

# **Installation instructions and User guide**

## **Built-in oven**

OB60 single, double and tower multifunction models



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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.*

## 2 Safety and warnings

### Installation

#### WARNING!



##### Electrical Shock Hazard

Always disconnect the oven from the mains electricity supply before carrying out any maintenance operations or repairs.  
Failure to do so may result in death or electrical shock.

#### WARNING!



##### Cut Hazard

Take care - panel edges are sharp.  
Failure to use caution could result in injury or cuts.

### ***Important safety precautions***

- *To avoid hazard, follow these instructions carefully before installing or using this product.*
- *Please make this information available to the person installing the product as it could reduce your installation costs.*
- *This oven is to be installed and connected to the electricity supply only by an authorised person.*
- *If the installation requires alterations to the domestic electrical system, call a qualified electrician. The electrician should also check that the socket cable section is suitable for the electricity drawn by the oven.*
- *The oven must be earthed.*
- *To connect the oven to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.*
- *Installation must comply with your local building and electricity regulations.*
- *Failure to install the oven correctly could invalidate any warranty or liability claims.*

Before you install the oven, please make sure that

- *A suitable disconnection switch is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.  
In Australia and New Zealand, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.*
- *The location of the oven connection socket (if fitted) is outside the cavity if the product is flush to the rear wall.*
- *The electrician allows at least 1.5 m (and not more than 2 m) free length of connection cable within the cavity for ease of installation and servicing of the product. The mains cable should not touch any hot metal parts.*

- *The oven will rest on a surface that can support its weight.*
- *The benchtop and oven cavity are square and level, and are the required dimensions.*
- *The height from the floor suits the user.*
- *The oven door can open fully without obstruction.*
- *If the supply cord is damaged, it is replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid a hazard.*

When you install the oven

- *Do not seal the oven into the cabinetry with silicone or glue. This makes future servicing difficult. Fisher & Paykel will not cover the costs of removing the oven, or of damage caused by this removal.*
- *Use the supplied screws to secure the oven to the cabinetry. Do not over-tighten the screws. (See Fig. 1)*
- *Do not stand on the door, or place heavy objects on it.*
- *Do not lift the oven by the door handle.*

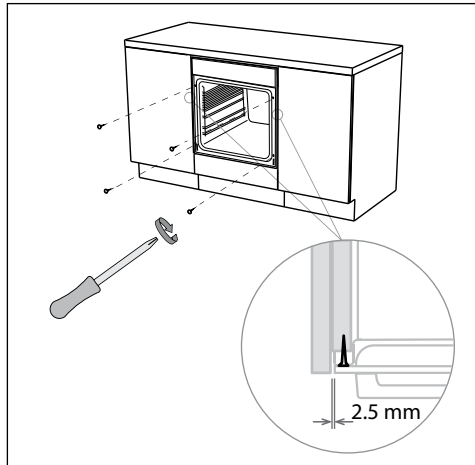


Fig. 1 Securing the oven to the cabinetry

### Operation

Your built-in oven has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using your oven:

#### **WARNING!**



##### Electrical Shock Hazard

Switch the oven off at the wall before replacing fuses or the oven lamp.  
Failure to do so may result in death or electrical shock.

#### **WARNING!**



##### Hot Surface Hazard

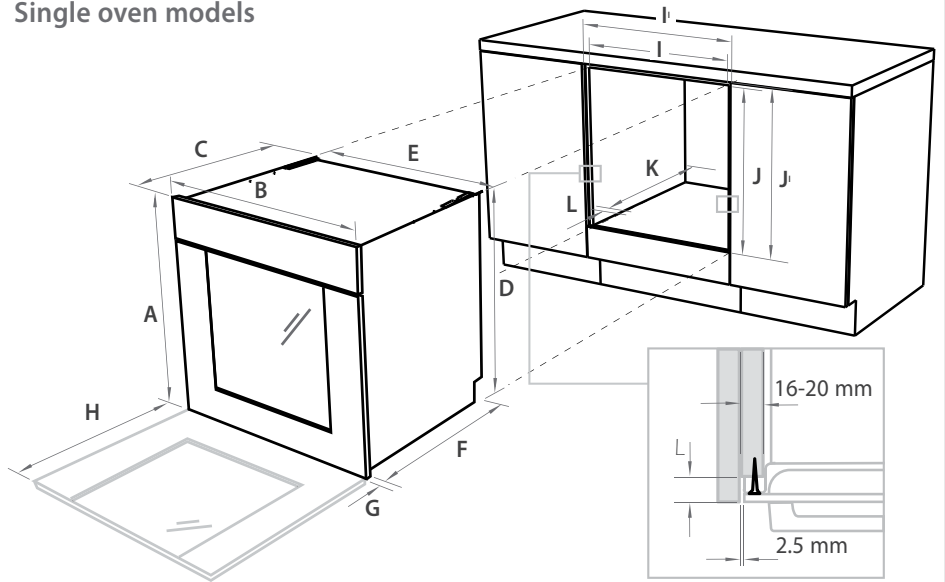
Accessible parts may become hot when this oven is in use.  
To avoid burns and scalds keep children away.  
Do not touch hot surfaces inside the oven.  
Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.  
Take care when opening the oven door.  
Let hot air or steam escape before removing or replacing food.  
Failure to do so could result in burns and scalds.

### ***Important safety precautions***

- *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.*
- *Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.*
- *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.*
- *Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking as this will irreversibly damage the enamel.*
- *Do not stand on the door, or place heavy objects on it.*
- *Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.*
- *Do not use a steam cleaner to clean any part of the oven.*
- *Caution. Hot air can blow from under the control panel as part of the oven's cooling system.*

## 6 Installation instructions

### Single oven models



Installation diagrams for illustration purposes only

Fig. 2 Single product and cabinetry dimensions

### Product and cabinetry dimensions (mm)

<b>A</b>	overall height* of product	597
<b>B</b>	overall width of product	595
<b>C</b>	overall depth of product (excluding handle and knobs)	567
<b>D</b>	height of chassis	582
<b>E</b>	width of chassis	556
<b>F</b>	depth of chassis	545
<b>G</b>	depth of oven frame and control panel (=distance between front of chassis and front of oven door, excl. knobs)	22
<b>H</b>	depth of oven door when fully open (measured from front of control panel)	435
<b>I</b>	minimum inside width of cavity	560
<b>I'</b>	overall width of cavity	600
<b>J</b>	inside height of cavity	585
<b>J'</b>	overall height of cavity	600
<b>K</b>	minimum inside depth of cavity	550
<b>L</b>	flush fitting cabinetry clearance	22

Note: If installing a cooktop above the oven, ensure adequate clearance is provided for the cooktop as per the cooktop manufacturer's instructions.

\*All height measurements include mounted feet.



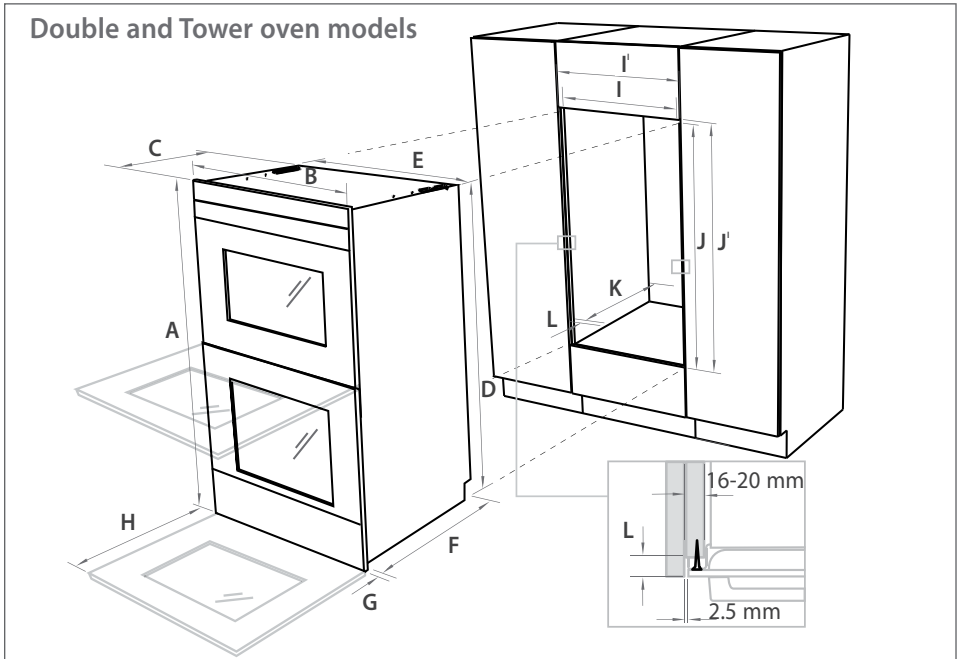


Fig. 3 Double and Tower product and cabinetry dimensions

## Product and cabinetry dimensions (mm)

	Double	Tower
<b>A</b> overall height* of product	888	1077
<b>B</b> overall width of product	595	595
<b>C</b> overall depth of product (excluding handle and knobs)	567	567
<b>D</b> height of chassis	874	1057
<b>E</b> width of chassis	556	556
<b>F</b> depth of chassis	545	545
<b>G</b> depth of oven frame and control panel (=distance between front of chassis and front of oven door, excl. knobs)	22	22
<b>H</b> depth of oven door when fully open (measured from front of control panel)	261/435	435/450
<b>I</b> minimum inside width of cavity	560	560
<b>I'</b> overall width of cavity	600	600
<b>J</b> inside height of cavity	877	1065
<b>J'</b> overall height of cavity	893	1082
<b>K</b> minimum inside depth of cavity	550	550
<b>L</b> flush fitting cabinetry clearance	22	22

\*All height measurements include mounted feet.

## Single oven models

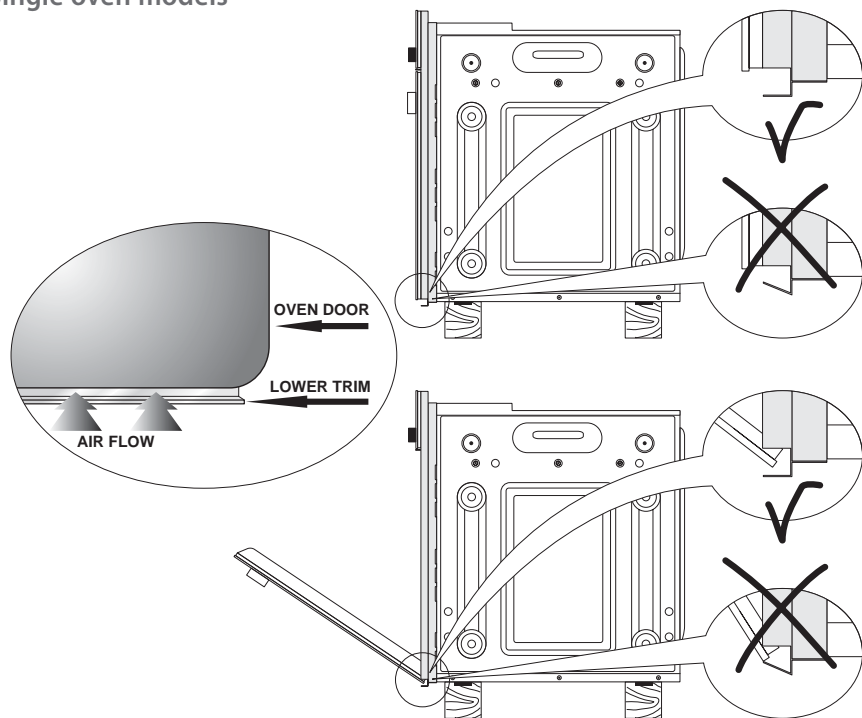


Fig. 4 Correct and incorrect placement of trim

**Important:**

*Please take extra care not to damage the lower trim of the oven.*

The space between the bottom of the door and the lower trim is important for the correct air circulation into the oven.

Ensure the oven sits on wooden blocks or similar supports when it is removed from the carton as shown in Fig. 4. This will prevent any damage to the lower trim.

