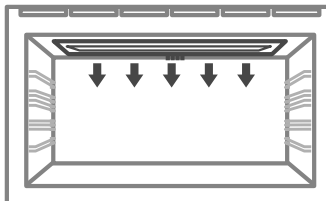
BAKE + FAN



- The fan can be used with the BAKE function for foods that require additional browning or for multi-shelf cooking.
- Note for multi-shelf cooking: rotate the shelf positions midway through cooking to ensure an even finish.

Ideal for large roasts, dishes like lasagna that need to brown on top, or cookies and muffins that bake in less than an hour.

BROIL



- Broil provides intense heat from the top of the oven.

Ideal for browning the top of meals, toasting bread or to cooking small cuts of chicken, fish and steak.

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 preheat the oven.
- Multi shelf cooking may need the shelves rotating midway through cooking.
- Oven accessories may temporarily deform slightly when they become hot. This is normal and does not affect their function.

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

BAKING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME (MIN)
BISCUITS						
Plain	Single	Bake + Fan	4	400-425	210-220	8-10
	Multi	Bake + Fan	2 and 5	425-450	215-230	10-12
Chewy chocolate chip	Single	Bake + Fan	4	355-375	180-190	10-15
	Multi	Bake + Fan	2 and 5	325-340	160-170	10-15
Sugar Cookies	Single	Bake + Fan	4	320-350	160-175	7-15
	Multi	Bake + Fan	2 and 5	320-350	160-175	7-15
CAKES						
Pound cake	Single	Bake	4	325	160	70-80
Chocolate brownie (8x8"/20x20cm pan)	Single	Bake	4	350	175	20-25
Angel Food Cake (10x4"/25x10cm tube pan)	Single	Bake	4	325-350	160-175	50-60
Rich fruit cake	Single	Bake	4	275-300	135-150	3-6 hrs
Sponge (single large)	Single	Bake	4	350	175	30-40
Sponge (2x20cm)	Single	Bake	4	350	175	15-25
MUFFINS/CUPCAKES						
Cupcakes	Single	Bake + Fan	4	320-365	160-185	15-30
	Multi	Bake + Fan	2 and 5	320-365	160-185	15-30
Muffins	Single	Bake + Fan	4	345	170	23-30
	Multi	Bake + Fan	2 and 5	345	170	23-30
ENGLISH SCONES	Single	Bake + Fan	3	425-450	215-230	10-12

COOKING CHARTS

BAKING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME (MIN)
MERINGUES	Single	Bake	4	210-250	100-120	60
BREAD / BREAD ROLLS						
Sandwich loaf (9x5"/23x13cm loaf pan)	Single	Bake	4	350	175	40-50
Wholewheat loaf (9x5"/23x13cm loaf pan)	Single	Bake	4	375	190	35-45
Soft dinner rolls	Single	Bake	4	375	190	15-18
PASTRY						
Pastry shell (blind baked)	Single	Bake + Fan	3	355-400	180-200	15-20
Phyllo	Single	Bake + Fan	4	375-400	190-200	15-25
Flaky/puff	Single	Bake + Fan	4	365-400	185-200	20-30
Choux	Single	Bake + Fan	4	400-410	200-210	30-35
	Multi	Bake + Fan	2 and 5	400-410	200-210	30-35
Croissants	Single	Bake + Fan	4	375-400	190-200	15-25
	Multi	Bake + Fan	2 and 5	375-400	190-200	15-25
PIES						
Fruit pie (double crust)	Single	Bake + Fan	4	350-400	175-200	25-30
Baked cheesecake (in water bath)	Single	Bake + Fan	3 or 4	320	160	50-60
Pumpkin pie (blind baked then filled)	Single	Bake + Fan	3 or 4	350-375	175-190	15-30
English custard tart (blind baked then filled)	Single	Bake + Fan	3 or 4	300-350	150-175	15-30
DESSERTS						
Crème brûlée (in water bath)	Single	Bake	3 or 4	275	135	35-45
Crème caramel (in water bath)	Single	Bake	3 or 4	350	175	35-45

COOKING CHARTS

SAVOURY	SHELVES	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME (MIN)
CORNBREAD	Single	Bake + Fan	4	400-425	210-215	20-25
VEGETABLES	Single	Bake + Fan	4	350-375	175-190	30-50
LASAGNE	Single	Bake + Fan	4	350-375	175-190	35-45
CASSEROLES	Single	Bake	4	250-350	120-175	2-4 hr
PIZZA	Single	Bake + Fan	4	425	220	10-15
QUICHE						
Blind baked then filled	Single	Bake + Fan	4	350	175	15-30
POTATOES						
Traditional Baked	Single	Bake	4	390	200	50-60
FRITTATA <small>(shallow)</small>						
Grill to finish	Single	Bake + Fan	4	340-360	170-180	15-20
OVEN MEALS	Single	Bake + Fan	4	340-375	170-190	30-40

COOKING CHARTS

ROASTING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME (MIN)
BEEF, BONELESS (times per 450g)						
Rare	Single*	Bake + Fan	3	320-340	160-170	18-32
Medium	Single*	Bake + Fan	3	320-340	160-170	25-40
Well done	Single*	Bake + Fan	3	320-340	160-170	30-55
PRIME RIB ROAST (times per 450g)						
Rare	Single*	Bake + Fan	3	320-340	160-170	15-30
Medium	Single*	Bake + Fan	3	320-340	160-170	20-35
Well done	Single*	Bake + Fan	3	320-340	160-170	25-40
LAMB RACK						
Medium rare	Single*	Bake + Fan	3	390	200	20
LAMB LEG, BONE IN (times per 450g)						
Medium	Single*	Bake + Fan	3	320-340	160-170	18-28
Well done	Single*	Bake + Fan	3	320-340	160-170	20-33
LAMB LEG, BONELESS (times per 450g)						
Medium	Single*	Bake + Fan	3	320-340	160-170	20-35
Well done	Single*	Bake + Fan	3	320-340	160-170	25-45
VEAL (times per 450g)						
Medium	Single*	Bake + Fan	3	320-340	160-170	20-40
Well done	Single*	Bake + Fan	3	320-340	160-170	25-45
CHICKEN, WHOLE (times per 450g, excl. butterflied)						
Unstuffed	Single*	Bake + Fan	3	350	175	15-20
Stuffed	Single*	Bake + Fan	3	350	175	17-22
Butterflied	Single*	Bake + Fan	4	350	175	40-50

