

**F I S H E R & P A Y K E L**

**BUILT-IN OVEN**

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**OB60SL9 & OB60SL11**  
models

**USER GUIDE**

**NZ AU**



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This user guide is an accompaniment to your 'Quick start guide' which is included with your oven.

For operating instructions, and to get going with your new oven see your 'Quick start guide'.

If you no longer have your 'Quick start guide', you can download it from our local website, listed on the back cover.

**Refer to your 'Quick start guide' for information on:**

- Setting the clock
- Controls
- Fitting catalytic panels (some models only)
- Positioning the shelves
- Conditioning the oven before first use
- Using the timer

See our local website (listed on the back cover) for recipes that have been specially developed and tested for use in this oven.



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### **IMPORTANT!**

### **SAVE THESE INSTRUCTIONS**

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website [www.fisherpaykel.com](http://www.fisherpaykel.com) or contact your local Fisher & Paykel dealer.

## SAFETY AND WARNINGS

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

### **WARNING!**



#### **Electrical Shock Hazard**

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

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

### **WARNING!**



#### **Fire Hazard**

**Follow the instructions on starting a Self Clean cycle carefully. Items made from combustible materials (for example: wood, fabric, plastic) may catch fire if left in the oven during a Self Clean cycle.**

**Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, as doing so will irreversibly damage the enamel; lining the oven with aluminium foil may even cause fire.**

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

**Storage in or on appliance: flammable materials should not be stored in an oven or near its surface.**

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

**⚠ WARNING!**



**Hot Surface Hazard**

Accessible parts may become hot when in use.

To avoid burns and scalds, keep children away.

Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.

Use care when opening the oven door.

Let hot air or steam escape before removing or replacing food.

Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot even though they are dark in colour.

Interior surfaces

of an oven become hot enough to cause burns. 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.

Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent, the surface near the oven vent, and the oven door.

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

**⚠ WARNING!**



**Cut Hazard**

Take care - some edges are sharp.

Failure to use caution could result in injury or cuts.

## IMPORTANT SAFETY INSTRUCTIONS

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

- Read all the instructions before using the oven. Use the oven only for its intended purpose as described in these instructions.
- Proper installation: be sure your appliance is properly installed and earthed by a qualified technician.
- Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Household appliances are not intended to be played with by children.
- Do not leave children alone. Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.
- Do not place heavy objects on the oven door.
- Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch an element or hot surface and you could be burned.

- **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.**
- **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. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.**
- **Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.**
- **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 warm weather.**
- **Always keep oven vents unobstructed.**
- **Do not operate your appliance by means of an external timer or separate remote-control system.**

## IMPORTANT SAFETY INSTRUCTIONS

- **Caution:** Hot air can blow from the vent at the top of the oven as part of the oven's cooling system.
- **Placement of oven shelves:** always position shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.
- **Do not clean the oven seal 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.** 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/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 manual.**

- **Do not use a steam cleaner to clean any part of the oven.**
- **Before starting a Self Clean cycle, remove oven shelves, side racks, and all other cookware/utensils, and wipe up large food spills or grease deposits.**
- **Before starting a Self Clean cycle, make sure you move any pet birds to another, closed and well ventilated room. Some pet birds are extremely sensitive to the fumes given off during a Self Clean cycle and may die if left in the same room as the oven during such a cycle.**
- **During a Self Clean cycle, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual and children should be kept away.**
- **Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.**
- **Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.**
- **Use only bakeware approved for oven use. Follow the bakeware manufacturer's instructions.**

## COOKING GUIDE

Congratulations on your new purchase. Your Fisher & Paykel oven has a number of features to make cooking a great experience for you:

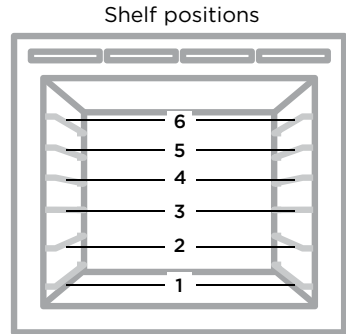
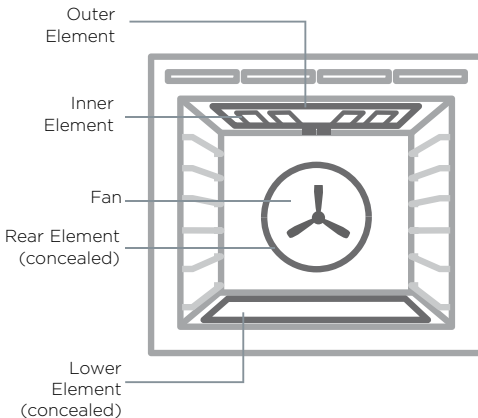
- a wide choice of oven functions
- a convenient Self-Clean function (some models only) – see 'Using the Self Clean function'
- intuitive controls and displays
- illuminated halos around the dials for visual feedback

### Before you start

- Make sure the installer has completed the 'Final checklist' in the Installation instructions.
- Read this guide, taking special note of the 'Safety and warnings' section.
- Remove all packaging and dispose of it responsibly. Make sure all cable ties used to secure the shelves during shipping have been removed. Recycle items that you can.
- Check that you have all the accessories listed in the separate 'Quick start guide'.
- Make sure you follow the instructions under 'Setting the clock and first use' in the separate 'Quick start guide' before using your oven.

### General guidelines

This oven has been designed to utilise its four elements and rear fan in differing combinations to provide you with enhanced performance and a wide range of functions, allowing you to cook all types of food to perfection.



# COOKING GUIDE

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## BAKING

- For best results when baking, always pre heat your oven. The halo will turn from red to white when the preset temperature is reached.
- While the oven is heating up the grill element may come on for a few minutes. This is to enable the oven to reach the pre-set temperature more quickly.
- Do not open the door until at least 3/4 of the way through cooking.
- Make sure cake pans do not touch each other or the sides of the oven.
- When baking double the recipe (especially cookies) you may need to increase the time.
- Your cookware will influence baking times. Dark pans absorb the heat more quickly than reflective pans; glass cookware may require a lower temperature
- Multi-shelf baking may also require a slight increase in cooking time.
- Always leave a space between shelves when multi-shelf cooking to allow the air to circulate.
- Use the Warm function for proving bread dough.
- When cooking food with high moisture content, we recommend using the Vent Bake function. This will help remove excess moisture from the oven cavity and reduce condensation formation.

### Shelf Position Guide

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

## ROASTING

- Your oven has a dedicated Roast function. This is designed to brown the outside of the meat but still keep the inside moist and juicy.
- Use the meat probe (some models only) for perfect results. See 'Using the Meat Probe'.
- 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.
- If using a roasting bag, do not use the Roast function. The initial searing stage is too hot for roasting bags. Use Fan Bake or Fan Forced and follow the manufacturer's instructions.
- When using the Roast function, do not cover your roast, as this will stop the searing process browning the outside of the meat. If you prefer to roast in a covered pan, use the Fan Bake function instead and increase the temperature by 20°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.
- Try our new Vent Bake function as an alternative for roasting pork. The drier atmosphere will help to perfect your crackling.

### Shelf Position Guide

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

## COOKING GUIDE

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### GRILLING

- This is a healthier alternative to frying.
- Always grill with the oven door completely shut.
- If you use glass or ceramic pans, be sure they can withstand the high temperatures of the grill.
- To avoid piercing the meat and letting juices escape, use tongs or a spatula to turn the meat halfway through cooking.
- Brush meat with a little oil to help keep the meat moist during cooking. Alternatively marinate the meat before grilling (but be aware that some marinades may burn easily).
- Where possible grill cuts of meat of a similar thickness at the same time. This will ensure even cooking.
- Always keep a close watch on your food while grilling to avoid charring or burning

### Shelf Position Guide

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

### REHEATING

- Use Bake, Fan Bake or Vent Bake to reheat food.
- Bake and Vent Bake are 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, use the Warm function to keep the food warm.
- Never reheat a food more than once.

### If you wish to finish cooking using the residual heat in the oven

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).

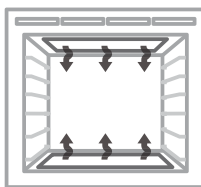
## OVEN FUNCTIONS

### IMPORTANT!

- Depending on your model, you may only have some of these functions.
- Use all the functions with the oven door closed.



**Bake**



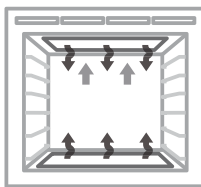
#### upper outer and lower elements

- Heat comes from both the upper and lower elements. The fan is not used in this function.
- The venting system remains closed during cooking.
- Using Bake followed by Vent Bake creates optimum cooking conditions for baking bread or croissants. We suggest using Bake for the first third of the cook time, before switching to Vent Bake for the remainder.
- This function is not suitable for multi-shelf cooking.
- We recommend that the Vent Bake function is used in combination with Bake when cooking moist foods. Vent Bake will reduce condensation formation in the oven cavity.

*Ideal for single racks of muffins or cookies, sponge cakes, croutons or toasting nuts and seeds.*



**Vent Bake**



#### upper outer and lower elements with additional venting

- Heat is produced by the upper and lower elements and additional oven venting is used to remove excess moisture, reducing the formation of steam and condensation.
- Vented baking allows the moisture content of the oven to be reduced, without compromising the temperature.
- The venting system results in gentle air movement without the need to use a fan.
- It provides gentle browning without the 'drying out' effect of a fan
- Reducing the formation of condensation means it is perfect way to slow cook meat dishes.
- You may switch from Bake to Vent Bake for foods that like a moist (steamy) start to the cooking process and then benefit from a drier finish (such as bread).

*Ideal for foods such as:*

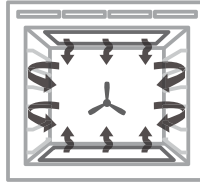
- meringues, pavlova
- Yorkshire pudding
- finishing off choux pastry, croissants, breads
- slow cooked meat dishes
- poached foods (fish, chicken)
- dishes where initial crisping of the outside is desired (eg pork belly)

## OVEN FUNCTIONS

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**Fan Bake**



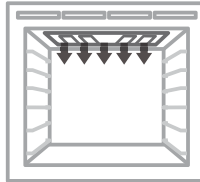
### **fan plus upper outer and lower elements**

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

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



**Grill**



### **upper inner and outer elements**

- Intense radiant heat is delivered from both top elements. There are 9 steps between 'Lo' and 'Hi' (100% power).
- Preheating is not essential although some people prefer to allow the element to heat for a few minutes before they place food under the grill.
- The temperature halo will remain red while using the grill function.
- The most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata.