After installation, check the lower trim is still undamaged. Open the oven door slowly to its fully open position, ensuring there is adequate clearance between the bottom of the door and the lower trim.

Should the lower trim become damaged, straighten the trim and ensure the oven door opens fully without obstruction from the lower trim.

Note: you can remove the feet but ensure that the oven does not sit on the lower trim.

**The manufacturer does not accept responsibility for any damage to the oven resulting from incorrect installation.**

## Double and Tower oven models

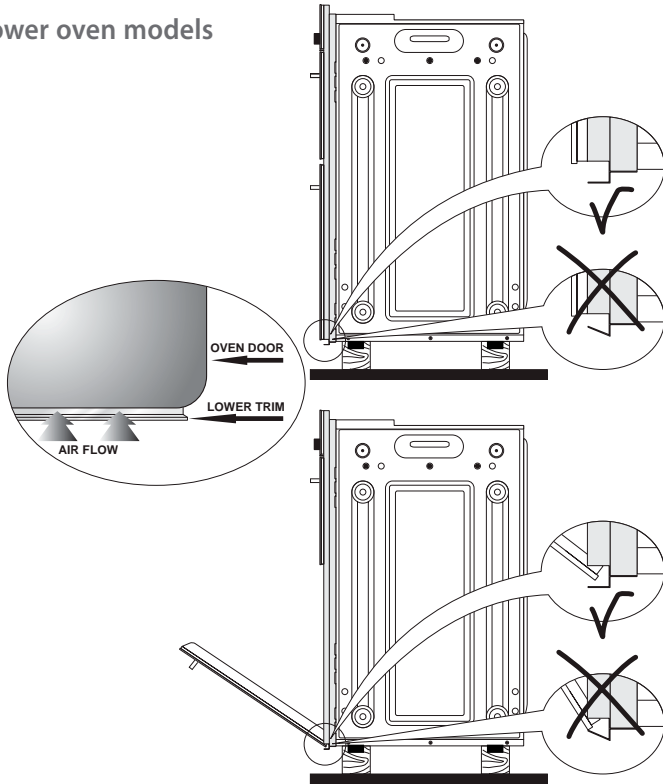


Fig. 5 Correct and incorrect placement of trim

### **Important:**

*Please take extra care not to damage the lower trim of the oven.*

The space between the bottom of the door and the lower trim is important for the correct air circulation into the oven.

Ensure the oven sits on wooden blocks or similar supports when it is removed from the carton as shown in Fig. 5. This will prevent any damage to the lower trim.

After installation, check the lower trim is still undamaged. Open the oven door slowly to its fully open position, ensuring there is adequate clearance between the bottom of the door and the lower trim.

Should the lower trim become damaged, straighten the trim and ensure the oven door opens fully without obstruction from the lower trim.

Note: you can remove the feet but ensure that the oven does not sit on the lower trim.

**The manufacturer does not accept responsibility for any damage to the oven resulting from incorrect installation.**

## 10 Replacing the power supply cable

### Single oven models

- 1 Unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (Fig. 7).
- 2 Open the cable crimp by unscrewing screw "F" (Fig. 8), unscrew the terminal screws and remove the cable.
- 3 Connect the new supply cable, of suitable type and section, to the terminal board following the diagram in Fig. 6.

230-240 V~ 2350-2550W

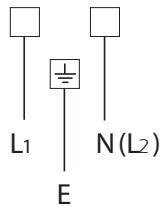


Fig. 6

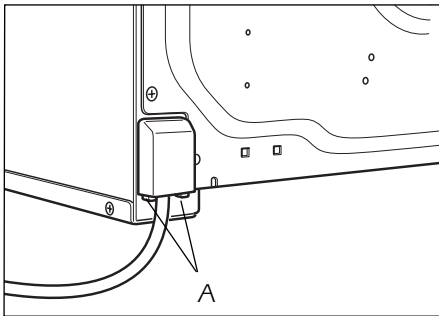


Fig. 7

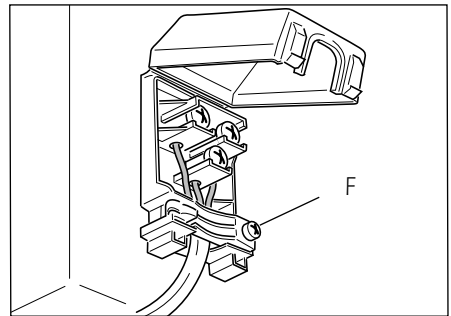


Fig. 8

### Feeder cable section type HO5RR-F

230- 240 V ~

3 x 1.5 mm<sup>2</sup>

## Double and Tower oven models

- 1 Unscrew the screw "A" securing the cover plate "B" behind the oven (Fig. 9).
- 2 Remove the cover plate "B".
- 3 Remove the screws "C" from the cable clamp (Fig. 10).
- 4 Insert the mains cable into the cable protector "P".
  - Type of cable to be used for **double models**: type V105 for AU and NZ, type H05RR-F for UK and EU - 3 x 2.5 mm<sup>2</sup> section 230-240 V ~ 4400-4800 W.
  - Type of cable to be used for **tower models**: type V105 for AU and NZ, type H05RR-F for UK and EU - 3 x 4 mm<sup>2</sup> section 230-240 V ~ 6120 W.
- 5 Connect the phase and earth cables to the mains terminal connection block "D".
  - The wires of this appliance must be coloured in accordance with the following code:

GREEN AND YELLOW - EARTH  $\perp$

BLUE - NEUTRAL "N"

BROWN - LIVE "L"

- The wire which is coloured GREEN AND YELLOW must be connected to the terminal which is marked with the letter "E" or by the Earth  $\perp$  symbol or coloured GREEN or GREEN AND YELLOW.
  - The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.
  - The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.
- 6 Refit the cable clamp so that it clamps the outer sleeving of the cable, and screw the screws "C".
  - 7 Refit the cover plate "B" and fix it with the screw "A".

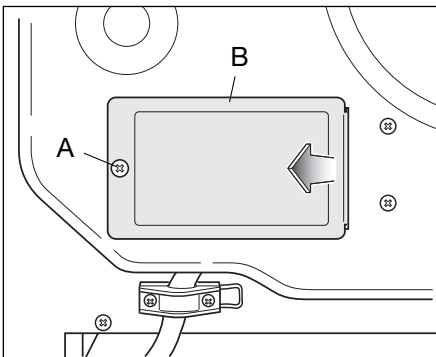


Fig. 9

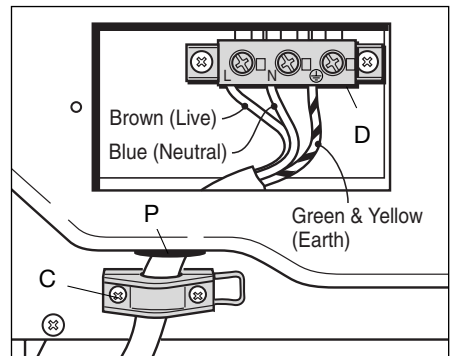


Fig. 10

### **Important:**

*This appliance must be earthed.*



Four-function single oven models (available in Australia only)

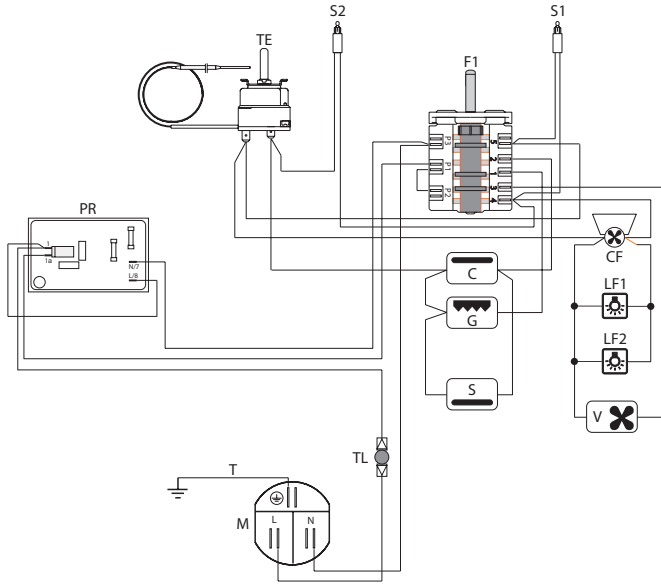


Fig. 12

Double oven models

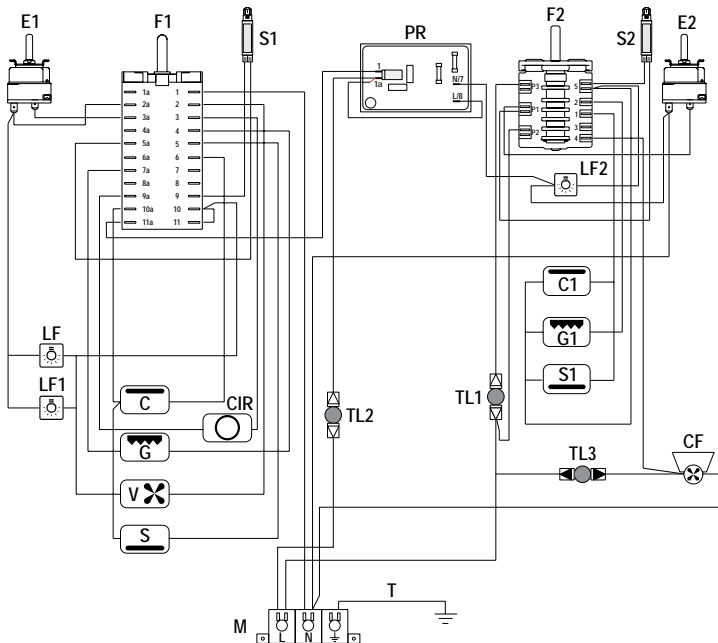


Fig. 13

Tower oven models

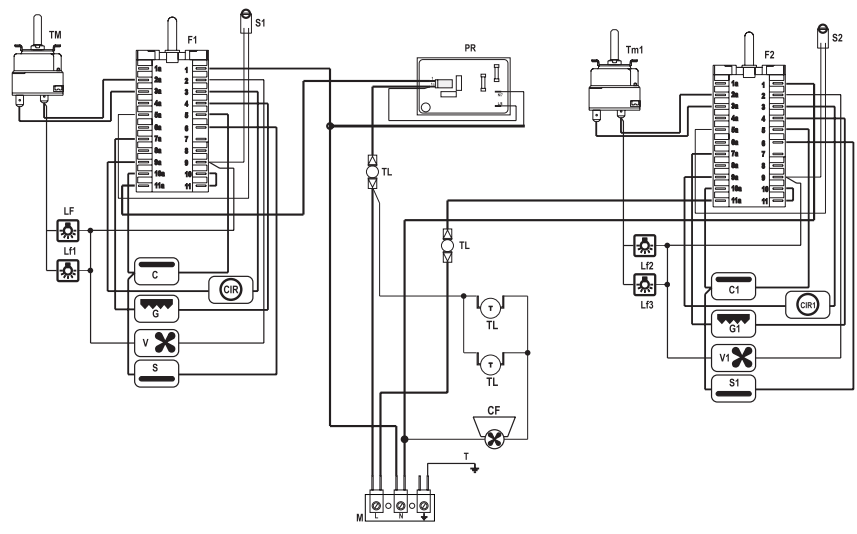


Fig. 14





## 16 Using your oven for the first time

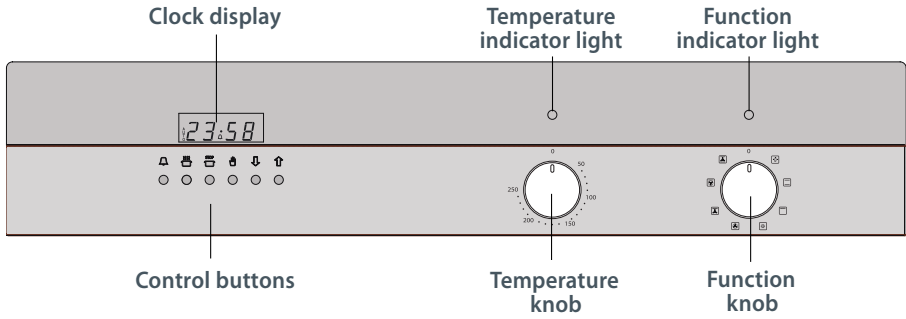





Fig. 15 Control panel

Before using your new oven, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging.
- 3 Set the clock. The oven will not work until the clock has been set.
- 4 Condition the oven:
  - Put in the shelves and trays. If you are not using the sliding shelf supports, then slide in the shelves and grill pan as shown in Fig. 16. Fit them between the metal runners, with the safety stop notch down and at the back. (If the shelf supports and catalytic panels are not already fitted, see 'Care and cleaning' for how to do this).
  - Heat the oven on maximum for:
    - 60 minutes in the  position
    - 30 minutes in the  position
    - 15 minutes in the  position
- 5 Wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