COOKING CHARTS

ROASTING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME (MIN)
CHICKEN						
Boneless pieces	Single	Bake + Fan	4 or 5	350	175	10-15
Bone in pieces	Single	Bake + Fan	4 or 5	350	175	30-40
FISH						
Whole	Single	Bake + Fan	5 or 6	390-430	200-220	15-20
TURKEY, WHOLE (times per 450g)						
Stuffed	Single*	Bake + Fan	2 or 3	320-340	160-170	17-22
Unstuffed	Single*	Bake + Fan	2 or 3	300-330	150-165	15-20
PORK, BONELESS (times per 450g)						
Medium	Single*	Bake + Fan	3	340-350	170-175	25-40
Well done	Single*	Bake + Fan	3	340-350	170-175	30-45
VENISON (times per 2.5cm thickness ¹)						
Rare	Single*	Bake + Fan	3 or 4	435	225	7
Medium rare	Single*	Bake + Fan	3 or 4	435	225	9

¹ Brown in frying pan first.

* If multiple shelves are required (eg roasting vegetables separately), use **BAKE + FAN** and shelf positions 2 & 5.

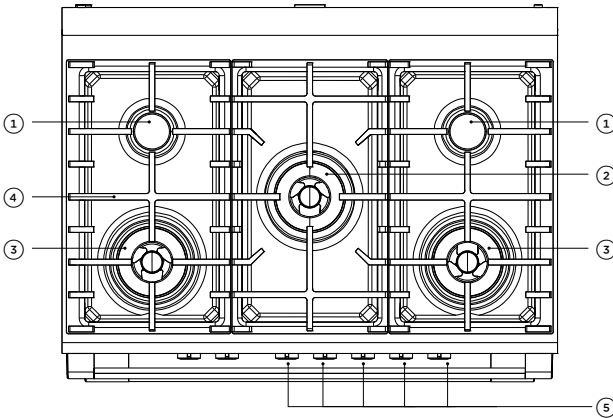
** The internal temperature will rise more on standing.

COOKING CHARTS

BROILING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME (MIN)
BEEF						
Steak, rare	Single	Broil	6 or 7	-	-	8-10
Steak, medium	Single	Broil	6 or 7	-	-	10-15
Hamburgers (ground, patties)	Single	Broil	6 or 7	-	-	12-15
Meatballs (ground)	Single	Broil	6 or 7	-	-	12-15
LAMB						
Chops, medium	Single	Broil	6 or 7	-	-	15-20
Chops, well done	Single	Broil	6 or 7	-	-	20-25
PORK						
Chops, well done	Single	Broil	6 or 7	-	-	15-20
Ham steak	Single	Broil	6 or 7	-	-	15-20
Bacon	Single	Broil	6 or 7	-	-	4-7
PORK CRACKLING						
Crispy <small>(watch closely)</small>	Single*	Broil	4	-	-	5-10
FISH						
Fillets	Single	Broil	5 or 6	390-430	200-220	8-12
SAUSAGES						
	Single	Broil	6 or 7	-	-	10-15
VEGETABLES, SLICED						
	Single	Broil	5 or 6	-	-	8-12

COOKTOP USE

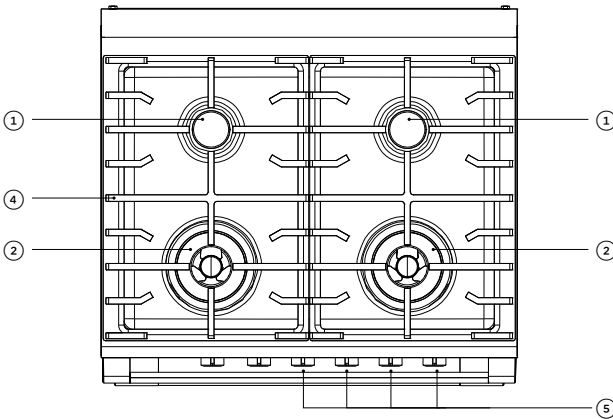
OR36 models



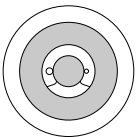
Cooktop features

- ① Semi-rapid burner
- ② Dual wok burner
- ③ Triple-ring burner
- ④ Burner grates
- ⑤ Burner dials

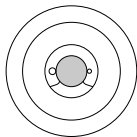
OR30 models



Using the dual wok burners



Inner and outer burners



Inner burner only

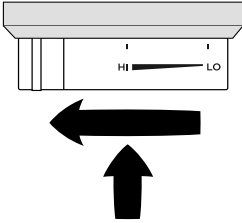
When using a dual wok burner, you can choose to use the inner burner only or both the inner and outer burners as desired.

The lowest burner setting on the range is the inner ring of the dual wok burner. This can be used for delicate simmering or the melting of chocolate.

COOKTOP USE

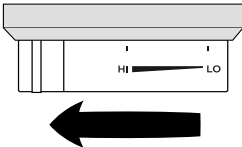
Burner Controls

The dials control the flow of gas through the valve.

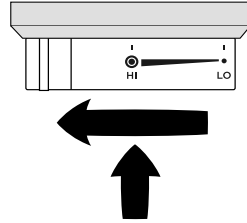


Using the single burners



- ① Identify the dial of the burner you want to use.
- ② Starting from the **O** (OFF) position, push the dial in and turn it counterclockwise to HI to light the burner.

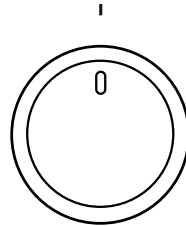


- ④ When the burner has lit, adjust the flame anywhere between **HI** and **LO**.
- Do not adjust the dial between **HI** and **O** (OFF).



Using the dual burner

- ③ Starting from the **O** (OFF) position, push the dial in and turn it counterclockwise to either **HI**  to light both the inner and outer rings or **HI**  to light the inner ring only.