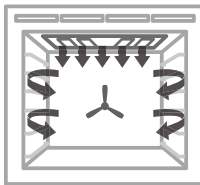
*Ideal for toasting bread or for top browning to 'finish off dishes'.*

## OVEN FUNCTIONS

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**Fan Grill**



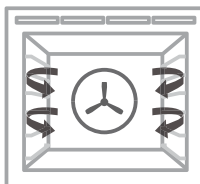
### **fan plus upper inner and outer elements**

- This function uses the intense heat from the elements for top browning and the fan to ensure even cooking of foods.
- Use in combination with separately purchased Rotisserie kit. The slowly rotated food is basted continuously in its own juices, making it tender on the inside and well browned and full of flavour on the outside. See 'Using the rotisserie' in the User guide.
- Meat, poultry and vegetables cook beautifully; food is crisp and brown on the outside while the inside remains moist and tender.

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



**Fan Forced**



### **fan and rear element**

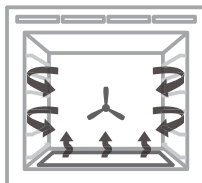
- By using the central rear heating element and fan, hot air is blown into the cavity, providing a consistent temperature at all levels, making it perfect for multi-shelf cooking.
- Trays of cookies cooked on different shelves are crisp on the outside and chewy in the middle.
- Meat and poultry are deliciously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

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

## OVEN FUNCTIONS



### Pastry Bake



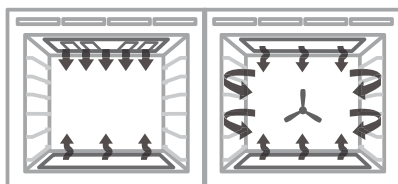
#### fan plus lower element

- The fan circulates heat from the lower element throughout the oven.
- Excellent for cooking pizza as it crisps the base beautifully without overcooking the topping.

*Ideal for foods such as sweet and savoury pastry foods and delicate foods that require some top browning eg frittata, quiche.*



### Roast



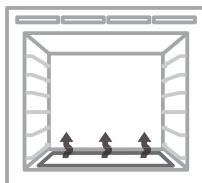
#### fan plus upper and lower elements

- A two-step program. An initial 20 minute searing stage crisps and browns the roast and caramelises the outside of the meat, then the temperature drops to the level you have preset for the remainder of the cooking period, producing a tender and juicy roast that is full of flavour.
- Oven does not require preheating.
- If desired, use the grill rack, splatter tray or place vegetables under the roast to allow the juices to drain away from your meat. This will allow the hot air to circulate under the meat as well.

*Ideal for Roasting meat, chicken and vegetables.*



### Classic Bake (some models only)



#### lower element only

- Heat comes from the lower element only, the fan is not used.
- This is the traditional baking function, suitable for recipes that were developed in older ovens.
- Bake on only one shelf at a time.
- The oven will be hotter at the top.

*Ideal for foods that require delicate baking and have a pastry base, like custard tarts, pies, quiches and cheesecake or anything that does not require direct heat and browning on the top.*

## OVEN FUNCTIONS

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### Warm

#### this is not a cooking function

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

#### Proving bread

This function is perfect for proving bread dough.

Select the Warm function

Adjust the temperature down until the display shows 'Lo'

Place dough in a lightly oiled bowl and cover with plastic wrap and/or a clean damp cloth

Place the bowl into the warmed oven on shelf position 1



### Self Clean

#### this is not a cooking function

- The Self Clean cycle takes care of the mess and grime that is traditionally associated with oven cleaning.
- There are two Self-Clean cycles available:
  - Self clean (which takes 3 hours) for normal cleaning and
  - Light self-clean (which takes 2 hours) for lightly soiled ovens
- See 'Using the Self Clean function' in the User guide for details.

## COOKING CHARTS

- Shelf positions are counted from the base up (1 is the lowest, 6 (full size ovens) or 4 (compact ovens) is the highest). Position shelves before you turn the oven on.
- For best results preheat the oven to the required temperature.
- The grill element may come on while the oven is heating up.
- The halo on the temperature dial will change from red to white when the oven has reached the selected temperature. The display will only show the set temperature once the oven has finished preheating. The halo may change between white and red as the oven maintains its set temperature.

### BAKING

FOOD		SHELVES
Biscuits	Plain	Single
		Multi
	Chewy choc chip	Single
		Multi
	Oatmeal	Single
Slices / Squares		Single
Cakes	Vanilla	Single
	Butter / Chocolate	Single
	Light fruit	Single
	Rich fruit	Single
	Sponge (single large)	Single
	Sponge (two small pans)	Single
Shortbread		Single
Muffins / Cupcakes		Single
		Multi
Scones		Single
		Multi
Meringues		Single
Bread Rolls		Single
Pastry	Phyllo	Single
	Flaky/Puff	Single
	Choux	Single
		Multi
	Croissants	Single
		Multi
Pies	Apple	Single
	Lemon Meringue	Single

## COOKING CHARTS

*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.*

RECOMMENDED FUNCTION	SHELF POSITIONS	TEMP (°C)	TIME (MINS)
Fan Bake	4	180-190	13-17
Fan Forced	3 and 5	160-170	13-17
Fan Bake	4	180-190	15-20
Fan Forced	3 and 5	160-170	15-20
Pastry Bake	4	160-170	12-15
Pastry Bake	3	160-165	15-20
Bake	4	160-165	30-35
Bake	4	160-180	50-60
Bake	2	155-165	1hr 30
Classic Bake/Bake	2	120-160	2.5 hrs
Bake	2	175	30-40
Bake	2	170-190	15-25
Pastry Bake	3	130-140	20-25
Fan Bake	3	180-190	13-17
Fan Forced	2 and 4	160-170	16-21
Fan Bake	2	210-230	8-12
Fan Forced	1 and 3	210-230	8-12
Vent Bake	1	100-120	60
Bake then Vent Bake	4	195-210	25-35
Fan Bake	3	190-200	15-25
Vent Bake	3	185-200	20-30
Vent Bake			
Fan Forced	2	200-210	30-35
Bake then Vent Bake			
Fan Forced	3	190-200	15-25
Pastry Bake	2	190-200	25-30
Pastry Bake	2	175-180	30-40

## COOKING CHARTS

### SAVOURY

FOOD		SHELVES
Pies	Chicken / Steak / Mince	Single
Sausage Rolls		Single
Meat Loaf		Single
Pizza		Single
Lasagne		Single
Quiche		Single
Potatoes	Traditional Baked	Single
Frittata	Grill to finish	Single
Casseroles		Single
Oven meals		Single

### ROASTING

FOOD		SHELVES
Beef (Boneless)	Rare	Single* Also suitable for Rotisserie cooking**
	Medium	
	Well done	
Prime Rib Roast	Rare	Single*
	Medium	
	Well done	
Lamb leg (Bone in)	Medium	Single*
	Well done	
Lamb leg (Boneless)	Medium	Single* Also suitable for Rotisserie cooking**
	Well done	
Veal	Medium	Single*
	Well done	
Chicken (Whole)		Single* Also suitable for Rotisserie cooking**
Turkey (Whole)	With Stuffing	Single* Also suitable for Rotisserie cooking**
	Without Stuffing	
Pork (Boneless)	Medium	Single* Also suitable for Rotisserie cooking**
	Well done	
Pork Crackling	Crisp	
Venison	Brown in a frying pan first.	Single*
		Medium

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

\*\* See 'Using your Rotisserie' for details.

\*\* The internal temperature will rise more on standing due to the high cooking temperature.

## COOKING CHARTS

RECOMMENDED FUNCTION	SHELF POSITIONS	TEMP (°C)	TIME (MINS)
Pastry Bake	3	190-195	30-40
Pastry Bake	3	190-195	30-40
Bake	4	175-180	55-65
Bake	1	225-250	15-20
Fan Bake	3	175-180	45-50
Pastry Bake	2	180-200	30-40
Vent Bake	3	175-190	40-50
Pastry Bake	3	170-180	30-45
Vent Bake	3	170-190	55-70
Fan Forced	3	170-190	30-40

RECOMMENDED FUNCTION	SHELF POSITIONS	TEMP (°C)	TIME (MINS)	MEAT PROBE (°C) (SOME MODELS ONLY)
Roast	3	160-170	18-32 / 450g	54-60
Roast	3	160-170	25-40 / 450g	60-75
Roast	3	160-170	30-55 / 450g	74-79
Roast	3	160-170	15-30 / 450g	54-60
Roast	3	160-170	20-35 / 450g	60-75
Roast	3	160-170	25-40 / 450g	74-79
Roast	3	160-170	18-28 / 450	65-70
Roast	3	160-170	20-33 / 450g	74-79
Roast	3	160-170	20-35 / 450g	65-70
Roast	3	160-170	25-45 / 450g	77-79
Roast	3	160-170	20-40 / 450g	n/a
Roast	3	160-170	25-45 / 450g	n/a
Fan Grill	3	175-190	15-20 / 450G	82
Bake	1	165-175	17-22 / 450g	82
Bake	1	150-165	15-20 / 450g	
Roast	3	170-175	25-40 / 450g	63-68
Roast	3	170-175	30-45 / 450g	74-79
Vent Bake	3	250	20	
Fan Grill	4	225	7.5/ 2.5cm meat thickness	49-54***
Fan Grill	4	225	9.5 / 2.5cm meat thickness	54-60***

# COOKING CHARTS

## GRILLING

FOOD			SHELVES
Beef	Steak	Rare	Single
		Medium	Single
	Burgers		Single
	Meatballs		Single
Lamb	Chops	Medium	Single
		Well done	Single
Pork	Chops (well done)		Single
	Ham steak		Single
	Bacon		Single
Chicken	Boneless pieces		Single
Sausages			Single
Fish	Filletts		Single
	Whole		Single
Vegetables	Sliced		Single

# COOKING CHARTS

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RECOMMENDED FUNCTION	SHELF POSITIONS	TEMP (°C)	TIME (MINS)
Grill	4	HI	8-10
Grill	4	HI	10-15
Grill	4	HI	12-15
Grill	4	HI	12-15
Grill	4	HI	15-20
Grill	4	HI	20-25
Grill	4	HI	15-20
Grill	4	HI	15-20
Grill	4	HI	4-7
Fan Grill	5	175-190	30-50
Grill	5	HI	10-15
Fan Grill	5	200-220	8-12
Fan Grill	5	200-220	15-20
Grill	4	HI	8-12

# AUTOMATIC COOKING

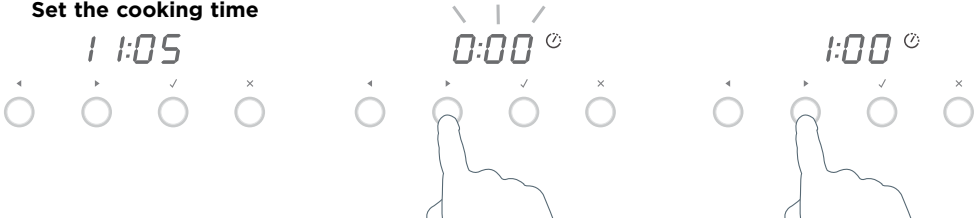
- You can set the oven to automatically turn on later, cook for a preset time (cooking time), then automatically turn off at a preset stop time. See the example and instructions below (steps 1 to 7).
- If you start cooking manually and only want the oven to turn off automatically after a set cooking time: simply set the cooking time following steps 1 to 3 below and selecting a function and temperature. The oven will automatically turn off when the cooking time is over.
- Alternatively you can simply set the time of day you wish to the oven to turn off. Follow steps 4 and 5. The oven will automatically turn off when the stop time is reached.
- You may have the timer on at the same time as automatic cooking.
- You cannot use a meat probe when using automatic cooking.