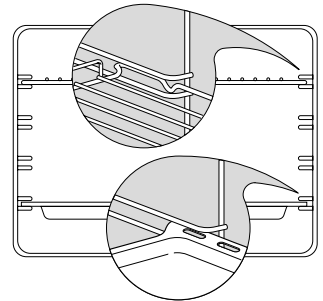








Fig. 16 Correct position of shelves and pan

## Buttons

-  **Timer**
-  **Cooking time**
-  **End of cooking time**
-  **Manual position; and cancels the set program**
-  **Decreases the number shown on the display or changes the volume of the beeps**
-  **Increases the number shown on the display**

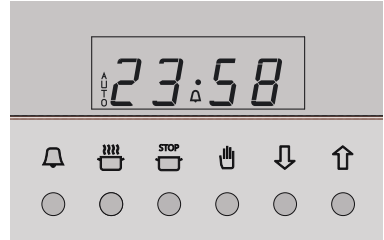



Fig. 17 Clock display and control buttons

## Illuminated symbols




**AUTO** - flashing - oven in automatic position but not set

**AUTO** - steady illumination - oven set for automatic cooking

 - timer in operation

**AUTO** - flashing and timer beeping when you have set automatic cooking time - program error (The time of day lies between the calculated cooking start and end time.)










## Setting the clock

When first connected, or after a power failure longer than 15 seconds, '0:00' and AUTO will flash on the display. To set the clock, press the  button and then the  and  buttons.

Note: changing the time will delete any automatic program.



## Using the timer

You can use the timer at any time, even when the oven is not in use. The timer does not turn the oven off.

- You can set the timer for up to 23 hours and 59 minutes.
- To set the timer, press the  button briefly, then the  and  buttons to set the time you want. After a few seconds, the clock will show the time of day with the  symbol in the display.
- To check the remaining time, press the  button.
- To cancel the timer, press the  button and then reset the time to '0:00' by pressing the  button. Press the  button to turn the timer off.
- When the time is up, the timer will beep. Press the  button to turn the timer off.

## Setting the timer volume

You can choose between three levels of volume for the timer beeps. To adjust the volume:

- 1 Check the clock is set and the timer is not running.
- 2 Press and hold the  button. The timer will beep.
- 3 Release the  button and re-press to hear the next level of volume. The last level selected is stored.

Note: if the power to the oven is cut, then the beep volume will reset to the loudest level.

## 18 Using your oven

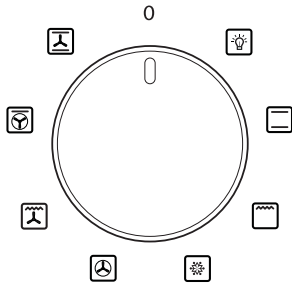


Fig. 18 Function knob

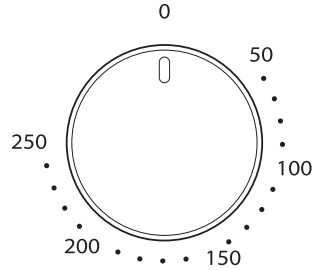



Fig. 19 Temperature knob

- 1 Select the function using the function knob. The oven lights will come on.
- 2 Select the temperature using the temperature control knob. The oven temperature indicator light, above the temperature knob on the control panel, will glow until the oven has reached the set temperature, and then it will go out.
- 3 When you have finished cooking, turn the function and temperature control knobs to the off 0 position.

Note: press the  button if **AUTO** is flashing or steadily illuminated.

**OVEN LAMP**

Only the oven light comes on. It remains on in all the cooking functions.

**BAKE**

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function.

**GRILL**

The grill at the top of the oven comes on. Preheat for five minutes. Use with the oven door closed and the temperature knob between 50 °C and 225 °C max. Do not grill for longer than 30 minutes at any one time. For best results, use the topmost shelf position when you want quick browning (eg toast).

**DEFROST**

Only the oven fan comes on. Use with the temperature knob set to O. The fan circulates air around the oven, speeding up the defrosting process by approximately 30%.

Note: this function is not for cooking food.

**FAN FORCED**

The circular heating element and the fan come on. The oven set on FAN FORCED can cook several different foods together. Use FAN FORCED for multi-shelf cooking.

**FAN GRILL**

Both the grill and the fan come on. Use with the oven door closed and the temperature knob between 50 °C and 225 °C max.

**WARM**

The upper element, the circular element and the fan come on. Set between 50 °C and 140 °C. Note: this function is not for cooking food.

**FAN BAKE**

The upper and lower heating elements and the fan come on.

***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.*

Notes on baking and roasting:

- **Only use the fat filter for roasting. Remove before baking. Always clean the filter after cooking.**
- Preheat the oven before baking.
- Do not place anything, including water or ice, on the oven floor.

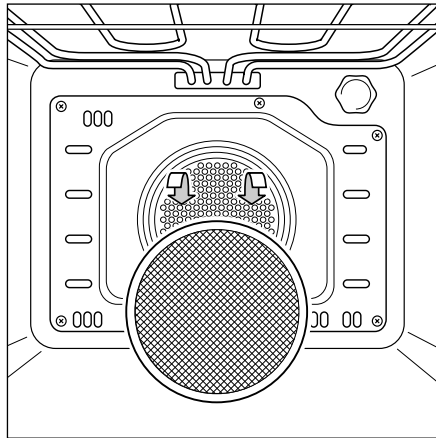








Fig. 20 Fat filter




Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

- 1 Check the clock shows the correct time.
- 2 Select the function and temperature. The oven will come on.
- 3 Decide how long the food will take to cook, allowing time for preheating if necessary.
- 4 Press the  button. '0:00' will show. AUTO will also show when you start using the   buttons to set the cooking time.
- 5 Select the time you would like the oven to turn off by pressing the  button, and then using the   buttons.


If there is time to wait before cooking starts, the current time of day and AUTO will show in the clock display. The oven temperature and function lights will go out and the oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, AUTO will continue to show and the oven will turn on.

- To see the remaining cook time, press the  button.
- To see the set stop time, press the  button.
- To cancel automatic cooking at any time, press the  button and turn the temperature and function knobs to the off **O** position.

When the stop time is reached, the oven will turn off, the timer will beep and AUTO will flash:

- Press the  button to stop the beeping and return the oven to manual mode.
- Turn the temperature and function knobs to the off **O** position.

### ***Important!***

***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.***

## 22 Using your oven for the first time

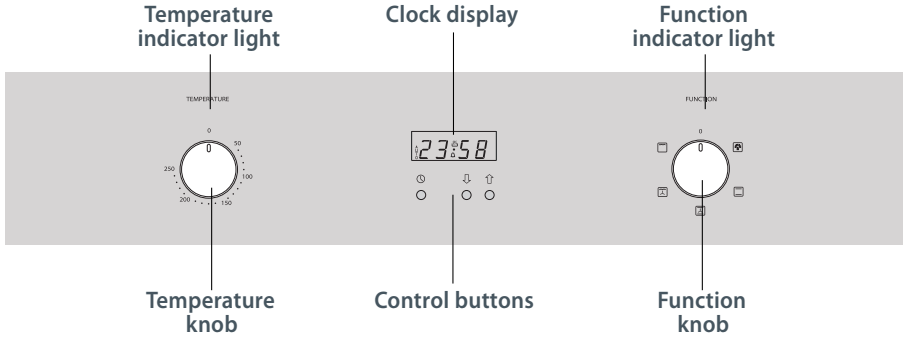




Fig. 21 Control panel

Before using your new oven, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging.
- 3 Set the clock. The oven will not work until the clock has been set.
- 4 Condition the oven:
  - Slide in the shelves and grill pan as shown in Fig. 22. Fit them between the metal runners, with the safety stop notch down and at the back. (If the shelf supports and catalytic panels are not already fitted, see 'Care and cleaning' for how to do this).
  - Heat the oven on maximum for:
    - 60 minutes in the  position
    - 15 minutes in the  position

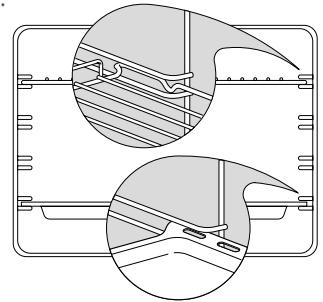





Fig. 22 Correct position of shelves and pan

- 5 Wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.



## Setting the clock

When the oven is first connected, or after a power failure, '0·00' will flash on the display.

To set the clock, push the  button, then the  or  buttons.

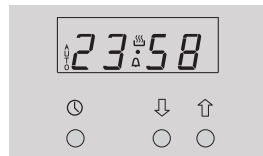



Fig. 23 Clock display and control buttons

## Using the timer

The timer can be set for a maximum period of 99 minutes and 50 seconds.

To set the timer, push the  or  button until you have set the required time.





Once the pre-set time has elapsed, the timer will beep (for up to seven minutes). Push the  button to turn it off.

## Important!

*Note: you can only use the timer if the oven is not in use (on stand-by). If the oven is cooking, it will turn off when the pre-set time has elapsed.*



## Cooking with automatic switch-off

This automatically stops the cooking after a pre-set time, for a maximum period of 99 minutes and 50 seconds.

- To set the cooking time, push the  or  button until the display shows the required time. The symbol AUTO will show in the display.
- Adjust the oven temperature.
- The oven will immediately start to operate, and will cook for the pre-set time. The display counts down the time remaining.
- Press the  button to see the time.
- Once the pre-set time has elapsed, the oven will switch off, the symbol AUTO will go off, and the timer will beep (for up to seven minutes). Push the  button to turn it off.

## Setting the timer volume

You can choose between three levels of volume for the timer beeps. To adjust the volume:

- 1 Check the clock is set and the timer is not running.
- 2 Press and hold the  button. The timer will beep.
- 3 Release the  button and re-press to hear the next level of volume. The last level selected is stored.

Note: if the power to the oven is cut, then the beep volume will reset to the loudest level.

## 24 Cooking functions

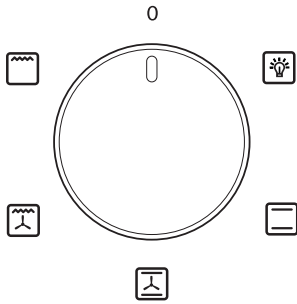


Fig. 24 Function knob

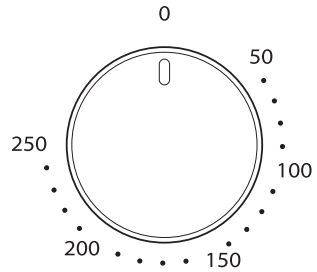


Fig. 25 Temperature knob

**OVEN LAMP**

Only the oven light comes on. It remains on in all the cooking functions.

**BAKE**

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function.

**FAN BAKE**

The upper and lower heating elements and the fan come on.

**FAN GRILL**

Both the grill and the fan come on. Use with the oven door closed and the temperature knob between 50 °C and 225 °C max.

**GRILL**

The grill at the top of the oven comes on. Preheat for five minutes. Use with the oven door closed and the temperature knob between 50 °C and 225 °C max. Do not grill for longer than 30 minutes at any one time. For best results, use the topmost shelf position when you want quick browning (eg toast).

Notes on baking and roasting:

- **Only use the fat filter for roasting. Remove before baking. Always clean the filter after cooking.**
- Preheat the oven before baking.
- Do not place anything, including water or ice, on the oven floor.

