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The Quantum Project

ASTRO

USER GUIDE

Fisher and Paykel

C O N T E N T S

Astro Built -In oven pg 2-3

First use, The special talents of Astro

All about the clock pg 4

Setting the clock, Using the timer, Using automatic cooking with the clock

Temperature control pg 5

For single and double built-in ovens

Oven cooking options pg 6-7

8 cooking options

Which cooking option for what? pg 8

Shelf positions, oven racks & trays pg 9-10

Oven temperature guide pg 10

Grilling pg 11-13

Tips for successful grilling & grilling guides

Baking pg 14-17

Tips for successful baking & baking guide

Roasting pg 18-19

Tips for successful roasting & roasting guide

Cleaning pg 20-21

Self cleaning liners, flood lights, fat filter, oven runners, oven door & outside

Safety & warnings pg 22

Warranty Information pg 23

Customer care pg 24-25

It is important that the User Guide should be retained with the appliance for future reference.

Should the appliance be sold or transferred to another owner, always ensure that the User Guide is left with the appliance in order that the new owner can familiarise themselves with the appliance and the relevant warnings.

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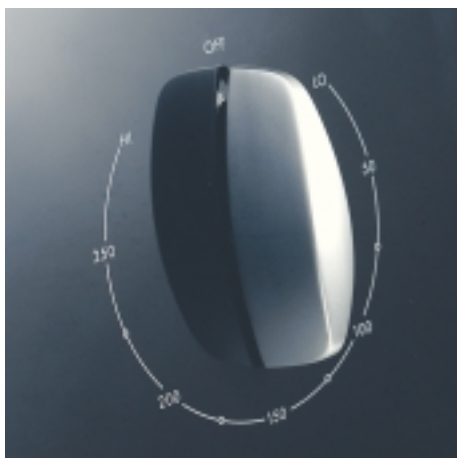
USER GUIDE
BUILT-IN OVEN



ASTRO

ASTRO BUILT-IN OVEN

Now that your new Astro oven is installed and ready to use, you will want to know everything about it to ensure excellent results right from the start. This booklet will introduce you to the features and special talents of Astro. It also includes a comprehensive cooking guide and a number of easy food ideas and recipes. We recommend you read the whole book before you start using your oven, for the sake of safety as well as success.




CAST METAL TEMPERATURE CONTROLLER



CHROME & FLINT GREY INTERIOR

FIRST USE

Check that the clock is set correctly as on page 4. Remove accessories and condition the oven by running at  Fan Bake, 200°C for 1 hour before using it. There will be a distinctive smell, this is perfectly normal but make sure your kitchen is well ventilated during the conditioning period. You can season your Pizza Stone at the same time by wiping the surface with a damp cloth and putting it in the oven while conditioning.

THE SPECIAL TALENTS OF

A choice of eight cooking options for consistently better results. Fully automatic, so you can put your mind to other things. Most interior surfaces are self cleaning. A comprehensive range of accessories are included to make cooking easier. The Astro double oven allows you to achieve more at the same time, while the Astro Compact oven is fully featured in a smaller size.



CAST METAL HANDLE & ELECTRONIC CLOCK



ASTRO E2 DOUBLE OVEN



INSPIRATION

Roast whole bulbs of garlic drizzled with olive oil. When cooked, squeeze pulp over slices of bruschetta and garnish with your favourite herb.

ALL ABOUT THE CLOCK

Using the timer

The timer can be used at any time, even when the oven is not in use.

If the oven is in use, the timer will not turn it off.

To set the timer, press the 🔔 button briefly, then the ⬇️ and ⬆️ buttons to get the time you want. The clock will show the time of the day with the 🔔 symbol in the display.

Check the remaining time by pressing the 🔔 button.

When the time is up, the timer will beep. If the oven is on it will not turn off.

When beeping, to turn the timer off, press any clock button.

Using automatic cooking (For Single and Upper Ovens only).

Check that the clock shows the correct time.

Choose the cooking option and temperature that you want.

The oven indicator neon will glow, and the oven will come on.

Press the 🍲 button, 0.00 will show, then use the ⬇️ and ⬆️ buttons to set the time you want to cook for. **You do not have to set a start time.**

Press the 🛑 button then use the ⬇️ and ⬆️ buttons to set the time you want the oven to turn off. The oven is now set for automatic cooking. *Note: The cooling fan will remain on.* If there is any time to wait before the cooking starts, the time of day and 'Auto' are shown in the clock display. At the end of cooking make sure the oven is returned to manual by pressing the 🔔 button.