## IMPORTANT!

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

Example: It is 11:05 a.m. You want your food to cook for 1 hour, and you would like it to be ready by lunchtime (12:30 p.m.)

### Set the cooking time



① Check the clock shows the correct time of day.

②(A) Press the right scroll ► button twice. The cooking time ⌚ indicator will come on.

②(B) Press the select ✓ button to confirm. The display will flash.

③(A) Press the right scroll ► button to set the cooking time. Make sure you allow for preheat time in your calculation.

③(B) Press the select ✓ button to confirm. The display will be steadily lit and the function dial halo will flash.

### Set the stop time



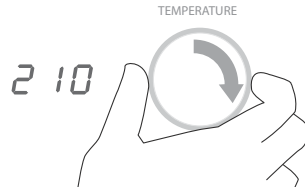
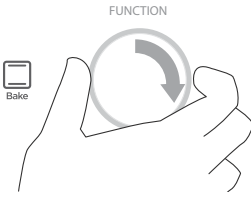
④(A) Press the right scroll ► button to scroll to the stop time ⌚ indicator.

④(B) Press the select ✓ button to confirm. The display will flash.

⑤(A) Press the right scroll ► button to set the time you would like your food to be ready by (ie the stop time).

⑤(B) Press the select ✓ button to confirm. The display will be steadily lit.

## Select function and temperature



- ⑥ Select a function.  
The function halo will stop flashing.

- ⑦ Adjust the temperature.

### When automatic cooking is set

- The oven and the lights will stay off, the halos will be unlit, but your oven is now set for automatic cooking. It will automatically turn on at the required time.
- In a few seconds, the display will show the time of day with the cooking time ⌚ and stop time ⌚ indicators lit.
- Note: you can modify the function and temperature while the oven is waiting to start cooking.

### When the stop time is reached

The oven will automatically turn off and a long tone will sound.

### To check the set cooking time and stop time

Use the scroll ◀ ▶ buttons.

### To change the cooking or stop time

Use the right scroll ▶ button to scroll to the cooking time ⌚ or the stop time ⌚ , press ✓ to select the one you want change and use the scroll ◀ ▶ buttons to change the time. Press ✓ to confirm.

### To see the current time of day

Press the cancel × button.

### To cancel automatic cooking

Turn the function dial to Off .

## USING THE MEAT PROBE (SOME MODELS ONLY)

### Using the meat probe

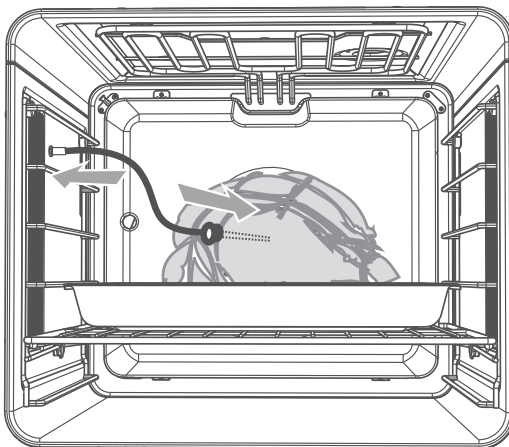
Use your meat probe to accurately judge when your meat is perfectly cooked. You can use the probe with any function.

### IMPORTANT!

**Do not use the meat probe when using the rotisserie kit (the cable could become entangled and damaged).**

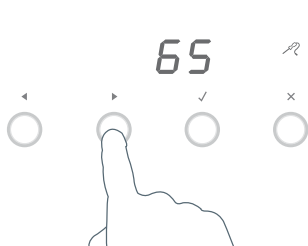


- ① Select the oven function and temperature. Preheat the oven if appropriate. Remember Roast and Fan Grill do not require preheating.



- ② Insert the metal probe horizontally into the centre of the thickest part of the fully defrosted meat. The thicker the meat, the longer it will take to cook, so it is important that the probe is measuring the temperature of the meat at its thickest point. Make sure the probe does not touch bone, fat or gristle, as these will heat up more quickly than the lean meat.
- ③ Place the meat in the roasting (or other suitable uncovered) dish.
- ④ When the oven has preheated (if required) to the set temperature, place the dish in the oven and insert the plug end of the meat probe into the probe socket, using an oven mitt if the oven is hot. The probe socket is on the left hand side of the oven, between shelf positions 4 and 5. Make sure the probe is pushed completely into the socket, then close the oven door.

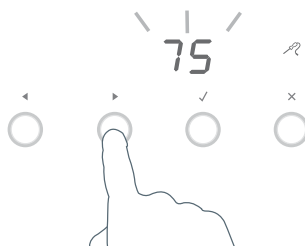
## USING THE MEAT PROBE (SOME MODELS ONLY)



⑤(A) Press the right scroll ► button 4 times and the meat probe indicator will come on and the display will show 65.

⑤(B) Press the select ✓ button to confirm.

- The display will then flash 65.



⑥ Use the scroll ◀ ► buttons to set the required meat temperature (eg 75°C).



⑦ Press select to confirm.

- the meat probe indicator will remain on
- the display will alternate between the set temperature and the internal temperature of the meat.

⑧(A) When the preset temperature is reached:

- a tone will sound every 15 seconds
- the oven will turn off
- the display will show the time of day.

⑧(B) Press any button to cancel the tone.

### Tips for using the meat probe

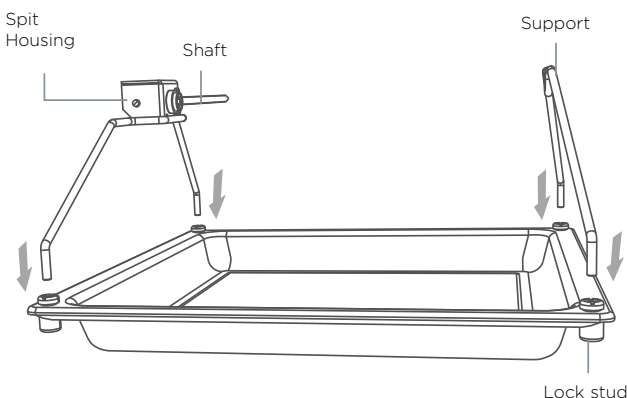
- You can still use the timer when the meat probe is in use.
- You cannot use the meat probe with Automatic cooking or rotisserie.
- The internal temperature of the meat will continue to rise by 2-8°C after you have removed it from the oven, so allow for this in your calculations. Cover with foil and let it rest for 15 to 20 minutes.
- If you wish to remove the meat from the oven (eg basting), unplug the meat probe from the socket but do not remove it from the meat. The display will show -- . When you are ready to resume cooking, re-insert the probe plug into the socket and the display will will alternate between the preset and current internal temperature of the meat.

### IMPORTANT!

- **Use only the meat probe supplied with your oven, purchased from your Fisher & Paykel dealer or replaced under warranty by your nearest Fisher & Paykel Authorised Repairer.**
- **Hold the meat probe at the handle when inserting and removing it from food and the meat probe socket.**
- **Remember to remove the meat probe from the oven before you start a self-clean cycle.**
- **Do not store the probe in the oven.**
- **Only use the probe with fully defrosted food.**
- **Wash the meat probe in mild soapy water but do not immerse. It is NOT dishwasher safe.**

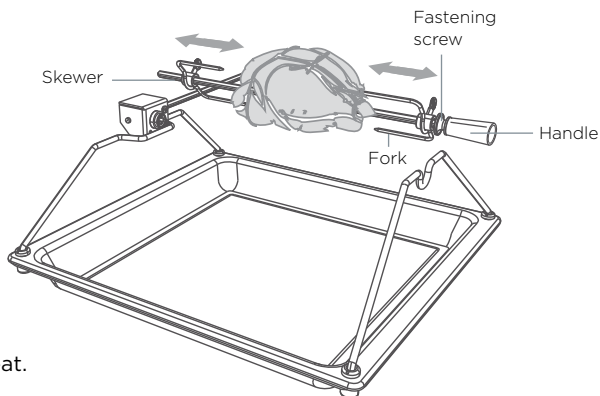
### IMPORTANT!

- The rotisserie kit itself is not supplied but can be ordered separately. The kit is available from the nearest Fisher & Paykel Authorised Service Centre, Customer Care or through our local website listed on the back cover. The product number for the rotisserie kit is 85109.
- Do not use the meat probe when using the rotisserie kit (the cable could become entangled and damaged).
- The rotisserie can be used with ANY function, but we recommend Fan Grill for best results.



- ① Prepare the rotisserie supports.
  - Place the grill tray on the benchtop.
  - Insert the supports into the lock studs.
  - Fit the support with the rotisserie shaft on the left hand side of the grill tray with the shaft on the outside (as shown).
  - Fit the right support so the support angles inward toward the middle of the grill tray.
  - Push the supports all the way down to lock them in firmly.

## USING THE ROTISSERIE KIT



- ② Secure the meat.

### **IMPORTANT!**

#### **Take care, the forks are sharp!**

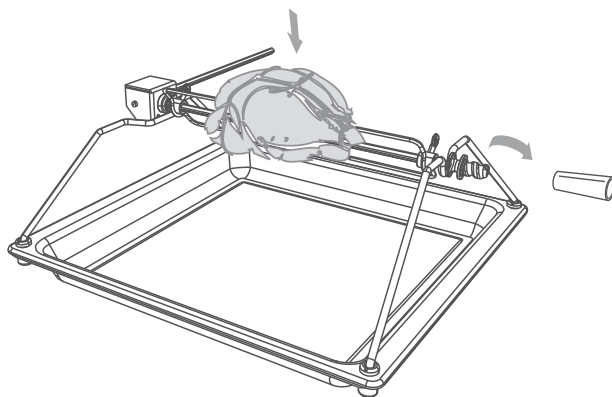
Slide one fork on to the skewer (prongs facing inward) and tighten the fastening screw to secure in place. Carefully slide the meat onto the skewer until it rests firmly against the fork.

Fit the second fork, ensuring the meat is held firmly in place. Tighten the fastening screw to secure.

When securing the meat, ensure that:

- the skewer goes through the centre of the meat
- the forks hold the meat firmly in place
- there are no loose or projecting parts. Poultry should be trussed.

Note: the rotisserie can rotate up to 6 kg of meat.