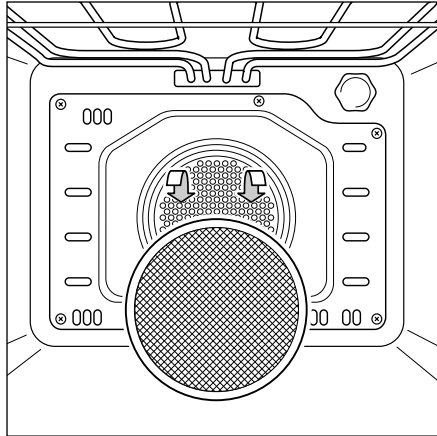
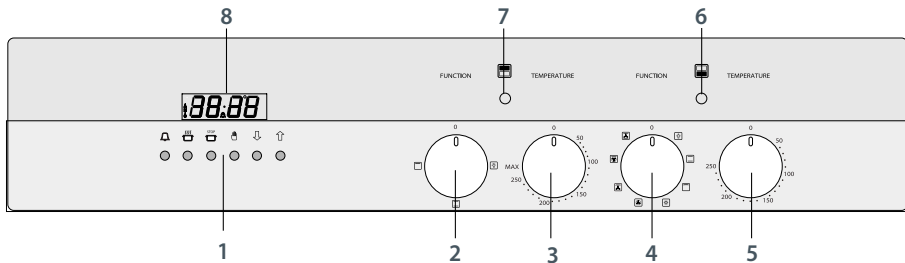


Fig. 26 Fat filter






### Control panel

- 1 Control buttons (for lower oven only)
- 2 Upper oven function knob
- 3 Upper oven temperature knob
- 4 Lower (main) oven function knob
- 5 Lower (main) oven temperature knob
- 6 Lower (main) oven temperature indicator light
- 7 Upper oven temperature indicator light
- 8 Clock display

Fig. 27 Control panel

### Using the main lower oven for the first time

Before using your new oven, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging.
- 3 Set the clock. The oven will not work until the clock has been set.
- 4 Condition the oven:
  - Put in the shelves and trays. If you are not using the sliding shelf supports, then slide in the shelves and grill pan as shown in Fig. 28. Fit them between the metal runners, with the safety stop notch down and at the back. (If the shelf supports and catalytic panels are not already fitted, see 'Care and cleaning' for how to do this).
  - Heat the oven on maximum for:
    - 60 minutes in the  position
    - 30 minutes in the  position
    - 15 minutes in the  position

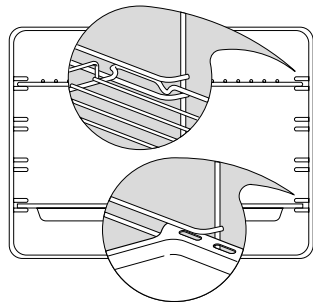






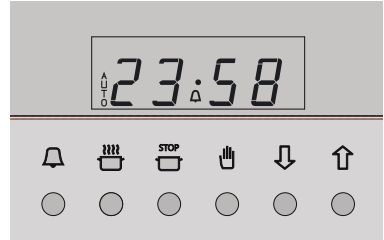


Fig. 28 Correct position of shelves and pan

- 5 Wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

## Buttons

-  **Timer**
-  **Cooking time**
-  **End of cooking time**
-  **Manual position; and cancels the set program**
-  **Decreases the number shown on the display or changes the volume of the beeps**
-  **Increases the number shown on the display**




*Fig. 29 Clock display and control buttons*

## Illuminated symbols




**AUTO** - flashing - oven in automatic position but not set

**AUTO** - steady illumination - oven set for automatic cooking

 - Timer in operation










**AUTO** - flashing and timer beeping when you have set automatic cooking time - program error (The time of day lies between the calculated cooking start and end time.)

## Setting the clock

When first connected, or after a power failure longer than 15 seconds, '0:00' and AUTO will flash on the display. To set the clock, press the  button and then the  and  buttons. Note: changing the time will delete any automatic program.



## Using the timer

You can use the timer at any time, even when the oven is not in use. The timer does not turn the oven off.

- You can set the timer for up to 23 hours and 59 minutes.
- To set the timer, press the  button briefly, then the  and  buttons to set the time you want. After a few seconds, the clock will show the time of day with the  symbol in the display.
- To check the remaining time, press the  button.
- To cancel the timer, press the  button and then reset the time to '0:00' by pressing the  button. Press the  button to turn the timer off.
- When the time is up, the timer will beep. Press the  button to turn the timer off.

## Setting the timer volume

You can choose between three levels of volume for the timer beeps. To adjust the volume:

- 1 Check the clock is set and the timer is not running.
- 2 Press and hold the  button. The timer will beep.
- 3 Release the  button and re-press to hear the next level of volume. The last level selected is stored.

Note: if the power to the oven is cut, then the beep volume will reset to the loudest level.

## 28 Using the main lower oven

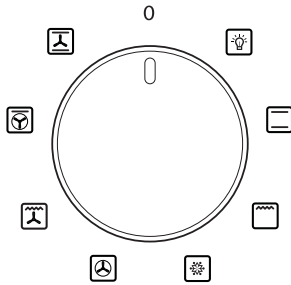


Fig. 30 Function knob

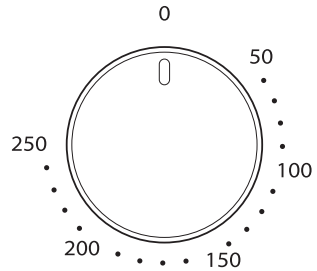



Fig. 31 Temperature knob

- 1 Select the function using the function control knob. The oven lights will come on.
- 2 Select the temperature using the temperature control knob. The oven temperature indicator light, above the temperature knob on the control panel, will glow until the oven has reached the set temperature, and then it will go out.
- 3 When you have finished cooking, turn the function and temperature control knobs to the off 0 position.

Note: press the  button if **AUTO** is flashing or steadily illuminated.



## OVEN LAMP

Only the oven light comes on. It remains on in all the cooking functions.



## BAKE

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function.



## GRILL

The grill at the top of the oven comes on. Preheat for five minutes. Use with the oven door closed and the temperature knob between 50 °C and 225 °C max. Do not grill for longer than 30 minutes at any one time. For best results, use the topmost shelf position when you want quick browning (eg toast).



## DEFROST

Only the oven fan comes on. Use with the temperature knob set to O. The fan circulates air around the oven, speeding up the defrosting process by approximately 30%.

Note: this function is not for cooking food.



## FAN FORCED

The circular heating element and the fan come on. The oven set on FAN FORCED can cook several different foods together. Use FAN FORCED for multi-shelf cooking.



## FAN GRILL

Both the grill and the fan come on. Use with the oven door closed and the temperature knob between 50 °C and 225 °C max.



## WARM

The upper element, the circular element and the fan come on. Set between 50 °C and 140 °C. Note: this function is not for cooking food.

**FAN BAKE**

The upper and lower heating elements and the fan come on.

***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.*

Notes on baking and roasting:

- **Only use the fat filter for roasting. Remove before baking. Always clean the filter after cooking.**
- Preheat the oven before baking.
- Do not place anything, including water or ice, on the oven floor.

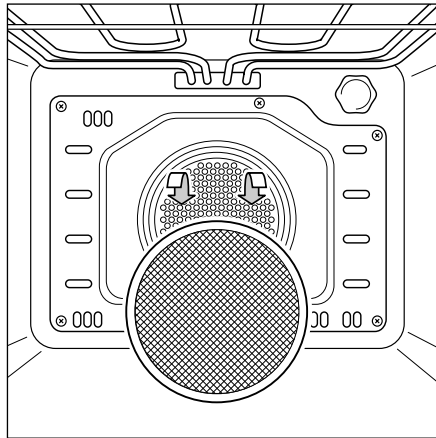








Fig. 32 Fat filter



**Note: automatic cooking is available on the lower (main) oven only.**





Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

- 1 Check the clock shows the correct time.
- 2 Select the function and temperature. The oven will come on.
- 3 Decide how long the food will take to cook, allowing time for preheating if necessary.
- 4 Press the  button. '0:00' will show. AUTO will also show when you start using the   buttons to set the cooking time.
- 5 Select the time you would like the oven to turn off by pressing the  button, and then using the   buttons.



If there is time to wait before cooking starts, the current time of day and AUTO will show in the clock display. The oven temperature and function lights will go out and the oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, AUTO will continue to show and the oven will turn on.

- To see the remaining cook time, press the  button.
- To see the set stop time, press the  button.
- To cancel automatic cooking at any time, press the  button and turn the temperature and function knobs to the off  position.

When the stop time is reached, the oven will turn off, the timer will beep and AUTO will flash:



- Press the  button to stop the beeping and return the oven to manual mode.
- Turn the temperature and function knobs to the off  position.

### ***Important!***

***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.***

## Upper oven

Before using your new oven, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging.
- 3 Condition the oven:
  - Put in the shelf and tray. Make sure you fit the shelf so that the safety notch, which stops it sliding out, faces down (Fig. 33).
  - Heat the oven on maximum for:
    - 60 minutes in the  position
    - 15 minutes in the  position
- 4 Wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

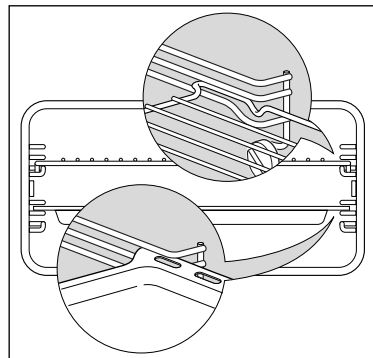


Fig. 33 Correct position of shelves and pan

Note: if the shelf supports are not already fitted, see 'Care and cleaning' for how to do this.

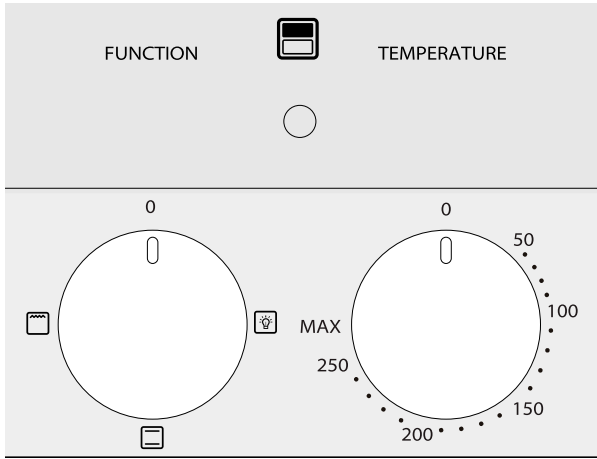


Fig. 34 Upper oven function and temperature knobs

### OVEN LAMP

Only the oven light comes on. It remains on in all the cooking functions.

### BAKE

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function.

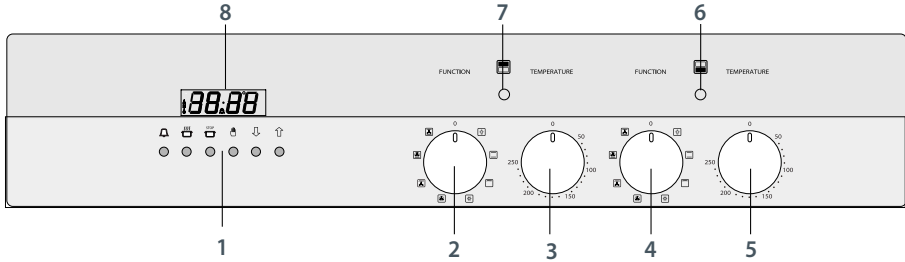
### GRILL

The grill at the top of the oven comes on. Preheat for five minutes. Use with the oven door closed and the temperature knob between 50 °C and 225 °C max. Do not grill for longer than 30 minutes at any one time. For best results, use the topmost shelf position when you want quick browning (eg toast).

Notes on baking:

- Preheat the oven before baking.
- Do not place anything, including water or ice, on the oven floor.