- ⑤ When you have finished cooking, turn the dial clockwise back to **O** (OFF).
- If you are using LP gas, there may be a slight 'extinction pop' or flash at the flame spreader a few seconds after the burner has been turned off. This is normal for LP gas.

COOKTOP USE

If a burner does not light

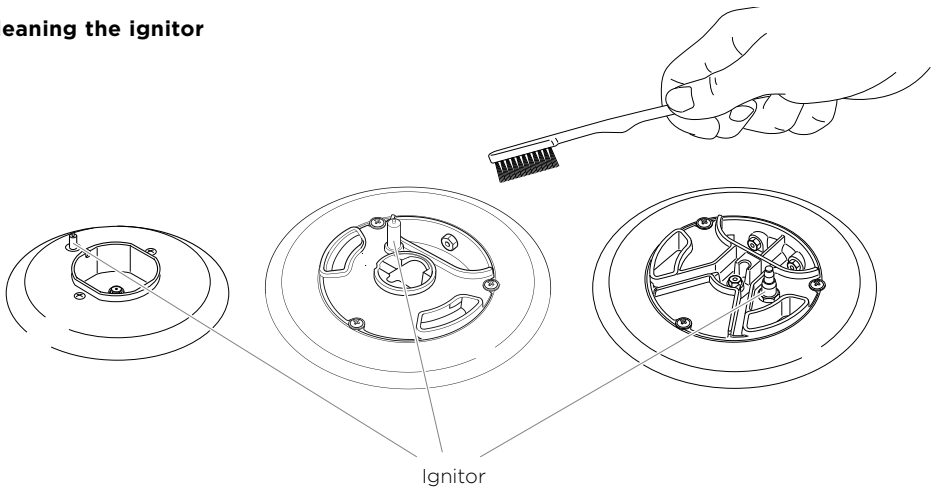
Turn the control dial to **O** (OFF) and wait at least one minute before trying again, to allow the gas to disperse.

If the burner still does not light, check that:

- the range is plugged in and the power supply is switched on
- there is no power failure in your home or neighbourhood
- the gas is turned on
- the gas bottle is not empty (if you use bottled gas)
- the flame spreaders are clean and the holes are not clogged
- the igniters are sparking. If they are not sparking, they may be dirty or wet. Clean them with a toothbrush and methylated spirits, as shown below.

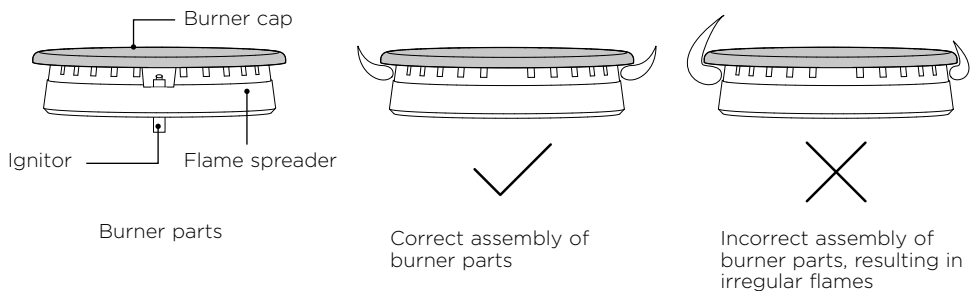
See 'Care and cleaning' for instructions on removing and replacing the burner parts.

Cleaning the ignitor



If the flame is irregular Check that the burner parts (flame spreader and burner cap) are:

- clean and dry
- positioned correctly, as shown below.
- For further advice, see sections 'Care and cleaning' and 'Troubleshooting'.

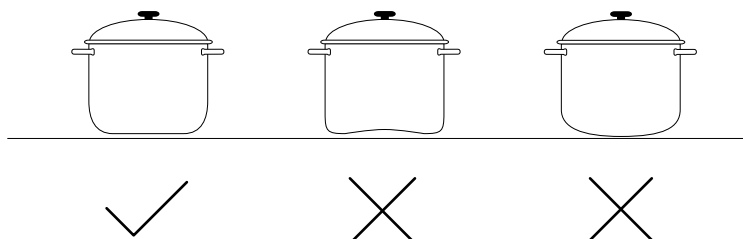


COOKING GUIDELINES AND COOKWARE

Cooking guidelines

- Never leave the cooktop unattended when in use. Boilover causes smoking and greasy spills that may ignite.
- Take care when deep-frying: oil or fat can overheat very quickly, particularly on a high setting.
- Start cooking on a high setting. When food comes to the boil, reduce the setting and maintain a steady heat to cook your food thoroughly. Doing this will reduce the cooking time.
- Using a lid will reduce cooking times through retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Use the lowest setting on the dual wok burner to maintain low heat for turn down and simmering.

Cookware



- Use saucepans with thick flat bases. Food in a saucepan with an uneven base will take longer to cook.
- Do not let large saucepans or frying pans overlap the bench, as this can deflect heat onto your benchtop and damage its surface.
- Always make sure saucepans are stable. Using very heavy saucepans may bend the pan supports or deflect the flame.
- Make sure the size of the pan matches the size of the burner. A small pot on a large burner is not efficient.

The following table shows the minimum and maximum saucepan base diameters that may be used on each burner:

BURNER	MINIMUM DIAMETER	MAXIMUM DIAMETER
Semi-rapid	6.5" (16cm)	10" (24cm)
Triple-ring wok	10.5" (26cm)	11" (28cm)
	Maximum diameter for woks 14" (36cm)	
Dual (inner crown only)	4.8" (12cm)	5.5" (14cm)
Dual (inner and outer crowns)	10.5" (26cm)	11" (28cm)
	Maximum diameter for woks 14" (36cm)	

COOKING GUIDELINES AND COOKWARE

Wok stand

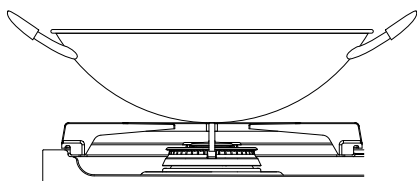
The wok stand fits over the triple-ring wok or dual burner trivet.

IMPORTANT!