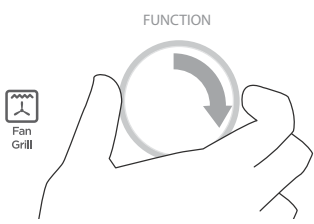
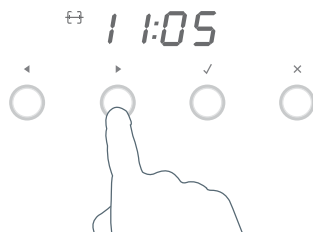



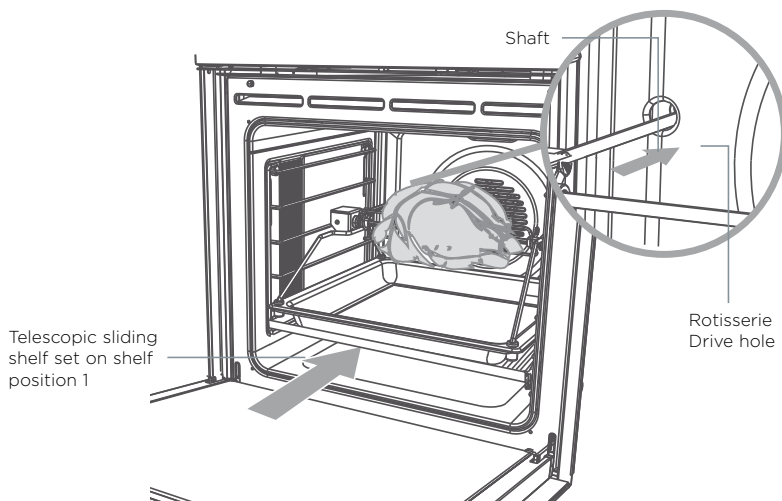
- ③ Position the skewer on the supports.
- Place the skewer on the supports, ensuring the skewer slots into the spit housing, and check that the meat does not touch the grill tray.

### **IMPORTANT!**

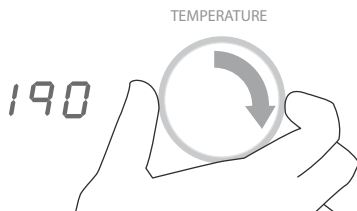
- **Twist the handle off. It must not be left in the oven.**

## USING THE ROTISSERIE KIT

- 
- 4 Select a function. For best results we recommend using Fan Grill.
- 
- 5(A) Press the right scroll ► button until the rotisserie indicator  comes on.
- 5(B) Press the select ✓ button to confirm. The rotisserie icon will glow steadily.





- 6(A) The Rotisserie grill tray needs to be placed on a telescopic sliding shelf set on position 1. Refer to your “Quick start guide” for instructions on repositioning a telescopic sliding shelf if necessary.
- 6(B) Place the grill tray on the telescopic sliding shelf (shelf position 1).
- 6(C) Slide the telescopic sliding shelf all the way to the back.
- 6(D) The shaft should be lined up and inserted fully into the rotisserie drive hole on the back wall of the oven. You may need to rotate the skewer slightly in order to engage the shaft.
- 6(E) Close the oven door. The skewer will then start to rotate.
- Check that the meat does not touch the grill tray or the grill element at the top of the oven.



- ⑦ Set the temperature.
  - We recommend around 190°C.

### Cancelling the rotisserie


You may turn off the rotisserie function without turning off the oven.

- ① Press the right scroll ► button and scroll through the indicators until the rotisserie indicator  comes on again.
- ② Press and hold the cancel × button and the rotisserie indicator  will go out. The skewer will stop rotating but the oven will remain on.

### When you have finished using the rotisserie

- ① Turn the oven off.
- ② Using oven mitts, carefully slide the shelf out. This will disengage the shaft from the rotisserie drive hole.
- ③ Place the grill tray on a heat-resistant surface.
- ④ Twist the handle onto the right hand end of the skewer.
- ⑤ Lift the skewer off the supports by the handle.
- ⑥ Loosen the fork screws and slide the meat off the skewer.

### Tips for using the rotisserie

- The rotisserie will stop rotating when the door is open.
- For food safety reasons, we do not recommend using the rotisserie with stuffed meat.
- If your meat is too big or heavy (over 6 kg) for the skewer, place it on top of the grill rack in the grill tray, and use Roast . This function will give a result similar to a rotisserie.
- Use a meat thermometer to ensure that meat is cooked through to a safe temperature.
- See 'Care and cleaning' for advice on cleaning the rotisserie parts.

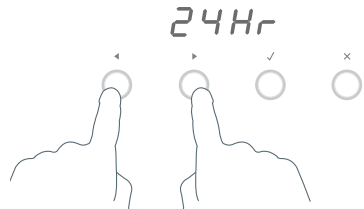
## USER PREFERENCE SETTINGS

You can set your oven to:

- display the temperature in degrees Celsius or Fahrenheit
- give audio feedback (tones and beeps) or operate quietly
- display time as 12-hr or 24-hr
- operate with the display off
- have its lights on or off during cooking
- operate in Sabbath setting (see 'Sabbath setting' following).

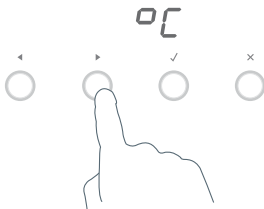
Note: You cannot change the user preference settings when your oven is operating or set for automatic cooking.

### How to change preference settings

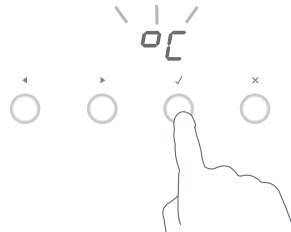


- ① Check the oven function dial is set to OFF and that the display shows the time of day.
  - If you're unsure, press the cancel ✕ button twice.

- ② Press and hold the scroll ◀ ▶ buttons together for 3 seconds to enter the user preference menu.

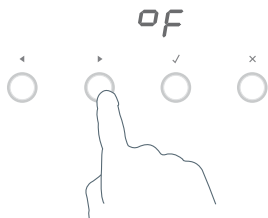


- ③ Press the right scroll ▶ button to scroll to the setting you want to change. Refer to the following table.

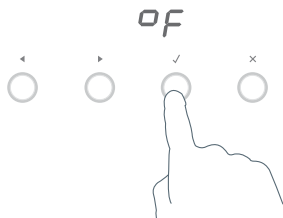


- ④ Press the select ✓ button to select the particular setting.
  - The display will flash.

USER PREFERENCE SETTINGS



- ⑤ Press the right scroll ► button to scroll through the options for that particular setting. Refer to the table below.



- ⑥ Press the select ✓ button to save the new option .  
⑦ For all options except 'Display off' : press the cancel × button to quit the user preference menu.

SETTING	DEFAULT OPTION	ALTERNATIVE OPTION(S)	
TIME SCALE & 'DISPLAY OFF' OPTION	24 HR	12 HR	DISPLAY OFF **
Select between 24-hr or 12-hr clock display (and set the clock) or set 'Display off' option if you only need the basic functionalities of your oven.	24 Hr	12 Hr	o F F
TEMPERATURE SCALE	CELSIUS	FAHRENHEIT	
Select between degrees Celsius or Fahrenheit.	o C	o F	
AUDIO FEEDBACK	BEEPS/TONES ON	BEEPS/TONES OFF	
Turn the beeps and tones on or off.*	b P o n	b P o F	
OVEN LIGHTS	LIGHTS ON DURING COOKING	LIGHTS OFF DURING COOKING	
Have the light off during cooking if you want to save power or want the food you cook to be a surprise for others.	L t o n	L t o F	
SABBATH SETTING	SABBATH OFF	See 'Sabbath setting' for instructions.	
	S b o F		

\* The timer tone and alert beeps will sound even if you save the BEEPS/TONES OFF option.

\*\* With this option saved, you can still use the oven, except the display will remain unlit.


Any automatic or timer functions will be cancelled when this option is selected.

To quit this option and enable the display, press and hold the cancel × button.

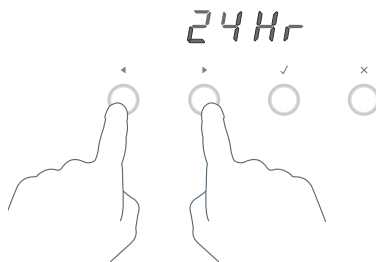
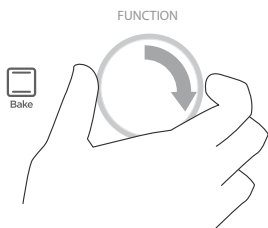
## SABBATH SETTING

This setting is designed for religious faiths that observe a 'no work' requirement on the Sabbath.

### While your oven is in Sabbath setting

- The display, dial halos and indicators will be unlit, the buttons will be unresponsive.
- No tones or beeps will sound.
- No alert codes or temperature changes will be displayed.
- The oven lights will stay on. If you want the oven lights to be off during Sabbath setting, first select the 'Lights off' option as described in 'User preference settings', and only then set Sabbath setting.
- Bake  is the only function available in Sabbath setting.

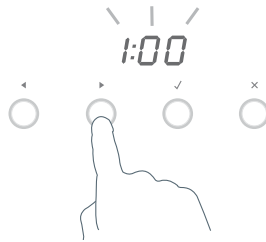
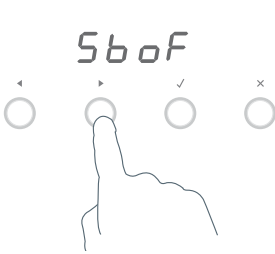
### How to set Sabbath setting



- ① Select the Bake  function.
  - ② Set the desired temperature.
  - ③ Wait until the oven starts up.
- ④ Press and hold the scroll ◀ ▶ buttons together for 3 seconds to enter the user preference menu.

## SABBATH SETTING

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- ⑤ Press the right scroll ► button to scroll to the Sabbath setting.
- ⑥ Press the select ✓ button to select the Sabbath setting. The default option is 'Sabbath off'.

- ⑦ Press the select ✓ button to activate the option.
- The display will flash 1:00.



- ⑧ Press the scroll ◀ ▶ buttons to set the time (hrs). You may set the time up to 99 hours.

- ⑨ Press the select ✓ button to activate the option.

The display, indicators and dial halos will be unlit and unresponsive, but the oven will bake until you quit Sabbath setting.

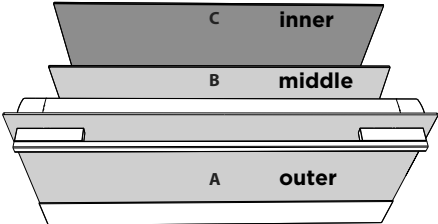
### To quit Sabbath setting

Press and hold the cancel × button until the time of day appears in the display and the oven turns off.