## 34 Tower models




**Control panel**

- 1 Control buttons (for upper oven only)
- 2 Upper oven function knob
- 3 Upper oven temperature knob
- 4 Lower oven function knob
- 5 Lower oven temperature knob
- 6 Lower oven temperature indicator light
- 7 Upper oven temperature indicator light
- 8 Clock display

Fig. 35 Control panel

**Using the ovens for the first time**

Before using your new ovens, please:

- 1 Read this user guide, taking special note of the 'Safety and warnings' section.
- 2 Remove all accessories and packaging.
- 3 Set the clock. The upper oven will not work until the clock has been set.
- 4 Condition the ovens:
  - Put in the shelves and trays. If you are not using the sliding shelf supports, then slide in the shelves and grill pan as shown in Fig. 36. Fit them between the metal runners, with the safety stop notch down and at the back. (If the shelf supports and catalytic panels are not already fitted, see 'Care and cleaning' for how to do this).
  - Heat the ovens on maximum for:
    - 60 minutes in the  position
    - 30 minutes in the  position
    - 15 minutes in the  position

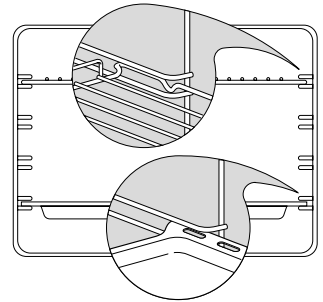








Fig. 36 Correct position of shelves and pan

- 5 Wipe out the ovens with a damp cloth and mild detergent, and dry thoroughly.

## Buttons

-  Timer
-  Cooking time
-  End of cooking time
-  Manual position; and cancels the set program
-  Decreases the number shown on the display or changes the volume of the beeps
-  Increases the number shown on the display

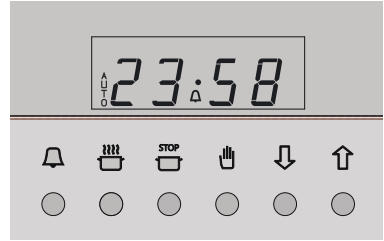


Fig. 37 Clock display and control buttons

## Illuminated symbols




**AUTO** - flashing - oven in automatic position but not set

**AUTO** - steady illumination - oven set for automatic cooking

 - Timer in operation










**AUTO** - flashing and timer beeping when you have set automatic cooking time - program error (The time of day lies between the calculated cooking start and end time.)

## Setting the clock

When first connected, or after a power failure longer than 15 seconds, '0:00' and AUTO will flash on the display. To set the clock, press the  button and then the  and  buttons. Note: changing the time will delete any automatic program.



## Using the timer

You can use the timer at any time, even when the oven is not in use. The timer does not turn the oven off.

- You can set the timer for up to 23 hours and 59 minutes.
- To set the timer, press the  button briefly, then the  and  buttons to set the time you want. After a few seconds, the clock will show the time of day with the  symbol in the display.
- To check the remaining time, press the  button.
- To cancel the timer, press the  button and then reset the time to '0:00' by pressing the  button. Press the  button to turn the timer off.
- When the time is up, the timer will beep. Press the  button to turn the timer off.

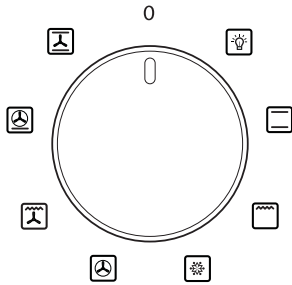
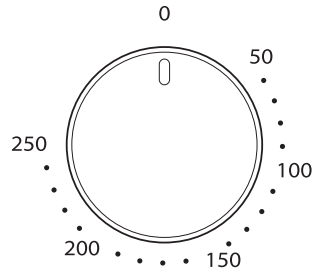
## Setting the timer volume

You can choose between three levels of volume for the timer beeps. To adjust the volume:

- 1 Check the clock is set and the timer is not running.
- 2 Press and hold the  button. The timer will beep.
- 3 Release the  button and re-press to hear the next level of volume. The last level selected is stored.

Note: if the power to the oven is cut, then the beep volume will reset to the loudest level.

## 36 Using the ovens

*Fig. 38 Function knob**Fig. 39 Temperature knob*

- 1 Select the function using the function control knob. The oven lights will come on.
- 2 Select the temperature using the temperature control knob. The oven temperature indicator light, above the temperature knob on the control panel, will glow until the oven has reached the set temperature, and then it will go out.
- 3 When you have finished cooking, turn the function and temperature control knobs to the off 0 position.

Note: press the  button if **AUTO** is flashing or steadily illuminated.

**OVEN LAMP**

Only the oven light comes on. It remains on in all the cooking functions.

**BAKE**

The upper and lower heating elements come on. BAKE is the traditional method of cooking. It is best to cook on only one shelf at a time in this function.

**GRILL**

Both the grill and the upper heating element come on, for intense grilling over the whole width of the oven. Preheat for five minutes. Use with the oven door closed and the temperature knob between 50 °C and 225 °C max. Do not grill for longer than 30 minutes at any one time. For best results, use the topmost shelf position when you want quick browning (eg toast).

**DEFROST**

Only the oven fan comes on. Use with the temperature knob set to O. The fan circulates air around the oven, speeding up the defrosting process by approximately 30%.

Note: this function is not for cooking food.

**FAN FORCED**

The circular heating element and the fan come on. The oven set on FAN FORCED can cook several different foods together. Use FAN FORCED for multi-shelf cooking.

**FAN GRILL**

Both the grill and the fan come on. Use with the oven door closed and the temperature knob between 50 °C and 225 °C max.

**FAN FORCED WITH LOWER HEAT**

The lower heating element, the circular element, and the fan come on.

**FAN BAKE**

The upper and lower heating elements and the fan come on.

***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.*

Notes on baking and roasting:

- **Only use the fat filter for roasting. Remove before baking. Always clean the filter after cooking.**
- Preheat the oven before baking.
- Do not place anything, including water or ice, on the oven floor.

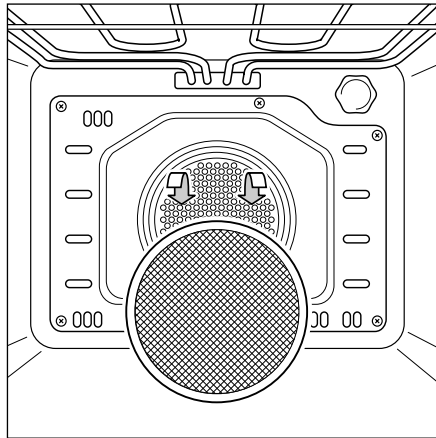








Fig. 40 Fat filter



**Note: automatic cooking is available on the upper oven only.**




Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

- 1 Check the clock shows the correct time.
- 2 Select the function and temperature for the upper oven. The oven will come on.
- 3 Decide how long the food will take to cook, allowing time for preheating if necessary.
- 4 Press the  button. '0-00' will show. AUTO will also show when you start using the   buttons to set the cooking time.
- 5 Select the time you would like the oven to turn off by pressing the  button, and then using the   buttons.


If there is time to wait before cooking starts, the current time of day and AUTO will show in the clock display. The upper oven temperature and function lights will go out and the oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, AUTO will continue to show and the oven will turn on.

- To see the remaining cook time, press the  button.
- To see the set stop time, press the  button.
- To cancel automatic cooking at any time, press the  button and turn the temperature and function knobs to the off **O** position.

When the stop time is reached, the oven will turn off, the timer will beep and AUTO will flash:

- Press the  button to stop the beeping and return the oven to manual mode.
- Turn the temperature and function knobs to the off **O** position.

### ***Important!***

***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.***

Note: the two ovens function independently of each other. You can use the lower oven even when the upper oven is set for automatic cooking.

### ***Important!***

*Before you start cleaning your oven, please:*

- *Read these cleaning instructions and the 'Safety and warnings' section at the start of this user guide.*
- *Turn the oven off at the wall.*
- *Make sure the oven is a safe temperature to touch.*
- *Do not use a steam cleaner.*
- *Do not keep flammable substances in the oven.*

### **General advice**

- Wipe out the oven after every use.
- Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the oven surfaces.
- Do not use cleaning products with a chlorine or acidic base.

### **Cleaning the outside of the oven**

### ***Important!***

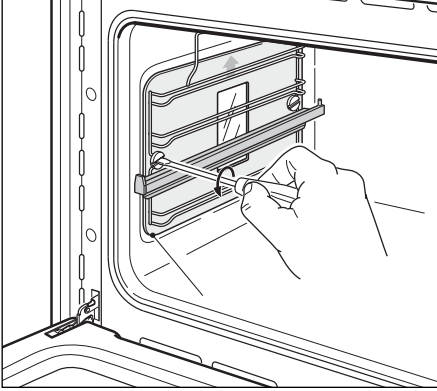
- *Do not use abrasive cleaners, cloths or pads on the outside surfaces of the oven.*
- *Immediately wipe off any caustic cleaners if they are spilled onto the oven door handle.*

Wipe the oven's outside surfaces often, using warm water and a mild household detergent. The stainless steel may also be cleaned with a suitable cleaner and polish.

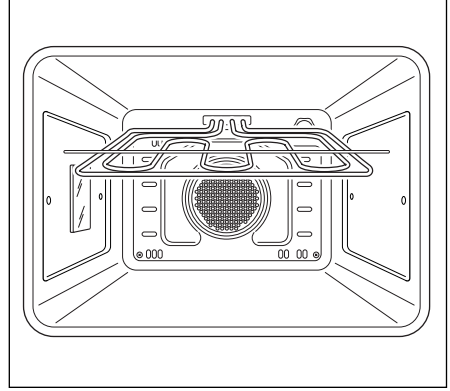
Note: if you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your oven.

## Cleaning the inside of your oven (single and tower models and double lower oven)

- Do not use abrasive cleaners, cloths or pads to clean the enamel.
- Do not use any oven cleaners, abrasive cleaners, ammonia-based cleaners, products containing acids or alkalis, or detergents on the catalytic panels (not supplied with all models).



*Fig.41 Removing the side racks and catalytic panels (some models only)*



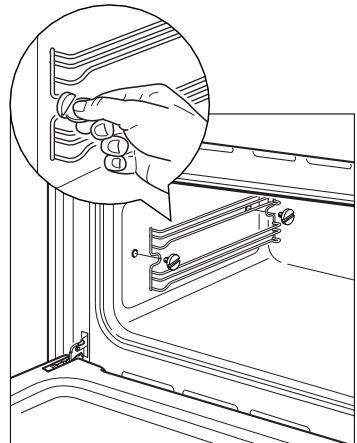
*Fig.42 Drop-down grill element (some models only)*

To make cleaning easier, you can remove the side racks, the oven door, and the fat filter. Once you have removed the side racks, the top grill element also drops down to make cleaning easier (some models only). The grill element is self-cleaning.

## Cleaning the double upper oven

- Do not use abrasive cleaners, cloths or pads to clean the enamel.

To make cleaning easier, you can remove the side racks.



*Fig.43 Removing the double upper oven side racks*

### Cleaning the enamel cavity

Clean the enamel on the inside of the oven when it has cooled down, using household detergents or an ammonia-based cleaner. You may use 'off the shelf' oven cleaners, if you carefully follow the manufacturers' instructions.

### Caring for the catalytic panels (some models only)

The catalytic panels are covered with a special microporous enamel which absorbs and does away with oil and fat splashes during normal cooking over 200 °C. If, after cooking very fatty foods, the panels remain dirty, heat the oven on maximum for an hour to an hour and a half, and they will self-clean. The side panels are reversible. Make sure that you replace them with the arrow up, and on the correct side. To remove the side catalytic panels, you first need to unscrew the side racks. See Fig. 41.

#### When you replace the panels, make sure that:

- The arrows are pointing upwards.
- The panel with the hole in it is on the left oven wall, so that there is a hole for the oven lamp.

#### Do not put the catalytic panel without the hole over the oven lamp.

Then screw the side racks back onto the oven wall.

Note: in some models, the back panel of the oven is also a catalytic panel, but this is not reversible and should not be removed.