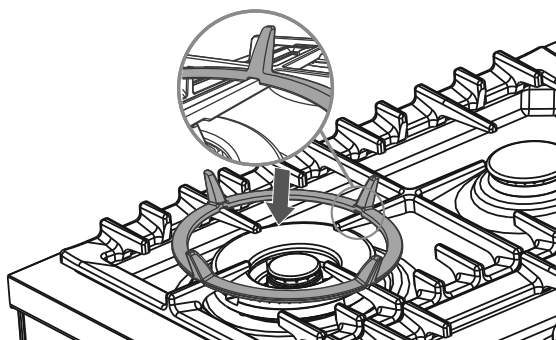
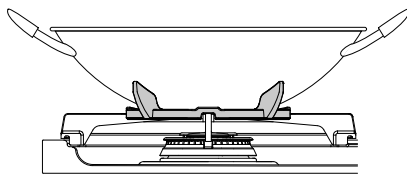
- Using a wok without the stand may cause the wok to tip or the wok or dual burner to operate incorrectly.
- Do not use the stand for ordinary, flat-bottomed saucepans.
- The wok stand **MUST BE PLACED ONLY** over the trivet for the triple-ring wok or dual burner.
- The cooktop becomes very hot during operation. Keep children well out of reach.

Correct placement of wok stand

Wrong



Correct



CARE AND CLEANING

DOS

- Read these cleaning instructions and the 'Safety and warnings' section before you start cleaning your range.
- Before cleaning or removing any part, make sure that everything on the range 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 range 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 range 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 range 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 range. 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 range and damage its appearance.
- Do not use a steam cleaner to clean any part of the range.
- Do not perform any cleaning or maintenance on parts not specifically named in the chart below. If in doubt, contact Customer Care.
- Only an authorized service technician can take apart the door.
- Do not attempt to take the door apart for cleaning. If the inner panes of glass in the door become dirty, please contact your Authorized Repairer or Customer Care.

CARE AND CLEANING

Manual cleaning chart

WHAT?	HOW?	IMPORTANT!
RANGE EXTERIOR		
Door frame exterior, Control panel, Cooktop base Back trim Storage compartment door After every use	① Soften any stubborn stains under a hot soapy cloth. ② Clean with a solution of mild detergent and hot water, then wipe dry with a microfiber cloth. ③ Stainless steel models: 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"> • 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. • 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.
Dials Oven handles	① Wipe with a damp cloth using a solution of mild detergent and hot water. ② Dry thoroughly with microfiber cloth.	<ul style="list-style-type: none"> • Do not use stainless steel cleaner on these parts, as doing so may damage their coating.
Oven door glass (exterior)	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!
OVEN PARTS		
Enamel oven interior – light soiling	<ol style="list-style-type: none">① Wipe with a damp cloth and a solution of hot water and mild detergent.② Wipe dry with a soft cloth. <p>Note: the oven door may be removed to make reaching into the oven easier.</p>	<ul style="list-style-type: none">• 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.
Enamel oven interior – stubborn, 'baked-on' soiling	<ol style="list-style-type: none">① Remove everything from the oven: shelves, side racks, all utensils.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.③ Apply an ammonia-based cleaner or oven cleaner following the cleaner manufacturer's instructions.④ After cleaning, replace the side racks and shelves.	<ul style="list-style-type: none">• Oven cleaners are caustic and may permanently stain or damage some surfaces. 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.
Side racks	<ul style="list-style-type: none">• 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.• Alternatively, clean these in the dishwasher.	
Oven shelves	<ol style="list-style-type: none">① To remove stubborn or 'baked-on' soiling, scrub with a dampened, soap-filled, non-metal, nonabrasive pad, then wipe dry.② Apply a chrome cleaner with a damp sponge or cloth following manufacturer instructions.③ Wipe and dry.	<ul style="list-style-type: none">• Do not wash the main oven shelves in the dishwasher, immerse them in soapy water, or use oven cleaner on them. Doing so will remove the lubricating grease in the slides, stopping them from running smoothly.

CARE AND CLEANING

Manual cleaning chart

WHAT?	HOW?	IMPORTANT!
OVEN PARTS		
Broil pan and rack	<ol style="list-style-type: none">① Pre-soak any stubborn soiling in a solution of mild detergent and hot water.② Wash by hand or in a dishwasher.	
Bake and broil burners	Do not clean these parts. They self-clean during normal use.	
Oven door glass (interior) After every use	<ul style="list-style-type: none">• Use a soft cloth and a mixture of warm water and dishwashing liquid to remove light soiling. For stubborn stains, try using a ceramic cooktop cleaner or a mixture of baking soda and warm water, then wipe dry with a soft, lint-free cloth.	<ul style="list-style-type: none">• 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.
Oven door gasket	Avoid cleaning this part. If you need to remove large food particles off it, proceed as follows: <ol style="list-style-type: none">① Dampen a sponge with clean hot water.② Gently wipe off the soiling, but do not rub.③ Press a dry towel gently on the gasket to dry.	<ul style="list-style-type: none">• Do not use any cleaning agent on the gasket.• The gasket is essential for a good seal. Take care not to rub, displace, or damage it.
Storage drawer (interior)	<ol style="list-style-type: none">① Wipe with a damp cloth and a solution of hot water and mild detergent.② Wipe dry with a soft cloth. Note: the drawer may be removed to make cleaning easier.	<ul style="list-style-type: none">• Do not use any cleaning agent on the gasket.• The gasket is essential for a good seal. Take care not to rub, displace, or damage it.