## CARE AND CLEANING

### Manual cleaning

ALWAYS	NEVER
<ul style="list-style-type: none"><li>• 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.</li><li>• Read these cleaning instructions and the 'Safety and warnings' section before you start cleaning your oven.</li><li>• 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.</li><li>• Always clean the inner glass pane before starting a Self Clean cycle (where available).</li><li>• Always remove oven shelves and side racks before starting a Self Clean cycle (where available).</li></ul>	<ul style="list-style-type: none"><li>• Never use a steam cleaner.</li><li>• Never store flammable substances in the oven.</li><li>• Never use abrasive or harsh cleaners, cloths, scouring pads or steel wool. Some nylon scourers may also scratch. Check the label first.</li><li>• Never use oven cleaner on catalytic panels or in a pyrolytic oven.</li><li>• Never leave alkaline (salty spills) or acidic substances (such as lemon juice or vinegar) on the oven surfaces.</li><li>• Never use cleaning products with a chlorine or acidic base.</li><li>• Never spray detergent or liquid onto the buttons on the control panel. Liquid may seep behind the button and damage the electronics.</li></ul>

WHAT?	HOW?	IMPORTANT!
<b>Glass surfaces</b>  (oven door panes, control panel)	<p>Door comprises a total of 3 glass panes</p>  <p><b>A</b>      <b>outer</b></p> <p><b>B</b>      <b>middle</b></p> <p><b>C</b>      <b>inner</b></p> <ul style="list-style-type: none"><li>• To clean glass pane B, you will first need to remove the door and the inner pane. For instructions, see section 'Removing and replacing the door glass panes for cleaning'.</li></ul> <ol style="list-style-type: none"><li>① Clean with a solution of mild detergent or baking soda and hot water, then wipe dry.</li><li>② Wipe with a glass cleaner and dry with a soft, lint-free cloth.</li></ol>	<ul style="list-style-type: none"><li>• <b>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.</b></li><li>• <b>Even if you only clean the inner pane (C), remove the door and the pane first. Cleaning the glass with the pane in the door may result in cleaning liquid running down the gaps and drying onto internal components.</b></li><li>• <b>Take particular care when cleaning the control panel glass. Only use a damp cloth with detergent.</b></li></ul>

## CARE AND CLEANING

### Manual cleaning

WHAT?	HOW?	IMPORTANT!
<b>Dials</b>	Clean with a solution of mild detergent and hot water, then wipe dry.	<b>Do not use stainless steel or oven cleaner on the dials, as doing so may damage their coating.</b>
<b>Stainless steel strip/handle on the front of the oven door</b>	<ul style="list-style-type: none"> <li>• Clean with a solution of mild detergent and hot water, then wipe dry with a microfibre cloth.</li> <li>• If necessary, use a suitable stainless steel cleaner and polish.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>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.</b></li> <li>• <b>Always rub the stainless steel in the direction of the grain.</b></li> </ul>
<b>Aluminium framing of oven door and plastic corner clips</b>	Clean with a solution of mild detergent and hot water, then wipe dry.	
<b>Catalytic panels</b>  <b>(OB60SL9 models only)</b>	<p>To clean light soiling off the surfaces:</p> <ol style="list-style-type: none"> <li>① Wipe with a damp cloth and a solution of hot water and mild detergent or an ammonia-based cleaner.</li> <li>② Wipe dry with a soft cloth.</li> </ol> <ul style="list-style-type: none"> <li>• To clean stubborn, 'baked on' soiling run the oven on Fan Grill at 200°C for 1.5 hours to enhance the catalytic panel cleaning function.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>These panels are normally 'self-cleaning' because their special enamel breaks down greasy splatters when the oven is used for 'non-greasy' baking, especially at high temperatures.</b></li> <li>• <b>Do not use oven cleaner on the catalytic panels. If you wish to use oven cleaner on any other part of the enamelled cavity, first remove the catalytic panels.</b></li> <li>• <b>Do not immerse catalytic panels in water.</b></li> <li>• <b>Never use scourers, brushes, abrasives or cleaners with acid or alkali content on the catalytic panels.</b></li> </ul>

## CARE AND CLEANING

### Manual cleaning

WHAT?	HOW?	IMPORTANT!
<b>Oven cavity</b>  <b>(OB60SL9 models only)</b>	<ul style="list-style-type: none"> <li>Remove everything from the oven: all shelves and trays, the side racks, the catalytic panels.</li> </ul> <ol style="list-style-type: none"> <li>Remove the oven door (see instructions on following pages).</li> <li>Wipe the inside of the oven using a household detergents or an ammonia-based cleaner.</li> <li>Wipe clean with a damp cloth and allow to dry completely.</li> </ol>	<ul style="list-style-type: none"> <li><b>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.</b></li> <li><b>To make wiping out the oven easier you may remove and the oven door. See the following pages for instructions.</b></li> <li><b>To make cleaning the oven ceiling easier, the grill element can be lowered. See following pages for instructions.</b></li> </ul>
<b>Oven cavity</b>  <b>(OB60SL11 models only)</b>	<ul style="list-style-type: none"> <li>To clean light soiling off the enamelled surfaces:</li> </ul> <ol 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> </ol> <ul style="list-style-type: none"> <li>To clean stubborn, ‘baked on’ soiling or the whole oven cavity: use the Self Clean function. See ‘Using the Self Clean function’ for instructions.</li> </ul>	<ul style="list-style-type: none"> <li><b>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. Doing so will reduce the need for using the Self Clean function frequently.</b></li> <li><b>Always remove the side racks before a Self Clean cycle</b></li> <li><b>To make wiping out the oven easier you may remove and the oven door. See the following pages for instructions.</b></li> </ul>

## CARE AND CLEANING

### Manual cleaning

WHAT?	HOW?	IMPORTANT!
<b>Telescopic sliding shelf supports</b>	Wipe with a damp cloth and mild detergent. Do not wipe off or wash away the white lubricating grease (visible when the slides are extended).	<b>Do not wash these in the dishwasher, immerse in soapy water, use oven cleaner on them or leave in the oven during a Self Clean cycle (where available) as doing so will remove the white lubricating grease and prevent the slides from running smoothly.</b>
<b>Meat probe (some models only)</b>	Clean with a solution of mild detergent and hot water, then wipe dry with a microfiber cloth.	<ul style="list-style-type: none"> <li>• <b>Clean after every use to avoid contamination.</b></li> <li>• <b>Do not wash in the dishwasher, immerse in soapy water, use oven cleaner or leave in the oven during a Self Clean cycle (where available).</b></li> </ul>
<b>Grill tray Grill rack Side racks Oven shelves Rotisserie parts Baking tray</b>	<ul style="list-style-type: none"> <li>• Clean with a solution of mild detergent and hot water.</li> <li>• Pre-soak stubborn burnt-on stains in a solution of dishwasher powder and hot water..</li> <li>• Except for the baking tray and rotisserie parts, these parts are also dishwasher safe.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>You don't need to remove the four lock studs from the rotisserie tray. They can be soaked and cleaned while fixed to the tray.</b></li> <li>• <b>Never leave any of these parts in the oven during a Self Clean cycle. They will become discoloured or damaged.</b></li> </ul>
<b>Oven seal</b>  (models without 'Selfclean' function only)	Clean with a solution of mild detergent and hot water	
<b>Oven seal (OB60SL9 models only)</b>	Clean with a solution of mild detergent and hot water	
<b>Oven seal (OB60SL11 models only)</b>	Do not clean this part.	
<b>Oven vent louvres</b>	Wipe with a damp cloth.	<b>Take care not to let any liquid run down the louvres of the oven vent.</b>

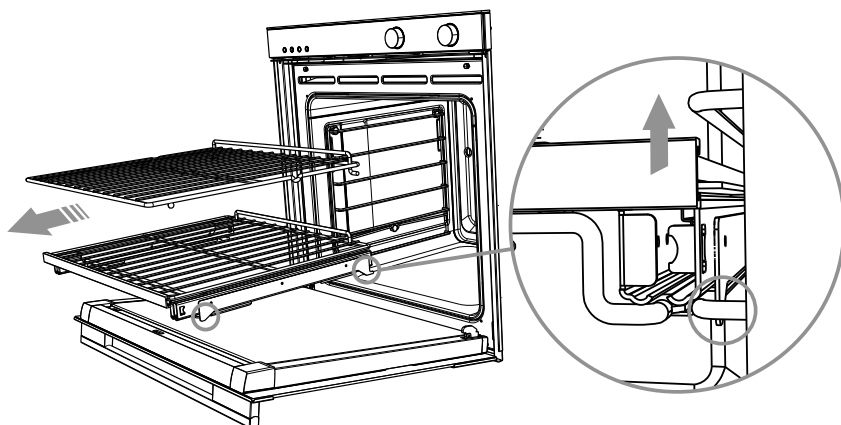
### Removing the side racks and catalytic panels (some models only)

#### IMPORTANT!

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

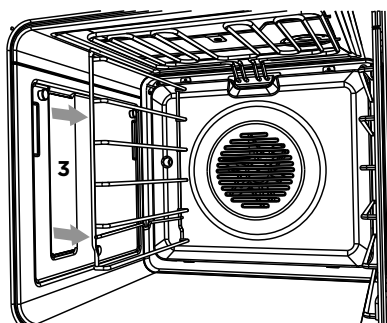
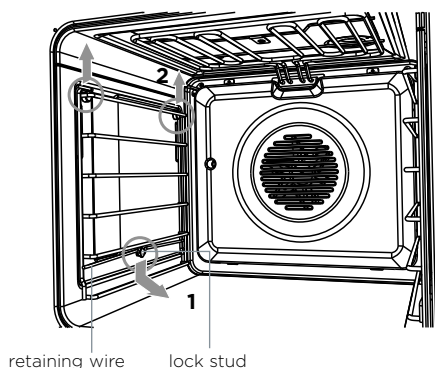
#### Remove all the shelves

- ① Remove all the shelving, taking special care with the telescopic sliding shelves.
- ② To remove a telescopic sliding shelf, grip it at the front (making sure you are gripping the wire shelf and the sliding frame together), lift upwards and pull it out of the oven. For your safety, the wire shelf and telescopic sliding frame are built together as one unit and are not separable.
- ③ For easier access, we recommend removing the oven door. See 'Removing and refitting the oven door.'



#### Remove both side racks

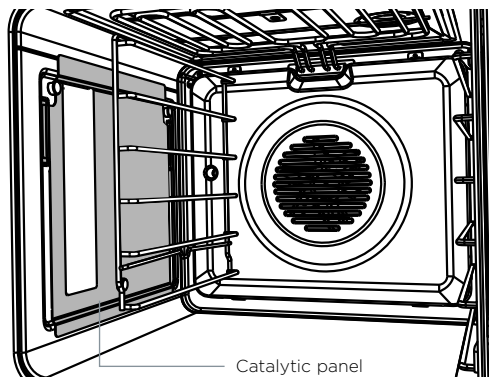
Remove both side racks by 1) pushing down on the retaining wire until it clears the lower lock stud and swing out wards to 2) clear the upper lock studs, then 3) lift out.