### Cleaning the fat filter (single and tower models and double lower oven)

Clean the fat filter after every use. If the filter is not cleaned, it will block and shorten the life of the fan element. If it is lightly soiled, place the filter in a dishwasher on normal wash. If the filter is very dirty, place in a saucepan with either two tablespoons of clothes washing powder, or one tablespoon of dishwashing powder. Bring to the boil and leave to soak for at least 30 minutes. Rinse the filter in clean water and dry.

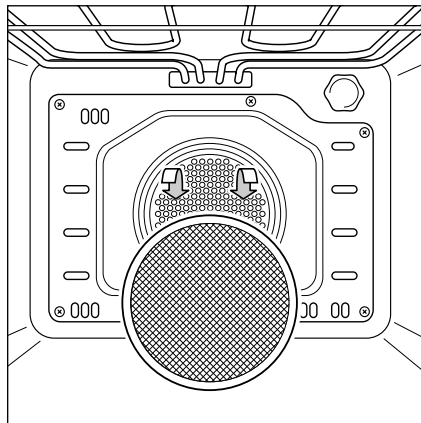


Fig.44 Fat filter

### Sliding shelf supports (some models only)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position. Wipe the supports with a damp cloth and a mild detergent only. Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.

#### To remove the sliding shelf supports:

- 1 Remove the side racks by unscrewing the fixing screws (Fig. 41).
- 2 Lay down the sliding shelf support and side racks, with the sliding shelf support underneath.
- 3 Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in Fig. 45).
- 4 Pull the safety locks away from the wire to release the wire (arrow 2 in Fig. 45).

#### To refit the sliding shelf support onto the side racks:

- 1 Screw the side rack onto the oven wall
- 2 Fit the sliding shelf support onto the top wire of a rack and press (Fig. 46). You will hear a click as the safety locks clip over the wire.

### Important!

*When fitting the sliding shelf supports, make sure that you fit:*

- *the slides to the top wire of a rack. They do not fit on the lower wire.*
- *the slides so that they run out towards the oven door, as shown in Fig. 46.*
- *both sides of each pair of shelf slides.*
- *both sides on the same level. Note: you cannot fit the sliding shelf supports to the top shelf position.*

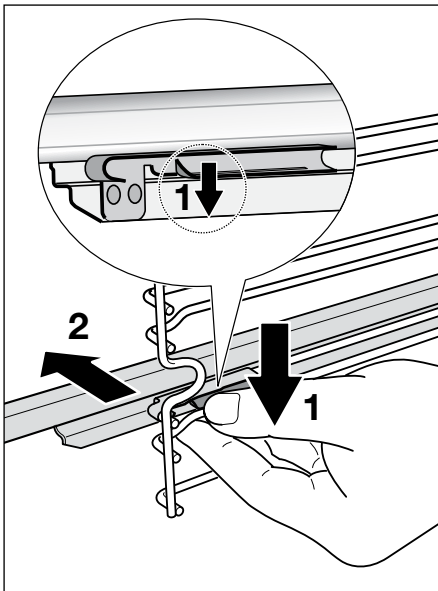


Fig.45 Removing the sliding shelf supports

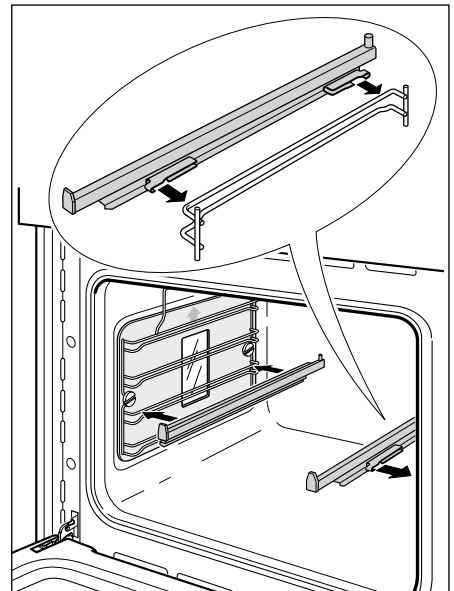


Fig.46 Refitting the sliding shelf supports

### Cleaning the oven door glass

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.

#### SINGLE and TOWER MODELS Removing the inner and middle panes of glass

These oven doors have three panes of glass. To clean these, you need to remove the inner and middle panes.

- 1 **Lock the door open:**
  - Fully open the oven door (Fig. 47a).
  - Fully open the lever "A" on the left and right hinges (Fig. 47b).
  - Gently close the door (Fig. 47c) until the left and right hinges are hooked to part "B" of the door (Fig. 47b).
  
- 2 **Remove the inner pane:**
  - Remove the seal "G" by unhooking the three fixing hooks (Fig. 47d)\*.
  - Gently pull out the inner pane of glass (Fig. 47e).
  - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

\*Note: lower oven doors in tower models do not have a seal.

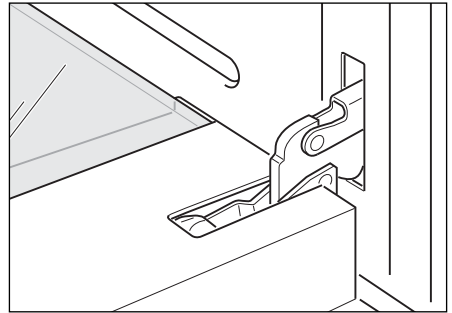


Fig.47a

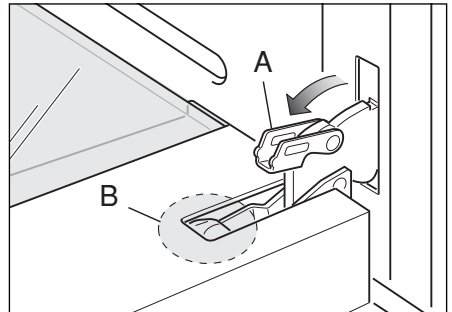


Fig.47b

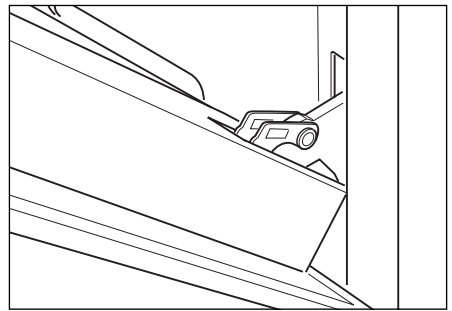


Fig.47c

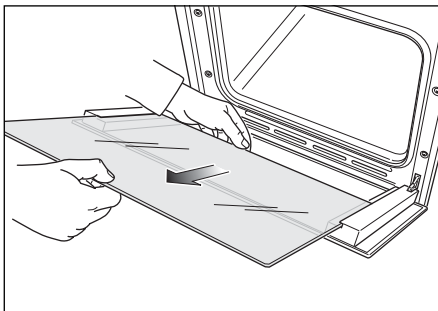


Fig.47e

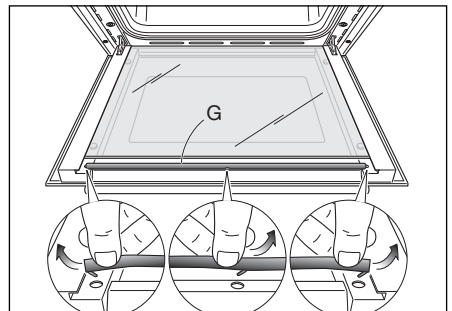


Fig.47d

### 3 Remove the middle pane:

- Gently unlock the middle pane of glass from the bottom clamps by moving it as in Fig. 48b.
- Gently lift the bottom edge of the pane (arrow 1 in Fig. 48c) and remove it by pulling it out from the top clamps (arrow 2 in Fig. 48c).
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

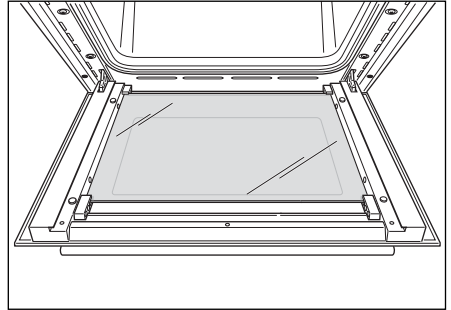


Fig.48a

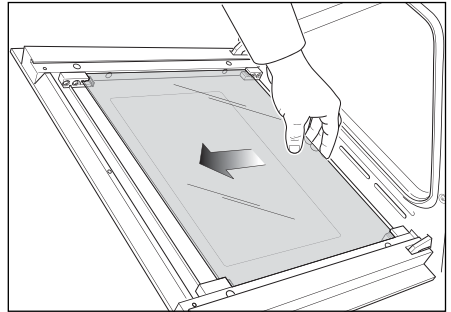


Fig.48b

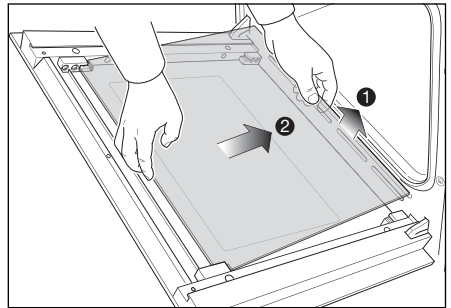


Fig.48c

### Replacing the middle and inner panes of glass

- 1 **Make sure the door is locked open** (see Figs 47a - 47c).
- 2 **Replace the middle pane:**
  - Check that the four rubber pads are in place ("M" in Fig. 49a).
  - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
  - Gently insert the top edge of the pane into the top clamps (arrow 1 in Fig. 49b), then lower the pane and insert the bottom edge into the bottom clamps (arrow 2 in Fig. 49b); and then slide the pane into position (Fig. 49c).

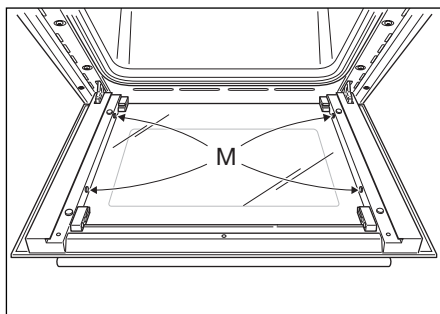


Fig.49a

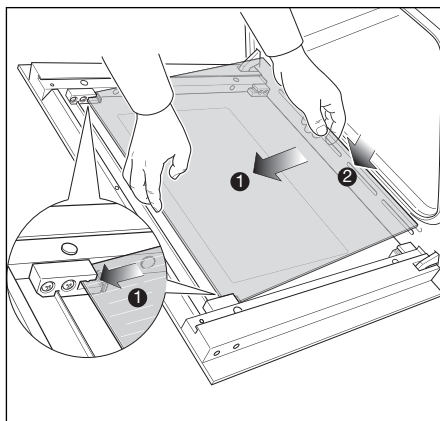


Fig.49b

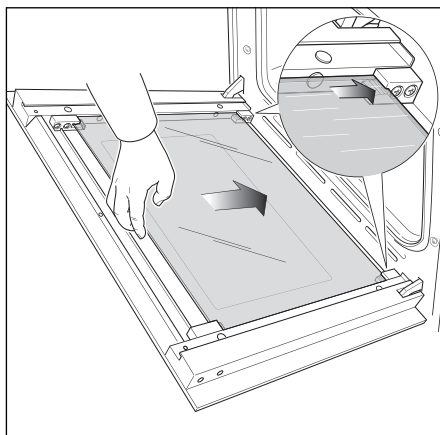


Fig.49c



### 3 Replace the inner pane:

- Check that the four rubber pads are in place ("D" in Fig. 50a).
- Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
- Insert the pane in the left "E" and right "F" slide guides (Fig. 50b), and gently slide it to the retainers "H" (Fig. 50c).
- Replace the seal "G" by hooking in the three fixing hooks. Make sure that you put it in the correct way (Fig. 50e)\*.

- ### 4 Unlock the oven door by opening it completely and closing the lever "A" on the left and right hinges (Fig. 50d).

\*Lower oven doors in tower models do not have a seal.

Note: Single oven doors and upper oven doors in tower models have a gap between the top edge of the inner glass and the sealed gasket. This is to allow air circulation (Fig. 50f).