CARE AND CLEANING

Manual cleaning chart

WHAT?	HOW?	IMPORTANT!
COOKTOP PARTS		
Burner caps and flame spreaders	<ol style="list-style-type: none">① Check that the burner is turned OFF and allow it to cool.② Lift off the burner cap and brass flame spreader.③ Wash them in hot soapy water, rinse, and dry.<ul style="list-style-type: none">• Use a stiff nylon brush or straight-ended paper clip to clear the notches of the flame spreader.④ Replace the flame spreader and burner cap correctly. See 'Replacing the burner parts'.	<ul style="list-style-type: none">• Keep the notches of the flame spreaders clear. Soiling may clog these and cause ignition problems.• Before replacing the burner parts, check that they are dry. Wet burner parts may result in an irregular flame.• Before lighting a burner you have reassembled, check that all of its parts are positioned correctly. Incorrect assembly can cause dangerous irregular flames and ignition problems.• Do not put burner parts in the dishwasher as they will become discolored.
Ignitors	<ol style="list-style-type: none">① Check that the burner is turned OFF.② Clean the ignitor with a small brush (e.g. old toothbrush) or cotton swab that has been dipped into rubbing alcohol.	<ul style="list-style-type: none">• The ignitors must be kept clean and dry to work correctly. Dirty or wet ignitors could cause constant clicking and sparking, even if a flame is present.
Burner grates	<ol style="list-style-type: none">① Wait until the grates have cooled completely.② Carefully lift the grates off the cooktop and place them on a protected surface.③ To remove stubborn stains, soak the grates in a mixture of clothes washing detergent and water.④ Wash in a mixture of hot water and dishwashing liquid, then rinse and allow to dry. <ul style="list-style-type: none">• The grates are also dishwasher-safe.	<ul style="list-style-type: none">• Take care, the grates are heavy.• Make sure you place a dish towel or other soft cover on the surface before putting a grate on it.
Wok ring	<ol style="list-style-type: none">① To remove stubborn stains, soak the grates in a mixture of clothes washing detergent and water.② Wash in a mixture of hot water and dishwashing liquid, then rinse and allow to dry. <ul style="list-style-type: none">• The wok ring is also dishwasher-safe.	

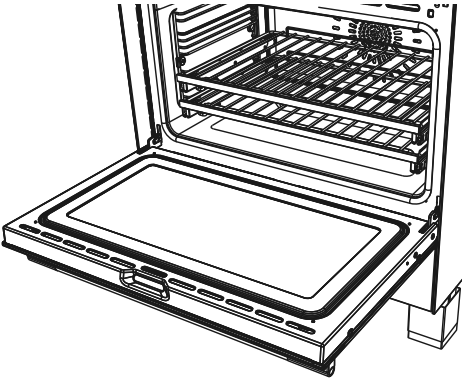
CARE AND CLEANING

Removing and replacing the oven door

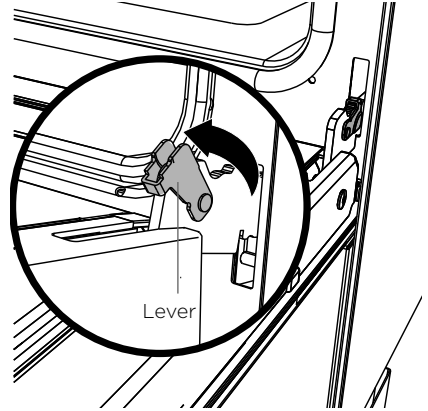
IMPORTANT!

- 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!

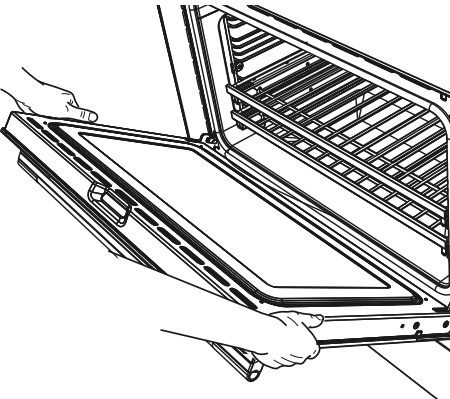
To remove the oven door



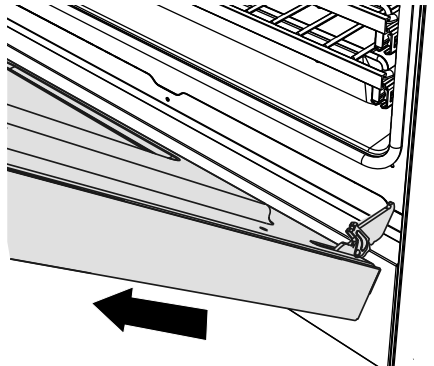
- ① Open the door fully.



- ② Open the levers fully on both sides.



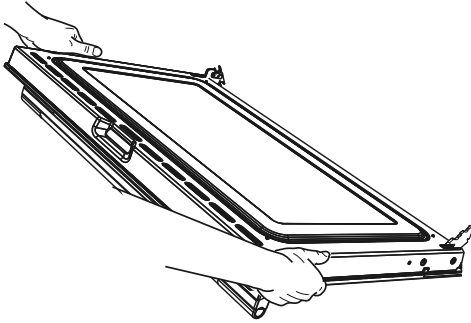
- ③ Holding the door firmly on both sides, gently close it about halfway.



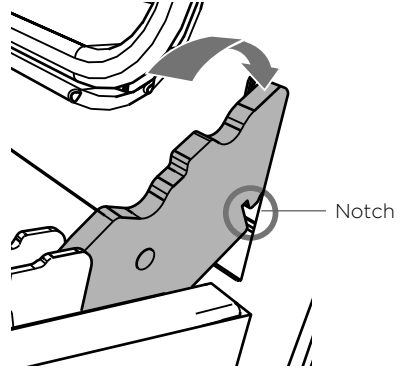
- ④ Disengage the hinges and remove the door. Place on a protected surface.

CARE AND CLEANING

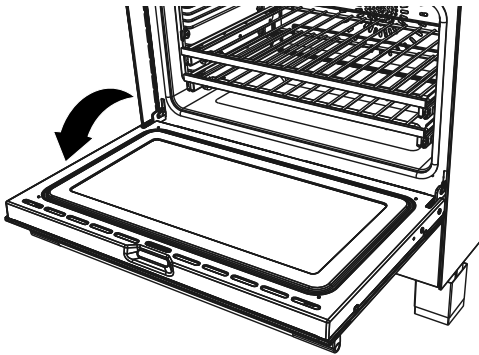
To replace the oven door



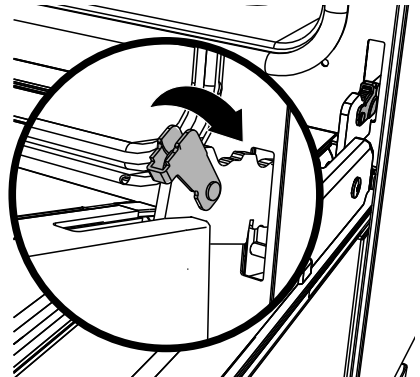
① Hold the door firmly in an approximately halfway open position.