## CARE AND CLEANING

### Remove the catalytic panels

Once you have removed the side racks, pull the catalytic panel toward the centre of the oven, until it is clear of the lower locating nut.



### Refitting the side racks and catalytic panels

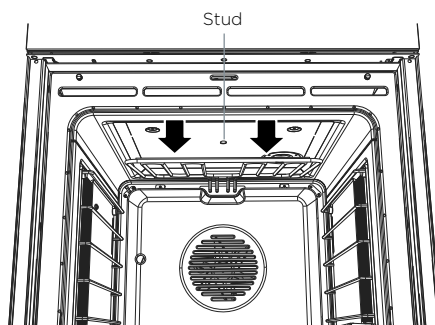
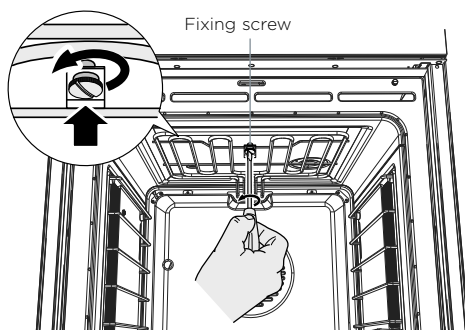
Once you have cleaned the side racks and catalytic panels, follow the instructions in the 'Quick start guide' under 'First use' to refit the catalytic panels, side racks and shelving in that order.

### Drop-down upper element (OB60S9 model only)

#### IMPORTANT!

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

- To lower the upper element: use a flat-head screwdriver or a small coin to loosen the element fixing screw. The element will now drop down to enable cleaning.
- When you have finished cleaning the oven ceiling, raise the element and screw the element fixing screw back onto the stud. Make sure that the fixing screw is tightened and the element is held securely in place.
- The element itself is self-cleaning.



### Replacing the oven light bulbs

Note: Oven bulb replacement is not covered by your warranty.

*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 four oven lights are located behind the opaque glass panels on both side walls of your oven (two on either side).

### Changing the bulb

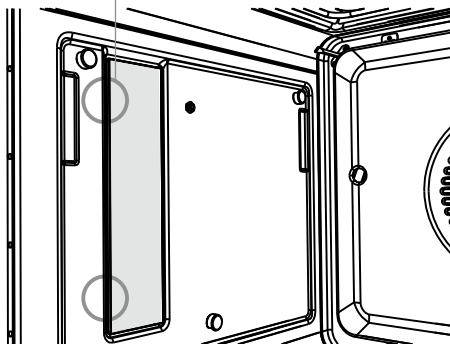
- ① Let the oven cavity and grill element cool down before changing the bulb. Before switching off the oven, take note of which light(s) are not working.

### IMPORTANT!

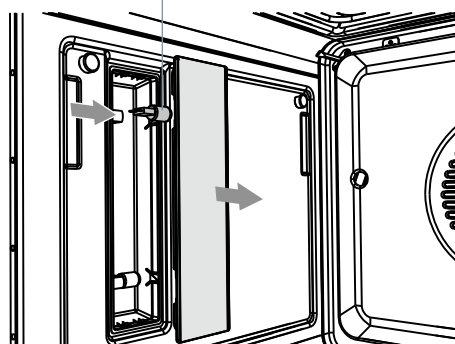
**Turn the oven off at the wall before continuing.**

- ② Remove the oven shelves and side racks (see 'Care and cleaning').  
OB60SL9 models only - remove the catalytic panels also.
- ③ Pull the glass cover off (if you find this difficult, you can gently prise the cover off using the handle of a spoon or similar in the notches between the glass panel and oven wall while holding the cover to ensure it does not fall).
- ④ There are two halogen bulbs located in the recess. Pull out the faulty bulb.
- ⑤ Holding the replacement bulb in a soft cloth or tissue (touching the bulb will reduce its life span) insert it into the socket.
- ⑥ Replace the glass cover pushing it firmly into place.
- ⑦ Replace the catalytic panels (OB60SL9 models only), side racks and oven shelves .

Prise the cover off  
using these notches



Replace the faulty bulb



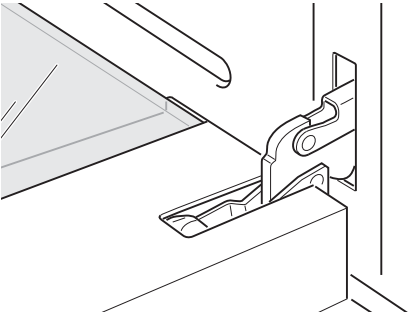
### Removing and refitting the oven door

#### **IMPORTANT!**

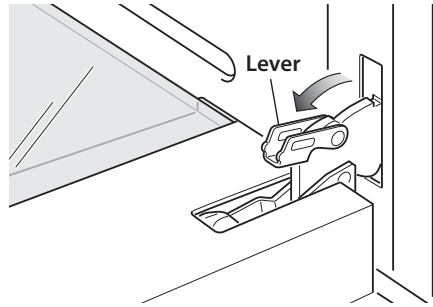
Take care, the oven door is heavy!

#### To remove the door

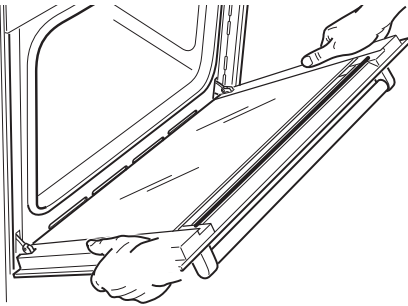
- ① Open the door fully.



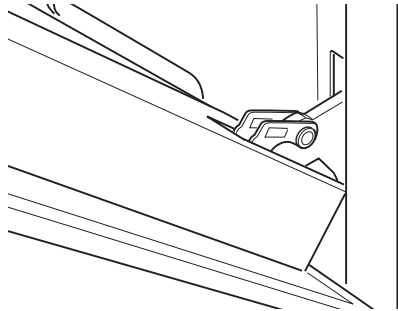
- ② Open the levers fully.



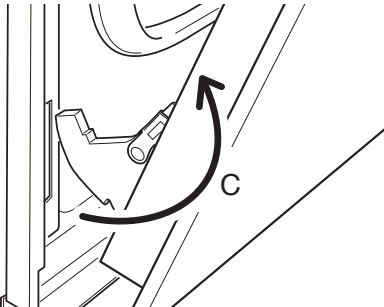
- ③ Hold the door.



- ④ Close the door until it connects with the top of both levers



- ⑤ Disengage the hinges and remove the door.



#### To refit the door

Repeat the steps in reverse order:

- ① Slide the hinges into the slots while lifting the door slightly to engage the hinge.
- ② Open the door fully.
- ③ Close the levers fully. If the levers do not lie flat, reposition the door by opening the levers fully again and following steps 1-3.

#### **IMPORTANT!**

Ensure the levers lie flat against the hinge before trying to shut the door.

### Removing the door glass panes for cleaning

#### **IMPORTANT!**

- **Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.**
- **Take care, the oven door is heavy (11 kg). 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. Call your Authorised Repairer or Customer Care.**
- **Make sure you replace all the glass panes correctly. Do not use the oven without all glass panes correctly in place.**
- **If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Repairer or Customer Care for help.**

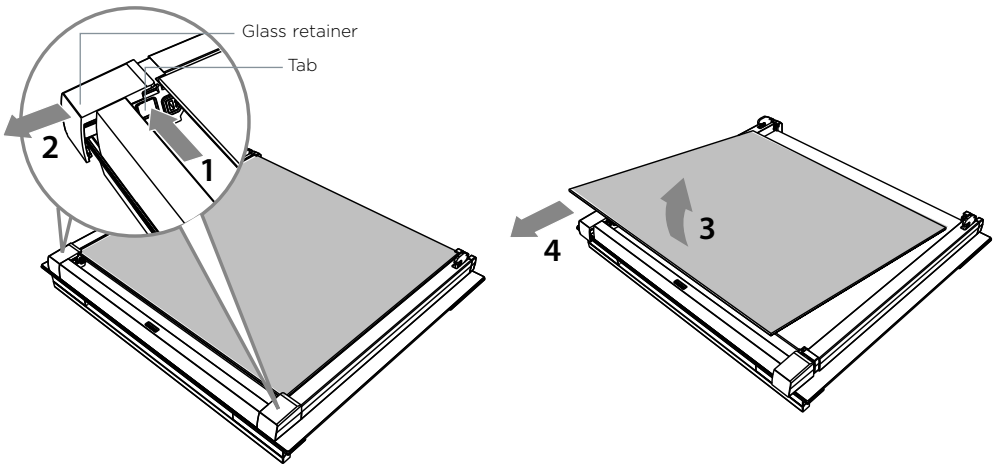
**Note:** service visits providing assistance with using or maintaining the oven are not covered by your warranty.

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

Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.

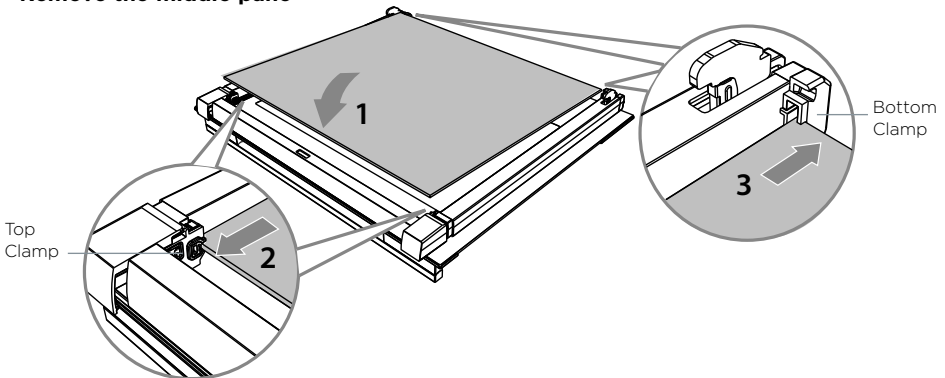
## CARE AND CLEANING

### Remove the inner pane



- ① Press in on both tabs to release the Glass retainers.
- ② Slide both Glass retainers away from the pane.
- ③ Lift the top of the pane slightly.  
Note: Only lift the pane slightly. Angling the pane too much may result in damage to the glass.
- ④ Slide the pane toward the top of the door and lift out.

### Remove the middle pane



- ⑤ Brace the top of the door against your body. Grasp both sides of the outer edges of the pane at the bottom of the door.
- ⑥ Gently pull the pane toward the top of the door.
- ⑦ When the pane is clear of the clamp at the bottom of the door, lift the pane slightly.
- ⑧ Slide the pane out of the top clamp and lift out.