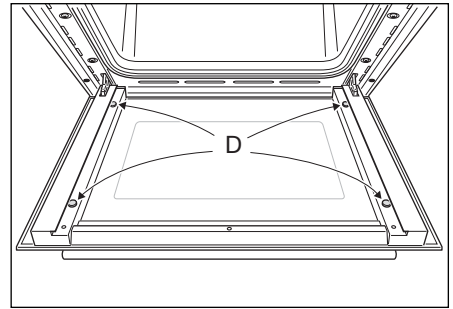


Fig.50a

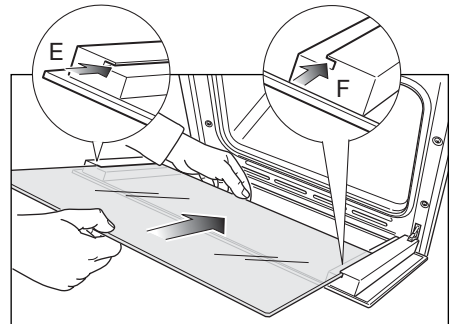


Fig.50b

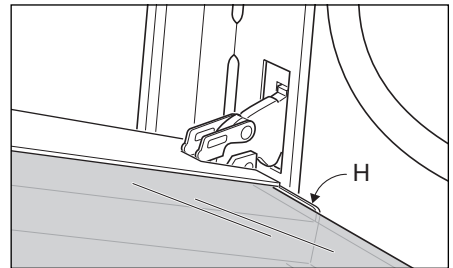


Fig.50c

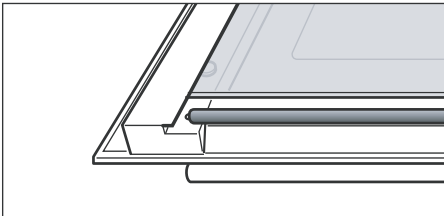


Fig.50f

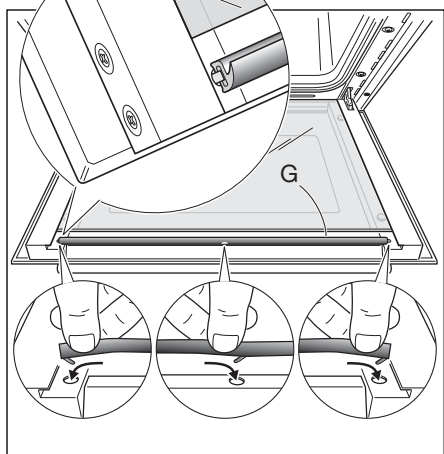


Fig.50e

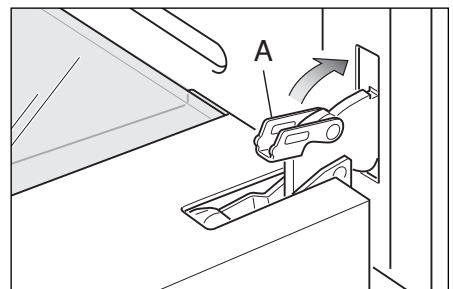


Fig.50d

## DOUBLE MODELS

The lower oven has three panes of glass. To clean these, you need to remove the inner and middle panes.

The upper oven door has two panes. To clean these, you need to remove the inner pane.

### Lower oven door

#### Removing the inner and middle panes of glass

- 1 **Lock the door open:**
  - Fully open the oven door (Fig. 51a).
  - Fully open the lever "A" on the left and right hinges (Fig 51b).
  - Gently close the door (Fig. 51c) until the left and right hinges are hooked to part "B" of the door (Fig. 51b).
- 2 **Remove the inner pane:**
  - Gently pull out the inner pane of glass (Fig. 51d).
  - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

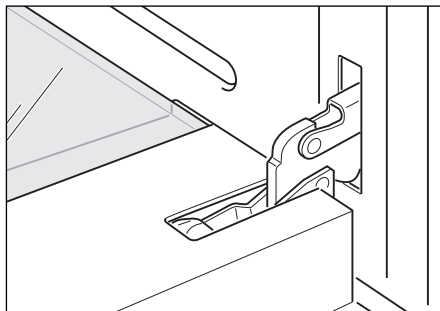


Fig.51a

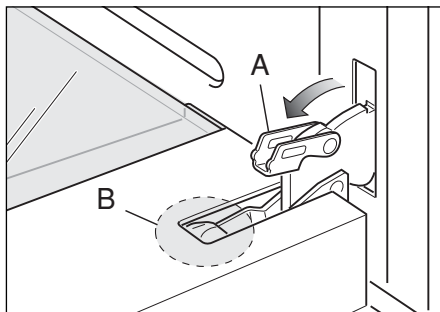


Fig.51b

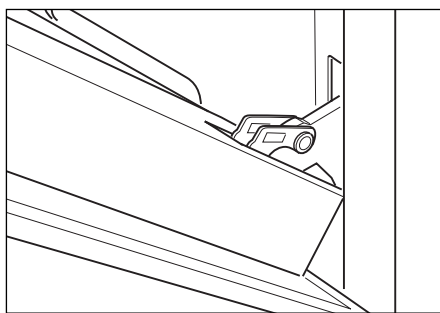


Fig.51c

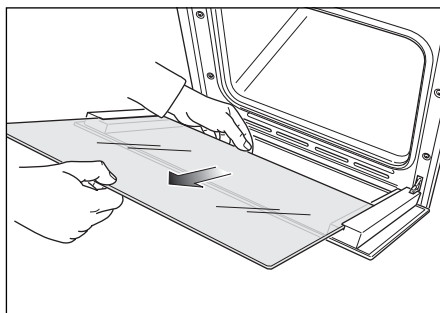


Fig.51d

### 3 Remove the middle pane:

- Gently unlock the middle pane of glass from the bottom clamps by moving it as in Fig. 52b.
- Gently lift the bottom edge of the pane (arrow 1 in Fig. 52c) and remove it by pulling it out from the top clamps (arrow 2 in Fig. 52c).
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

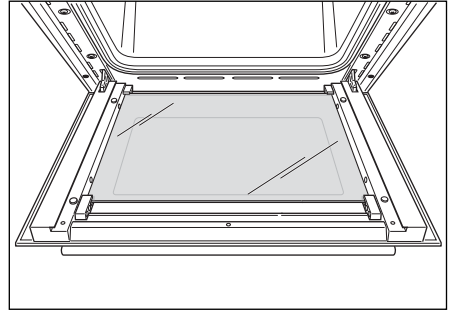


Fig.52a

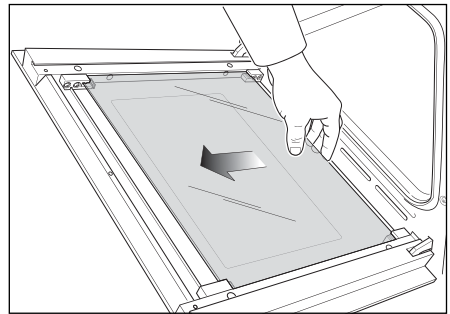


Fig.52b

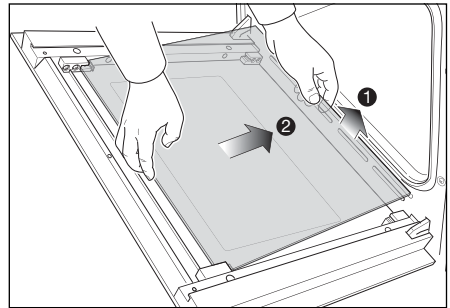


Fig.52c

## Lower oven door

### Replacing the middle and inner panes of glass

- 1 **Make sure the door is locked open** (see Figs 51a - 51c).
- 2 **Replace the middle pane:**
  - Check that the four rubber pads are in place ("M" in Fig. 53a).
  - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
  - Gently insert the top edge of the pane into the top clamps (arrow 1 in Fig. 53b), then lower the pane and insert the bottom edge into the bottom clamps (arrow 2 in Fig. 53b); and then slide the pane into position (Fig. 53c).

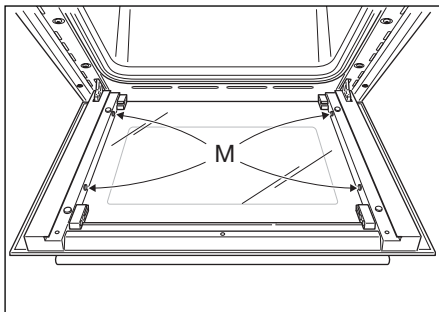


Fig.53a

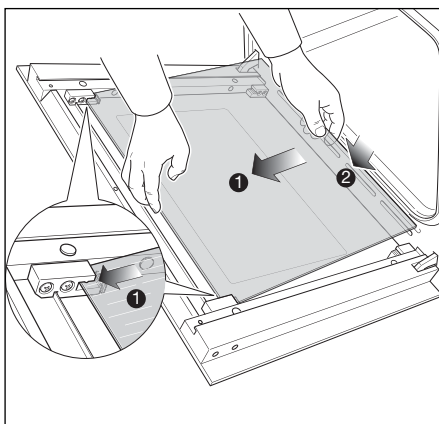


Fig.53b

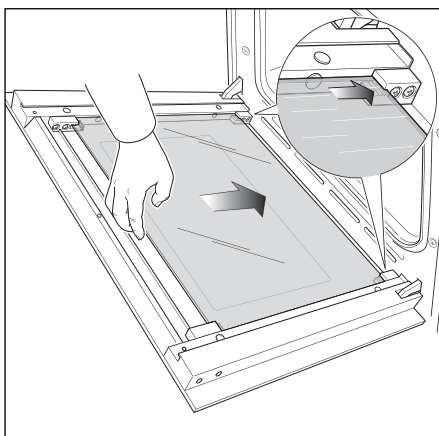


Fig.53c

### 3 Replace the inner pane:

- Check that the four rubber pads are in place ("D" in Fig. 54a).
- Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
- Insert the pane in the left "E" and right "F" slide guides (Fig. 54b), and gently slide it to the retainers "H" (Fig. 54c).

- 4 **Unlock the oven door** by opening it completely and closing the lever "A" on the left and right hinges (Fig. 54d).

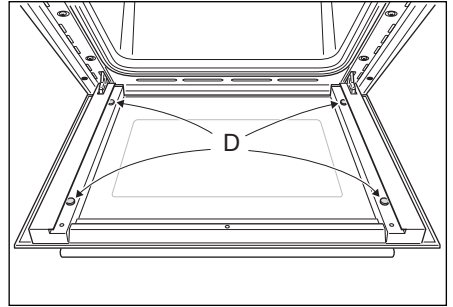


Fig.54a

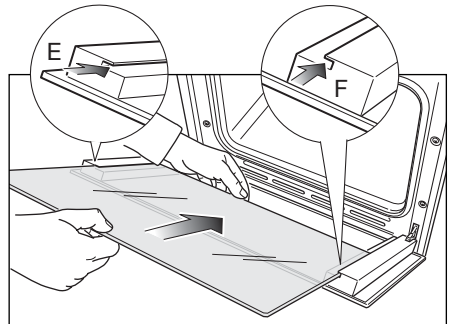


Fig.54b

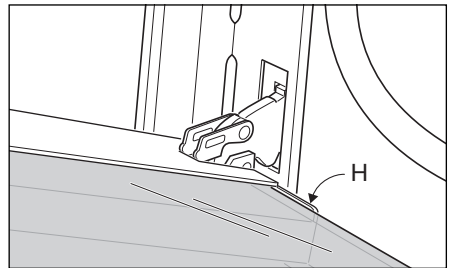


Fig.54c

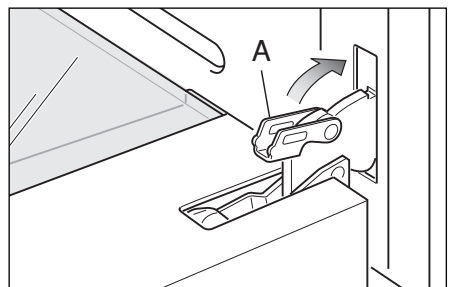


Fig.54d

**Upper oven door**

**Removing the inner pane of glass**

- 1 Lock the door open:**
  - Fully open the oven door (Fig. 55a).
  - Fully open the lever "A" on the left and right hinges (Fig. 55b).
- 2 Remove the inner pane:**
  - Remove the seal "G" by unhooking the three fixing hooks (Fig. 55d).
  - Gently pull out the inner pane of glass (Fig. 55e).
  - Gently close the door (Fig. 55c) until the left and right hinges are hooked to part "B" of the door (Fig. 55b).
  - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