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 side racks

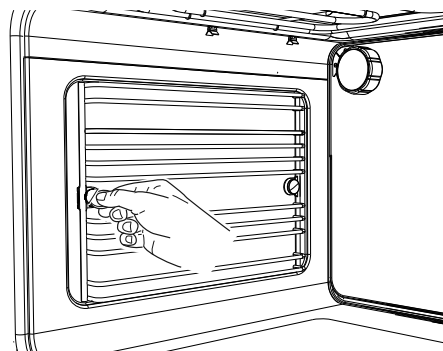
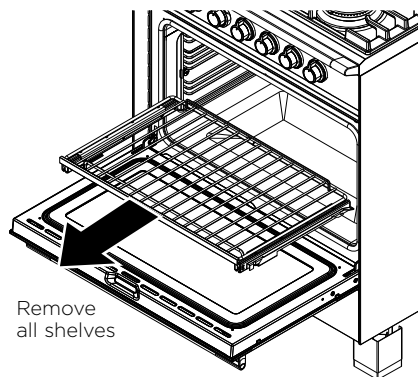
IMPORTANT!

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

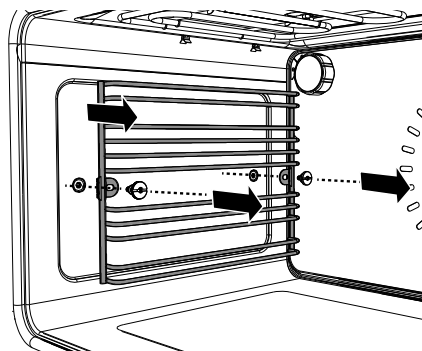
To remove side racks

Remove all shelves

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

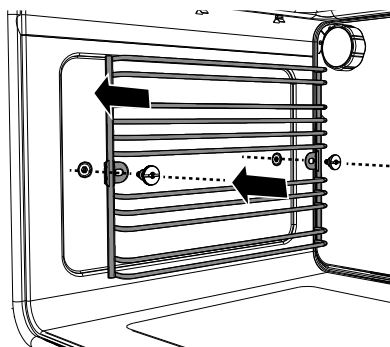


- 2 Use a small coin or a flat-head screwdriver to loosen and remove the fixing screws.

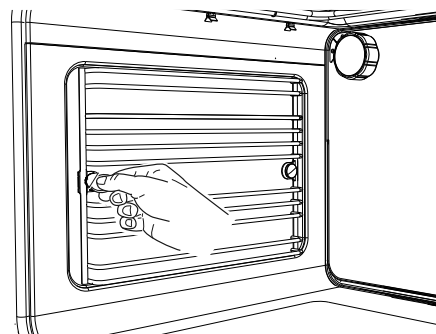


- 3 Remove the side racks.

To replace side racks



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



- 2 Refit the fixing screws and tighten.

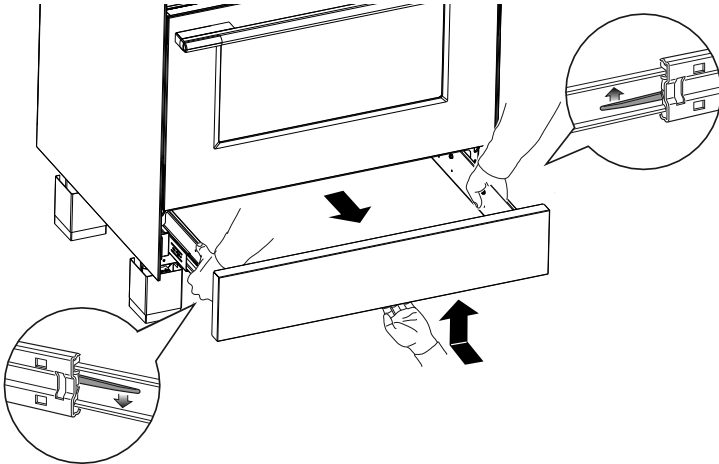
Removing and replacing the storage drawer

IMPORTANT!

- Do not remove the drawer while the oven is in operation.
- Do not remove the drawer while the oven is hot.
- Ensure the drawer is completely empty before removing it.
- Always position your hand at the bottom of the drawer to open and close it.

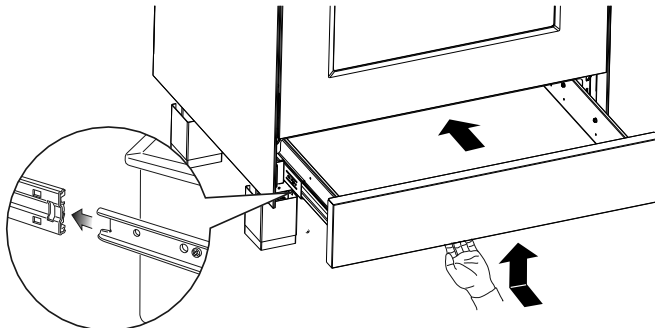
To remove the storage drawer

- ① Open the drawer completely.
- ② Open the levers fully on both sides and hold in place:
 - On the left side push the lever down
 - On the right side push the lever up
- ③ Remove the drawer while holding the levers in position.



To replace the storage drawer

- ① Insert the drawer guides onto the sliding runners on either side of the range interior.
- Make sure they are correctly lined up on both sides of the drawer.
- ② Gently close the drawer completely. The safety catches will automatically hook into place.



CARE AND CLEANING

Burner parts

- You can remove and clean these parts with hot soapy water or nonabrasive detergents. Clean spills regularly before they become burnt on. Do not wash these parts in a dishwasher.
- After cleaning, check that the burners and their flame spreaders are dry before replacing correctly.
- It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.
- Check that the ignitor is always clean to ensure trouble free sparking. It must be cleaned very carefully using a toothbrush and methylated spirits.
- Note: to avoid damage to the electronic ignition, do not try to light a burner without all burner parts in place.