### IMPORTANT!

**Do not twist or rotate the pane as this may cause it to break. Only lift the pane slightly. Angling the pane too far may cause it to break.**

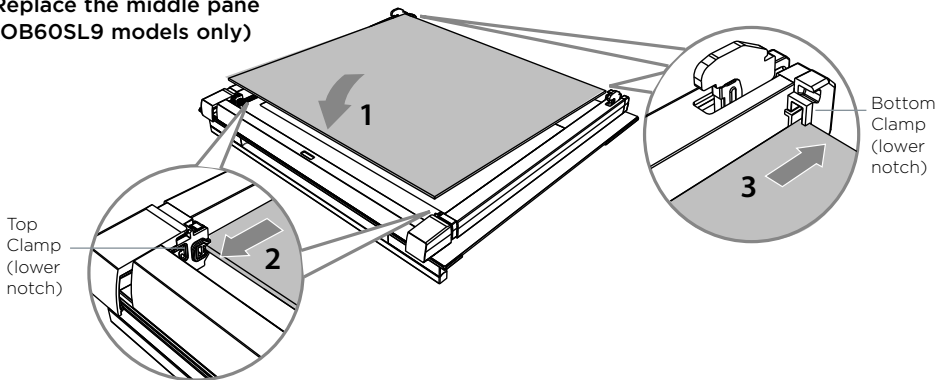
## CARE AND CLEANING

### After cleaning, replace the door glass panes

When replacing the glass panes, make sure that:

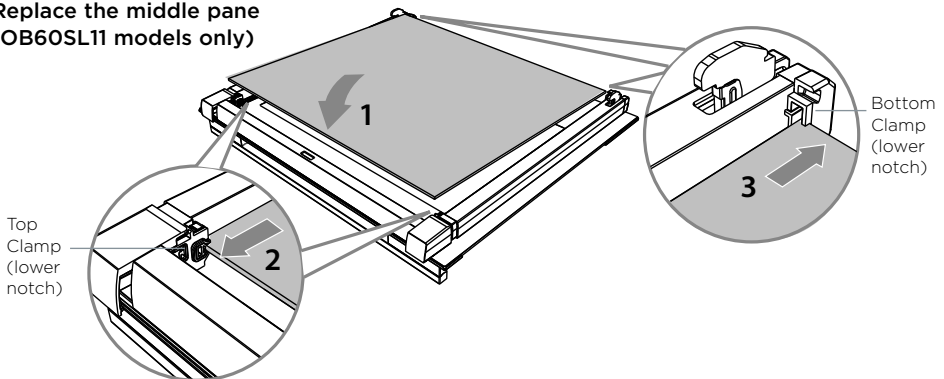
- you replace all panes correctly, as shown. Each pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly
- you take extra care not to bump the edges of the glass against any object or surface
- you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

#### Replace the middle pane (OB60SL9 models only)



- ① Insert the pane into the lower notch on the top clamps at the top of the door.
- ② Carefully pull the pane toward the top of the door.
- ③ Slot the pane into the lower notch on the bottom clamps at the bottom of the door.

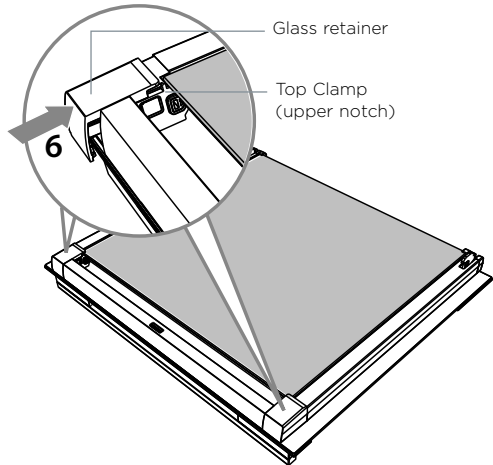
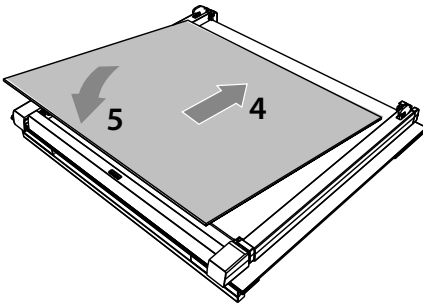
#### Replace the middle pane (OB60SL11 models only)



- ① Insert the pane into the lower notch on the top clamps at the top of the door.
  - Follow the instructions on the door to ensure the pane is the right way up.
  - Ensure the black strip is at the bottom of the door
- ② Carefully pull the pane toward the top of the door.
- ③ Slot the pane into the lower notch on the bottom clamps at the bottom of the drawer.

## CARE AND CLEANING

### Replace the inner pane (OB60SL9 models only)

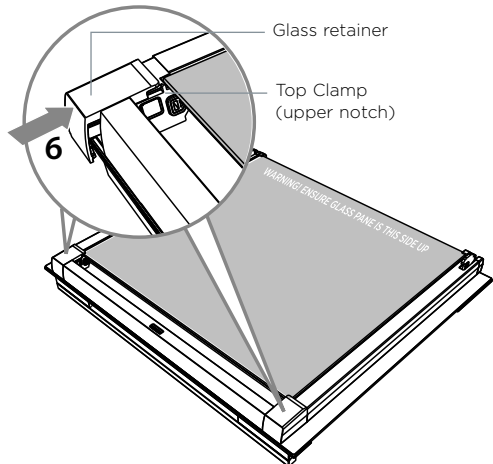
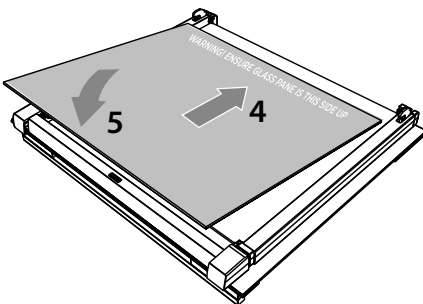


- ④ Ensure the pane is the right way up (ie the logo should be readable at the bottom of the door)  
Slide the pane into the upper notch on the bottom clamps at the bottom of the door.
- ⑤ Lower the pane onto the upper notch on the top clamps at the top of the door.
- ⑥ Slide the glass retainers back into position and ensure they have clipped securely in place.

### **IMPORTANT!**

**Make sure the glass retainers are correctly and firmly in place and that the glass panes are secure.**

### Replace the inner pane (OB60SL11 models only)



- ④ Ensure the pane is the right way up (ie any warning text should be readable at the bottom of the door)  
Slide the pane into the upper notch on the bottom clamps at the bottom of the door.
- ⑤ Lower the pane onto the upper notch on the top clamps at the top of the door.
- ⑥ Slide the glass retainers back into position and ensure they have clipped securely in place.

### **IMPORTANT!**

**Make sure the glass retainers are correctly and firmly in place and that the glass panes are secure.**

## USING THE SELF CLEAN FUNCTION (OB60SL11 MODELS ONLY)

- During the pyrolytic Self Clean cycle the extremely high temperature burns off and breaks down grime and grease deposits. All that is left is a small amount of grey ash that you can easily remove.
- There is a choice of two Self Clean cycles:
  - **Self Clean** (3 hours) (for normal soiling).
  - **Light Self Clean** (2 hours) (suitable for a light or localised soiling).

### IMPORTANT!

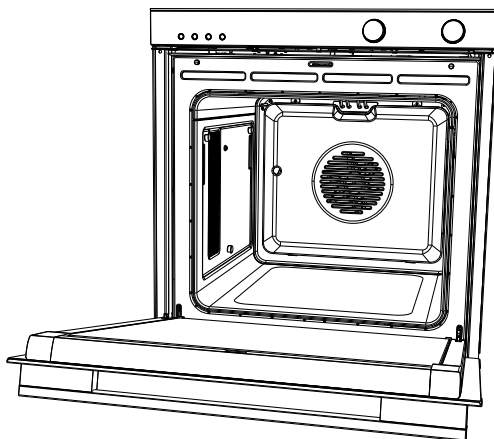
- **You must clean the inside glass door panel BEFORE starting a self-clean cycle. Failure to do this may result in permanent staining or marking of the door glass.**
- **Do not use oven cleaners, any degreasing cleaners, or oven liners.**
- **Make sure you remove the side racks, oven shelves and trays and all other bakeware and utensils from the oven before starting a Self Clean cycle. If left in the oven, they will become permanently discoloured or damaged; items made from combustible materials (eg wood, fabric, plastic) may even catch fire.**
- **Do not use your oven to clean miscellaneous parts.**
- **Make sure the room is well ventilated.**
- **Before starting a Self Clean cycle, make sure you move any pet birds to another, closed and well-ventilated room. Some pet birds are extremely sensitive to the fumes given off during a Self Clean cycle, and may die if left in the same room as the oven during such a cycle.**
- **During a Self Clean cycle, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual and children should be kept away.**
- **The oven door will be locked during the Self Clean cycle (approximately 3 hours).**
- **If there are cracks or flaws on any of the oven door glass panes, if the oven seal is damaged or worn, or if the door does not close properly, do not start a Self Clean cycle. Call your Authorised Repairer or Customer Care.**

### To start a Self Clean cycle

- ① Remove oven shelves, side racks and all other accessories, bakeware, and utensils.
- ② Wipe up any spills. Failure to do so may discolour the oven surfaces.
- ③ Check the inner glass pane of the oven door (D). If it has soiling on it (eg stains from greasy splatter), you will need to clean it manually before starting a Self Clean cycle. For instructions, see 'Care and cleaning'.

### IMPORTANT!

- **If soiling is left on the glass, it will become burnt on during the Self Clean cycle, making it very difficult to remove.**
- ④ Close the oven door firmly.



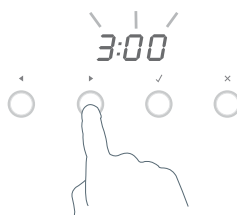
## USING THE SELF CLEAN FUNCTION (OB60SL11 MODELS ONLY)

- ⑤ Select the Self Clean  function.

▫ The display will flash 0:00



- ⑥ Press the right scroll ► button once for the **Self Clean** cycle
- the display will flash 3:00 (3 hours), or
- Press the right scroll ► button a second time for the **Light Self Clean** cycle
- the display will flash 2:00 (2 hours)




- The temperature indicator will be blank, as temperature cannot be adjusted.

- ⑦ Press the select ✓ button to start the Self Clean cycle.

- The time will start counting down.
- For your safety, the oven door will automatically lock and remain locked during the cycle.
- Note: if the select ✓ button is not pressed within 15 seconds, the oven will automatically turn off. Start from step 3 again.
- The display will show DOOR if the door is not shut properly. See 'Troubleshooting'. If the door is not shut properly within 30 seconds, the oven will automatically turn off.



### During the Self Clean cycle

- the temperature and function halos will remain off.
- the Self Clean  function will be lit.
- the display will countdown the time remaining.
- the cancel × button will glow red.