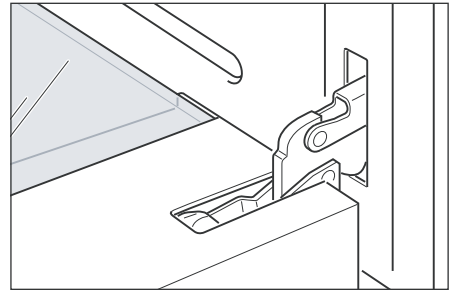


Fig.55a

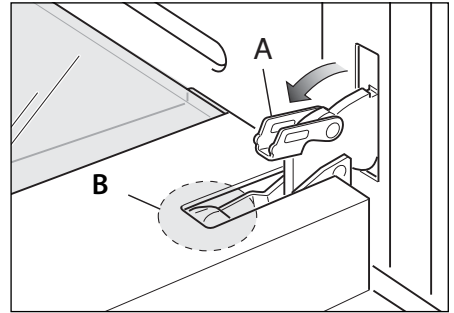


Fig.55b

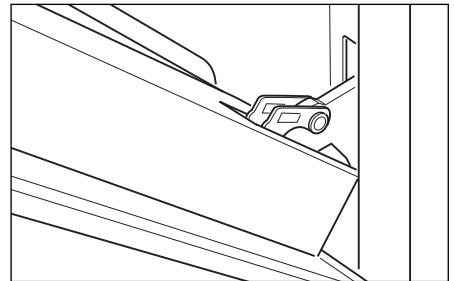


Fig.55c

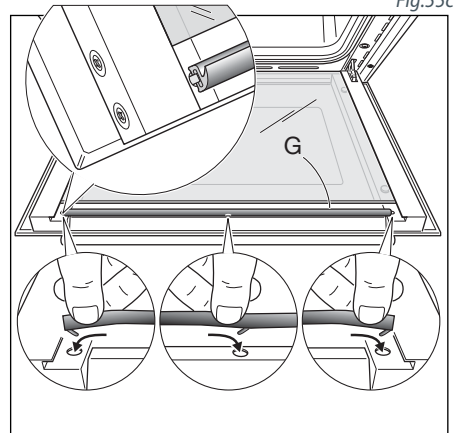


Fig.55d

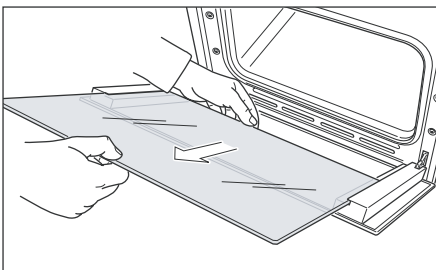


Fig.55e

## Upper oven door

### Replacing the inner pane of glass

- 1 **Replace the inner pane:**
  - Check that the four rubber pads are in place ("D" in Fig. 56a).
  - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
  - Insert the pane in the left "E" and right "F" slide guides (Fig. 56b), and gently slide it to the retainers "H" (Fig. 56c).
  - Replace the seal "G" by hooking in the three fixing hooks. Make sure that you put it in the correct way. (Fig. 56d)\*.
- 2 **Unlock the oven door** by opening it completely and closing the lever "A" on the left and right hinges (Fig. 56e).

\*Note: the gap between the top edge of the inner glass and the sealed gasket is to allow air circulation (Fig. 56f).

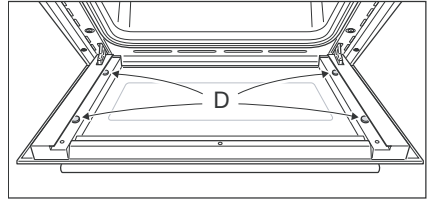


Fig.56a

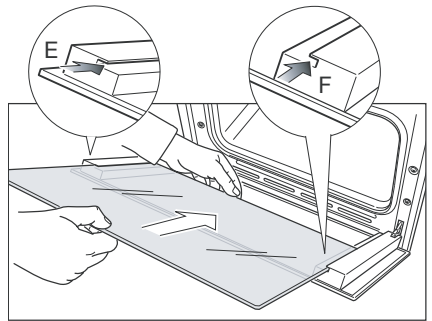


Fig.56b

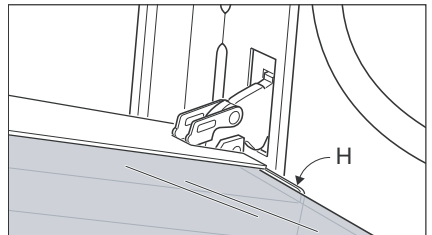


Fig.56c

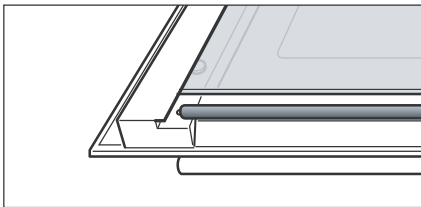


Fig.56f

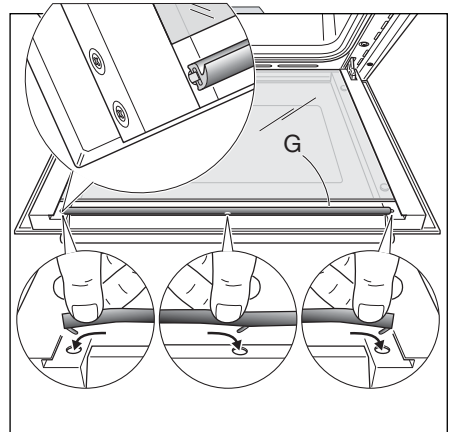


Fig.56d

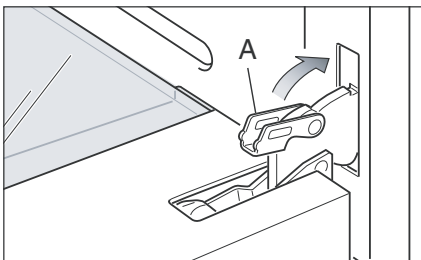


Fig.56e

### Removing the oven door(s)

The oven door(s) can easily be removed as follows:

- Open the door to its full extent (Fig. 57a).
- Open the lever "A" completely on the left and right hinges (Fig. 57b).
- Hold the door (Fig.57c).
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (Fig. 57d)
- Withdraw the hinge hooks from their location following arrow "C" (Fig. 57e).
- Rest the door on a soft surface.

To replace the door, repeat the above steps in reverse order.

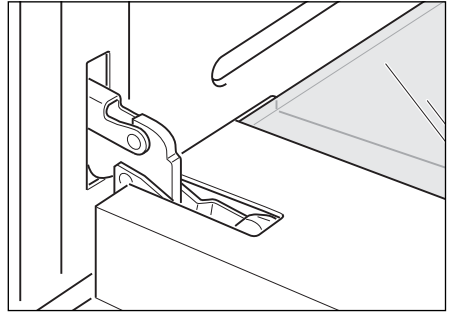


Fig.57a

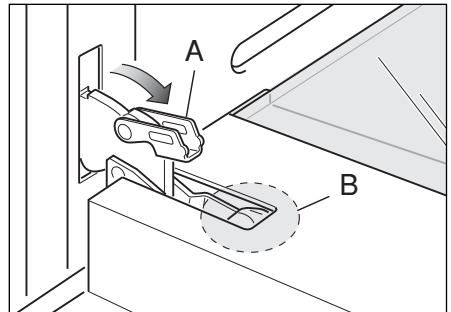


Fig.57b

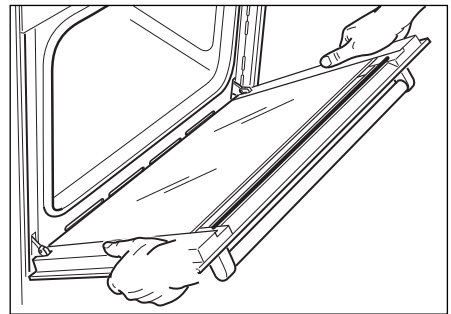


Fig.57c

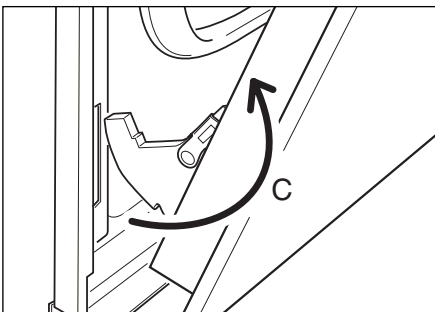


Fig.57e

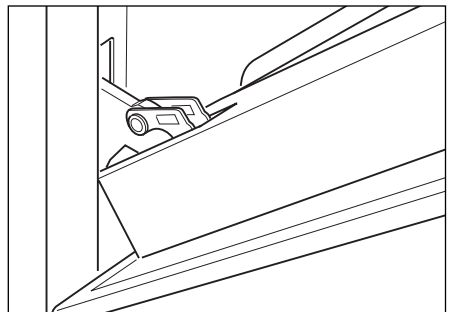


Fig.57d



## Replacing the oven lamp

Let the oven cavity and the heating elements cool down.

### Left lamp (single models, tower models and lower double oven only):

- Remove the side rack (and the side catalytic panel if supplied) by unscrewing the fixing screws.
- Press down from the top the protective cover "A" and remove it by rotating on the lower side.

### **Important!**

*Never use screwdrivers or other utensils to remove the cover "A". This could damage the enamel of the oven or the lampholder. Only use your hands.*

- Unscrew and replace the bulb "B" with a new one suitable for high temperatures (300°C) with the specifications: 230-240V 50 Hz, 25W, E14.
- Refit the protective cover "A" operating in reverse order. **ATTENTION:** the notch in the inner edge of the cover must be oriented toward the lamp.
- Replace the side rack (and the side catalytic panel if supplied).

### Top right lamp:

- Remove the protective cover "C".
- Unscrew and replace the bulb "B" with a new one suitable for high temperatures (300°C) with the specifications: 230-240V 50 Hz, 25W, E14
- Refit the protective cover "C".

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

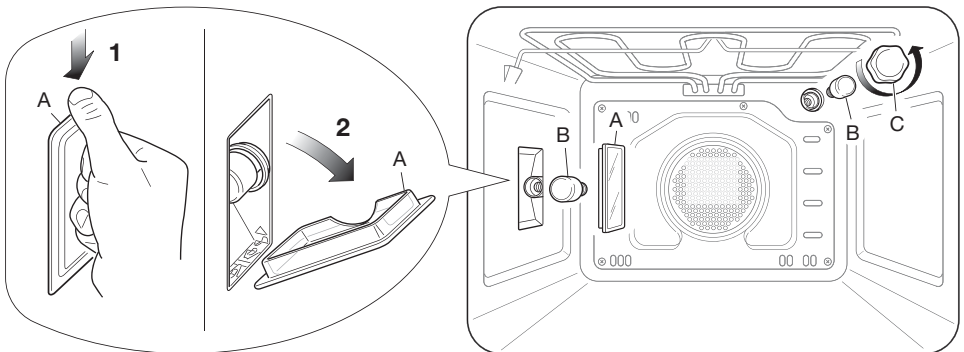


Fig.58 Removing the oven lamps

### **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, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, or contact us through our website:

**[www.fisherpaykel.com](http://www.fisherpaykel.com)**

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 1044 Electromagnetic Compatibility Requirements.

In Europe:

Safety requirements of EEC Directive "Low voltage" 2006/95:

- EN 60335-1 General Requirements for Domestic electrical appliances

- EN 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

Safety requirements of EEC Directive "EMC" 89/336:


- EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3 Electromagnetic Compatibility Requirements



Requirements of EEC Directive 93/68.

European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE)  
(for European Union countries only)

GB This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



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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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NZ AU GB IE

Built-in oven user guide

Published: 01/2008

**Part No. 599481 A**

**F&P Italy Part No. 1103069 - B2**