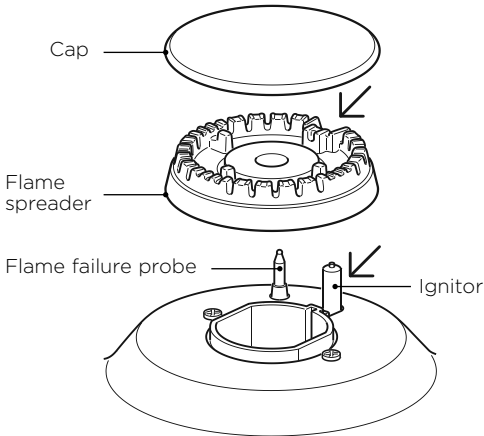
Replacing the burner parts

- Carefully replace the burner parts as per the following illustrations.
- Fit the flame spreader to the housing as shown below. Make sure the burner is not able to rotate.

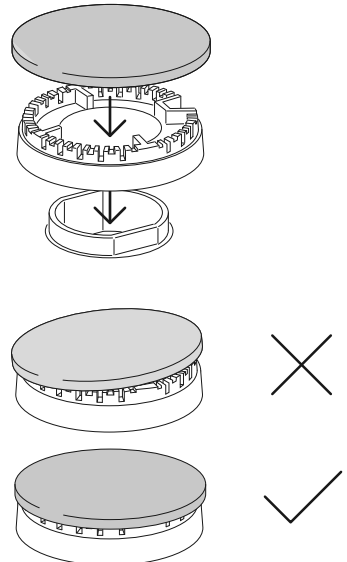
Check that:

- the ignitor is always clean to ensure trouble-free sparking.
- the probe is always clean to ensure correct operation of the safety valves
- the flame spreaders are clean and the holes are not clogged.
- Note: both the ignitor and probe must be very carefully cleaned using a toothbrush and methylated spirits.

Replacing the semi-rapid burners



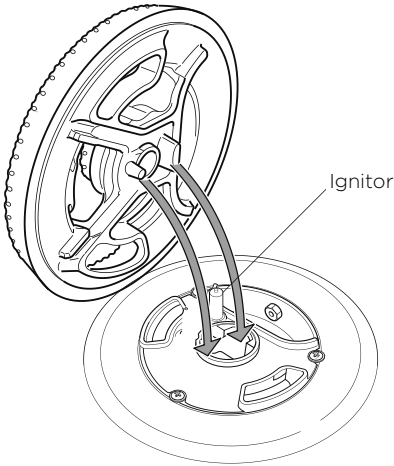
Correct positioning of burner parts



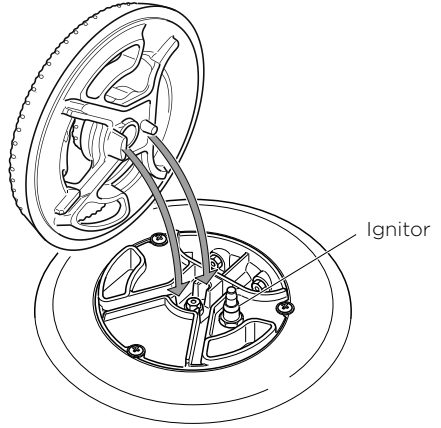
Replacing the burner caps

CARE AND CLEANING

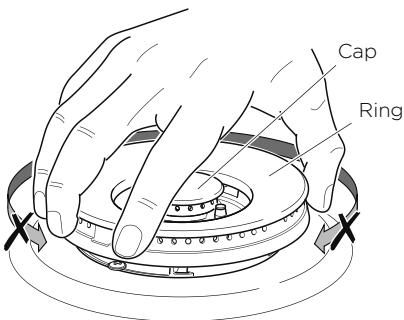
Replacing the triple-ring wok and dual burners



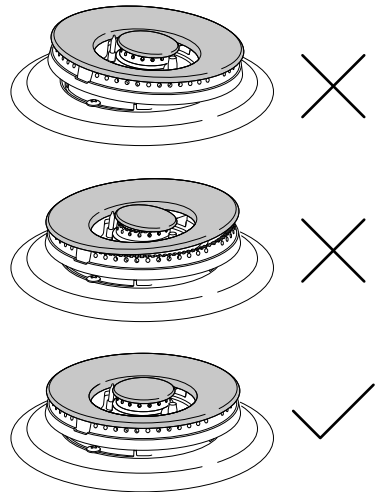
Correct positioning of flame spreader - triple-ring wok burner



Correct positioning of flame spreader - dual burner



Correct positioning of cap and ring - triple-ring wok and dual burner



Incorrect and correct positioning of cap and ring - triple-ring wok and dual burner

CARE AND CLEANING

Replacing the oven light bulbs

IMPORTANT!

Use a 25W, 120V 60HZ G9 halogen bulb for replacement.

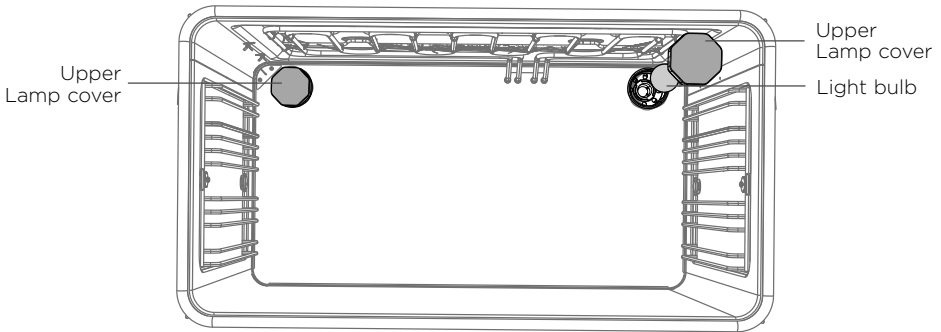
Do not use a standard light bulb in any oven, the heat will break it.

- ① Allow the oven (including the lamp cover and the bulb) to cool completely.