### When a Self Clean cycle has finished

The oven will:

- emit a long tone
- automatically turn off
- automatically unlock the door.

In a few seconds, the display will show the time of day.

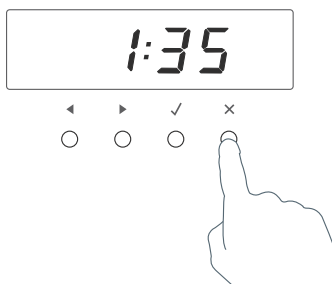
You need to:

- ① wait for the oven to cool down completely
- ② remove the grey ash with a small brush or damp cloth
- ③ wipe out the oven with a clean damp cloth
- ④ dry with a clean lint-free cloth
- ⑤ replace the side racks and shelves.



### To cancel a Self Clean cycle

#### IMPORTANT!

- A Self Clean cycle can be cancelled at any time by pressing the cancel × button.
- The door will not unlock until the oven has cooled to a safe temperature.  
**Do NOT turn off the mains power supply to the oven (wall switch). Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.**



To cancel a Self Clean cycle, press the cancel × button.

- If the oven needs to cool down, the Self Clean  function indicator will stay lit, the display will show the remaining cool-down time, the temperature indicator will show cascading bars  and the door will remain locked.
- When it has cooled down, the oven will turn off, the door will unlock, a long tone will sound and the display will show the time of day.
- We do not recommend cancelling a Self Clean cycle and then immediately starting one again.

## TROUBLESHOOTING

### Troubleshooting chart




If there is a problem, check the chart below to see if you can fix it. If the problem cannot be fixed or persists, call your Authorised Repairer or Customer Care.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>General</b>		
<b>The oven does not work.</b>	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.
<b>The oven does not work but the display is lit.</b>	The oven is set for automatic cooking.	See 'Automatic cooking' for instructions.
<b>The lights do not come on when I open the oven door.</b>	The oven light bulb(s) have blown.	Replace the light bulb(s). See 'Care and cleaning' for instructions.
	The door is not correctly fitted.	See 'Care and cleaning' for instructions on fitting the door correctly.
	The oven is in Sabbath setting and the 'Light off' option has been saved.	To quit Sabbath setting, press and hold the cancel × button. See 'User preference settings' for instructions on changing the 'Light off' option.
<b>The temperature indicator is blank and the dials and buttons are unresponsive.</b>	The control panel is locked.	Press and hold the select ✓ or cancel × button to unlock the control panel.
<b>The oven is not heating.</b>	The door is not properly closed or it is opened too frequently during cooking.	The heating elements are disabled while the door is open. Make sure the door is properly closed and avoid opening it frequently during cooking.
<b>A glass pane in the oven door has cracked, chipped, or shattered.</b>	Incorrect cleaning or the edge of the glass hitting against something.	You must NOT use the oven. Call your Authorised Repairer or Customer Care.


## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>General</b>		
I can feel hot air blowing out of the vents after I have turned the oven off.	This is normal.	For safety reasons the cooling fans will continue to run even when you have turned the function dial to 'Off'. The fans will switch off automatically when the oven has cooled.
The oven fan comes on when I select a function that does not use a fan (eg bake or classic bake)	This is normal. The fan comes on while the oven is preheating. It may turn off when the oven has reached the set temperature.	Wait until a long tone sounds and the temperature dial halo turns white: the oven will then be ready to use.
The oven has reached the set temperature but the temperature dial halo is still red (indicating that the oven is not ready to use).	This is normal: when heating up from cold, your oven is designed to initially heat to a temperature somewhat higher than what you have set. This is to provide optimal baking conditions right from the start.	Wait until a long tone sounds and the temperature dial halo turns white: the oven will then be ready to use.
The oven is heating but the display is dark.	The oven is set to 'Display off' option.	To quit the 'Display off' option, press and hold the cancel × button until the display shows the time of day.
	The oven is in Sabbath setting.	To quit Sabbath setting, press and hold the cancel × button until the display shows the time of day.
The oven cancels automatic cooking when I try to adjust the clock setting.	The oven was set for automatic cooking when you were trying to adjust the clock setting.	You can only adjust the clock setting while the oven is not set for automatic cooking.
The oven sounds a tone when I try to turn the temperature dial OFF or below a certain temperature.	This is normal: for food safety reasons, the oven functions have factory-set minimum temperature settings.	The temperature dial itself cannot be 'turned off'. Selecting Off  with the function dial will turn the oven off.
The temperature dial halo never turns white when I use Grill  .	This is normal: the halo stays red to indicate that the grill element provides instant radiant heat.	



## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>General</b>		
The displays work, and the function and temperature dials halos come on but the oven does not heat up.	The oven is in 'Demo' mode.	Call Customer Care.
The display shows <b>DOOR</b>	The door is open during cooking (some functions only).	Ensure the door is shut fully.
The automatic cooking OR rotisserie OR meat probe indicators do not come on.	<p>You are trying to use a meat probe and automatic cooking</p> <p>You are trying to select rotisserie and meat probe</p>	You cannot use the meat probe at the same time as using the rotisserie unit or automatic cooking. See 'Using the Meat Probe' and 'Using the Rotisserie'
The rotisserie skewer will not rotate.	<p>The shaft did not fully engage in the rotisserie drive.</p> <p>The Rotisserie indicator  has not been activated.</p> <p>The oven door is not closed fully.</p> <p>The meat is too heavy.</p>	<p>Activate the Rotisserie indicator  before sliding the tray in. Make sure the shaft is pushed fully into the rotisserie drive hole. You may need to rotate the skewer slightly to ensure the shaft is engaged in the drive motor.</p> <p>Ensure the oven door is fully closed.</p> <p>See 'Using the Rotisserie kit'</p> <p>To get a finish similar to a rotisserie for pieces of meat or poultry heavier than 6 kg, use the grill tray and rack and the Fan Forced  function.</p>
The rotisserie shaft will not insert into the drive hole.	The drive hole cover flap has jammed. (OB60SL11 Self-Clean model only)	Food soil may have built up on the flap making it stick. Gently wipe clean or perform a Self-Clean cycle.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>Self Clean function</b>		
<b>During a Self Clean cycle, the oven is louder than usual.</b>	This is normal: the oven's cooling fans operate at their highest speed.	
<b>The display shows - -</b>	The meat probe mode has been selected but the meat probe is not plugged in to the socket.	Ensure the meat probe is plugged into the socket. Cancel meat probe by pressing the cancel × button.
<b>The display shows DOOR.</b>	The door has not been properly closed.	Make sure you close the door properly.
<b>The display shows 0:00 but the oven door will not open.</b>	The oven door is locked because the oven is still too hot to be used for cooking.	Wait until the Self Clean cycle has finished. If you cancelled a Self Clean cycle which was already underway, the oven still needs to cool down before it can be used. The oven door will automatically unlock.
<b>At a point during a Self Clean cycle, the function dial halo goes out and the temperature indicator starts displaying cascading bars .</b>	This is normal: the oven is in the last phase of the Self Clean cycle, cooling down.	Wait until the Self Clean cycle has finished. A long tone will sound and the oven door will automatically unlock when the oven is ready to use.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>Self Clean function</b>		
<p><b>I have cancelled a Self Clean cycle but cannot use the oven:</b></p> <ul style="list-style-type: none"> <li>the oven door will not open</li> <li>the display is still counting down minutes or showing 0:00</li> <li>the Self Clean  function indicator is still lit the temperature indicator shows cascading bars </li> <li>the dials and buttons are unresponsive.</li> </ul>	<p>This is normal: if the function dial halo is unlit, you have successfully cancelled the Self Clean cycle. However, the oven is still too hot to be used for cooking and needs to cool down.</p>	<p>Wait until the cool-down phase has finished. A long tone will sound and the oven door will automatically unlock when the oven is ready to use. Note: depending on when the Self Clean cycle was cancelled, the cool-down phase may take up to 45 minutes.</p>
<p><b>The oven is beeping and the display shows <i>R2</i> or <i>R3</i>.</b></p>	<p>See section 'Alert codes' for instructions.</p>	
<p><b>There is a power cut during a Self Clean cycle.</b></p>	<p>Power cut.</p>	<p>The door will remain locked. Once the power is turned back on, the door will remain locked until the oven has cooled to a safe temperature.</p>

## ALERT CODES

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If there is a problem, the oven will:

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

### **IMPORTANT!**

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

### **What to do if an alert code is displayed**

- ① If the beeping hasn't stopped already, press any button to stop it.
- ② Make a note of the alert code displayed. You may need this information.
- ③ Check the chart following to see if you can fix the problem yourself and follow the instructions.
- ④ If you can fix the problem and the alert code does not reappear, you can keep using your oven.

OR

*If you can't fix the problem yourself or the alert code reappears and the problem persists: wait until the cooling fans have stopped and the oven has completely cooled down, then turn the power to the oven off at the wall and call your Authorised Repairer or Customer Care with the alert code information.*

## ALERT CODES

ALERT CODE	POSSIBLE CAUSES	WHAT TO DO
<b>A1</b>	The oven has overheated.	<ol style="list-style-type: none"> <li>① Allow the oven to cool down.</li> <li>② Once the oven has cooled down and the door has unlocked, the alert code will disappear. You can now use the oven again.</li> </ol>
<b>A2</b>	Door lock error: the door cannot be locked after you have started a Self Clean cycle.	<ol style="list-style-type: none"> <li>① Turn the power to the oven off at the wall and on again.</li> <li>② Wait approximately 10 seconds. This is to allow the door lock to return to its initial position.</li> <li>③ Set the clock. See 'Setting the clock and first use' for instructions.</li> <li>④ Try starting a Self Clean cycle again, making sure that you close the door firmly. See 'Using the Self Clean function'.</li> </ol>
<b>A3</b>	Door lock error: the door cannot be unlocked after a Self Clean cycle has finished.	<ol style="list-style-type: none"> <li>① Turn the power to the oven off at the wall and on again.</li> <li>② Try pressing on the oven door to help the door lock disengage.</li> <li>③ If this doesn't help and the alert code reappears, call your Authorised Repairer or Customer Care.</li> </ol>
<b>F</b> + number	Technical fault.	<ol style="list-style-type: none"> <li>① Note down the alert code.</li> <li>② Wait until the cooling fans have stopped and the oven has completely cooled down.</li> <li>③ Turn the power to the oven off at the wall.</li> <li>④ Call your Authorised Repairer or Customer Care with the alert code information.</li> </ol>

## WARRANTY AND SERVICE

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### Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- ① Your product is correctly installed.
- ② You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, Customer Care, or contact us through our website [www.fisherpaykel.com](http://www.fisherpaykel.com).

Complete and keep for safe reference:

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

## WARRANTY AND SERVICE

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



**In 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 booklet 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. You should therefore check with your Dealer to ensure this booklet correctly describes the product currently available.

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