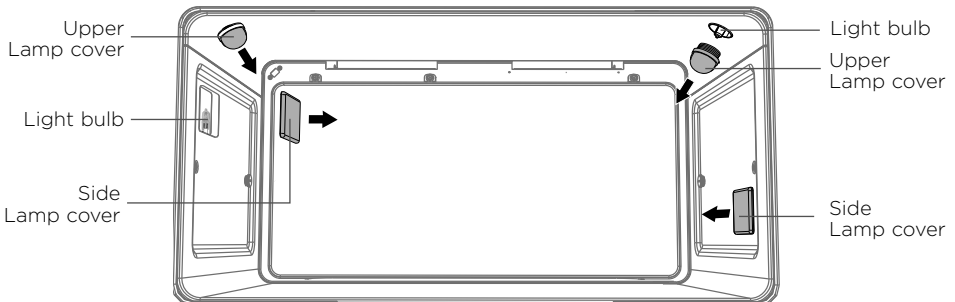
IMPORTANT!

Turn the oven off at the wall before continuing.

- ② Remove any shelves and side racks that may get in the way.
- ③ Remove the door if the lamp will be hard to reach.
- ④ Remove the lamp cover.
 - Upper lights: Wearing a rubber glove to improve grip turn the cover counter-clockwise to unscrew.
 - Side lights: Wearing a rubber glove to improve grip, hold the cover and prise out using finger nails on other hand. If this does not work place a thin plastic spatula between the cover and cavity wall and gently twist to prise the cover off. Take care not to chip the glass covers or to damage the enamel finish inside the oven.
- ⑤ Remove the faulty bulb.
- ⑥ Holding the replacement bulb in a soft cloth or tissue insert it into the socket. Do not touch the bulb with your fingers.
- ⑦ Replace the lamp cover: for upper lights, turn it clockwise to tighten and then back a quarter turn.
- ⑧ Turn the power supply to the range back on at the main fuse or circuit breaker panel.



OR30 Models



OR36 Models

TROUBLESHOOTING

If you can't find an answer to your problem in the chart below, or if the problem cannot be fixed, you will need technical help. Contact your Authorized Service Center or Customer Care.

Oven

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The oven does not light.	When trying to ignite the oven burners: <ul style="list-style-type: none"> • The oven dial is not fully pushed in before turning . • The oven dial is not in the O (OFF) position when it is pushed in. 	Check that the dial is in the O (OFF) position and pushed in as far as possible before turning it.
	No power supply.	Check that the circuit breaker hasn't tripped and there is no power outage in your area. If there is a power outage, you cannot use the oven until power has been restored.
	No gas supply.	The supply to the house may not be working or there may be an outage. Contact your local gas supplier.
One of the oven lights does not come on, but the oven works.	The light bulb is loose.	See instructions for 'Replacing the oven light bulb' in section 'Care and cleaning'. Instead of replacing the bulb, simply ensure that it is secure in its socket.
	The light bulb has blown.	Replace the bulb. See instructions for 'Replacing the oven light bulb' in section 'Care and cleaning.'
There is a power failure - can I still use the oven?	Power outage in your home or neighborhood.	In the event of power failure while cooking, return the oven dials in off position (O) to prevent overheating of the appliance. The oven cannot be used until power is restored.
Condensation around oven (e.g. on control panel or top of oven door.)	Food has high moisture content or local climate (temperature, humidity) is contributing to condensation.	Condensation is normal. You can wipe the drops off the control panel. If there is frequent or excessive condensation, make sure that cabinetry around the range is moisture-proofed.

TROUBLESHOOTING

Oven

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Steam coming from oven vents at the back of the range or inside the oven door.	Moisture from food evaporating during cooking.	This is normal, especially if you are cooking large quantities of food in the oven using the BAKE + FAN function.
The oven fan does not come on when the dial is turned to LIGHT & FAN	You are trying to use the fan with the BROIL function.	The oven fan cannot not be used with BROIL. A safety device will prevent the fan from turning on.
	Technical fault.	Contact your Authorized Service Center or Customer Care.
Uneven baking.	Oven not properly preheated.	Wait until the halo around the temperature dial has changed from white to orange before putting food in.
	Unsuitable or incorrectly arranged bakeware.	See 'Oven cooking guidelines' for advice.

Cooktop burners

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
None of the burners will light.	No power supply.	Check that there is no power outage in your area and that the power supply to the range is switched on at the circuit breaker panel.
	No gas.	Check that the gas supply to the house is working. You should hear the gas when you turn a burner on. If you are using bottled gas, check that it is not empty.
The ignitor keeps clicking (continuous spark) even when a burner has lit.	Dirty or wet ignitor(s).	Clean the ignitor(s). See 'Care and cleaning' for instructions.
Some burners will not light. Flames do not burn all around the burner cap.	Burner parts or ignitors may be wet, dirty, or misaligned.	Check that the burner parts are clean, dry, and correctly assembled. Check that the ignitors are clean and dry. See 'Care and cleaning' for instructions.

TROUBLESHOOTING

Cooktop burners

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
There is no clicking when I try to light a burner.	The ignitor is dirty or there is a power outage.	Clean the ignitor(s). See 'Care and cleaning' for instructions.
There is a power failure - can I still use the cooktop burners?	Power outage in your area.	The cooktop burners can still be used. To light them: <ol style="list-style-type: none">① Holding a lighted match to the flame spreader, push in on the control dial and turn counterclockwise to HI.② When the flame is burning all the way around the burner, you may adjust the heat.
		IMPORTANT! If the flame is blown out during a power failure, turn the dial immediately to O (OFF), as the burner will not automatically relight and gas may escape.
The flames have suddenly gone out.	A draft or a spill has extinguished the flame.	No action required. The burner will detect this and automatically relight. However, if there has been a large spill, we recommend turning the burners off and cleaning the burners and sump area. See 'Care and Cleaning' for instructions.
There is a slight 'extinction pop' or flash after I've turned a cooktop burner off.		This is normal for LP gas and requires no action.
The burner flames are uneven, very large, yellow or yellow-tipped or sooty.	Technical fault: the gas is the wrong type or hasn't been adjusted properly.	Do not use your cooktop burners. Contact your Authorized Service Center or Customer Care.

WARRANTY AND SERVICE

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 Authorized Service Center, Customer Care, or contact us through our website www.fisherpaykel.com.

Complete and keep for safe reference:

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

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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.