To cancel automatic cooking, press the 🍲 button and then press the ⬇️ and ⬆️ buttons to return the time to 0.00. 'Auto' will flash. Press the 🔔 button and turn the Temperature and Function to Off.



CLOCK

To set the clock, press and hold the 🔔 and 🍲 buttons and press the ⬇️ and ⬆️ buttons until the clock shows the correct time.

AUTOMATIC COOKING - SAFE FOOD HANDLING WARNING:
Food should be left in the oven as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause potential food poisoning. Particular care should be taken during warmer weather.

TEMPERATURE CONTROL

Single built-in oven

To turn the oven on, simply select the required cooking option.
Then select the temperature you want with the temperature control.
The oven flood lights will come on automatically while the oven is in use.
The oven indicator neon will glow until the oven has reached the set temperature.

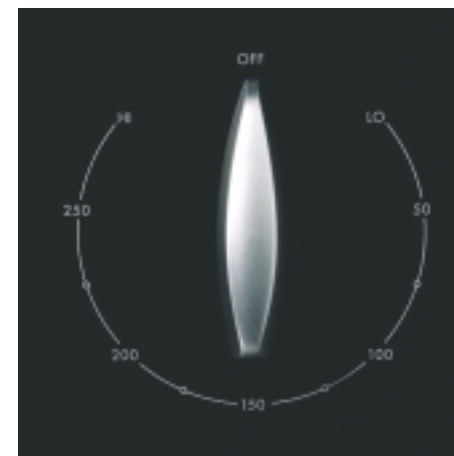
Double built-in oven

UPPER OVEN

To turn the upper oven on, simply select the required cooking option from the left hand side of the control panel. Then select the temperature you want with the temperature control also from the left hand side of the control panel. The oven flood lights will come on automatically while the upper oven is in use. The oven indicator neon will glow until the upper oven has reached the set temperature.







LOWER OVEN

To turn the lower oven on, simply select the required cooking option from the right hand side of the control panel. Then select the temperature you want with the temperature control also from the right hand side of the control panel. The oven flood lights will come on automatically while the lower oven is in use. The oven indicator neon will glow until the lower oven has reached the set temperature. The lower oven cannot be set for automatic cooking. If the upper oven is cold when you are cooking in the lower oven, there may be condensation on the door of the upper oven.



INSPIRATION

Fan Bake rectangles of ready rolled puff pastry.
When cold split and fill with berries and liqueur flavoured whipped cream. Dust lightly with icing sugar.

-  **Timer** Allows a time to be set. This will not turn the oven off at the end of the time.
-  **Cook Time** Allows a time to be set for automatic cooking or auto stop cooking.
-  **STOP** The oven will automatically turn off at the end of the set time.
-  **Stop Time** Enables a time at which automatic cooking finishes to be set.
-  **Manual Sign** Returns the oven to manual mode when automatic cooking is completed.
-  **Down and Up Arrows** Used for changing times in the selected mode.

COOKING OPTIONS

Your Astro oven has 8 cooking options. On the oven control panel each option is represented by a symbol.

Traditional method of cooking, most suitable for food that requires long cooking or cooking at a low temperature e.g. fruit cakes. The oven should be preheated first and is best for single trays.

BAKE
Top & lower heating element.



The fan forces hot air from an element around the fan throughout the oven. This is good for cooking several dishes or trays at one time, as you don't have to worry about food being too close to the elements and burning. It is really good for more than one tray of baking and for casseroles or oven meals.

FAN FORCED
Fan plus fan element.



A fan at the back of the oven circulates hot air from the top and lower elements. Fan Bake tends to brown food more quickly so you may need to lower the temperature. It is good for crisping foods e.g. pastry products and slices.

FAN BAKE
Fan plus top & lower elements.



Uses heat from the lower element only. The oven needs to be preheated on Bake or Fan Bake. Use Classic Bake for quiches, slices, anything you want browner on the bottom than top.

CLASSIC BAKE
Lower element.





ECO GRILL

Top inner element.

Uses the inner area of the top element. Use for single servings or small pieces of food.



GRILL

Top inner & outer elements.

Grill cooks a large area of food using the two top elements. For best results leave the door open at first stop position. Grilled vegetables are quick and have a wonderful flavour.



FAN GRILL

Fan plus top elements.

The fan circulates the heat from the top elements. This is excellent for foods that would normally be fried. Large cuts of meat cooked on Fan Grill give a result similar to using a rotisserie. Dishes such as lasagne and moussaka can also be Fan Grilled.



DEFROST

Fan only.

Defrost circulates air from the fan without heat, to prevent food from drying out or starting to cook. Thawed food should be removed from the oven and refrigerated until needed. Multi trays may be defrosted.

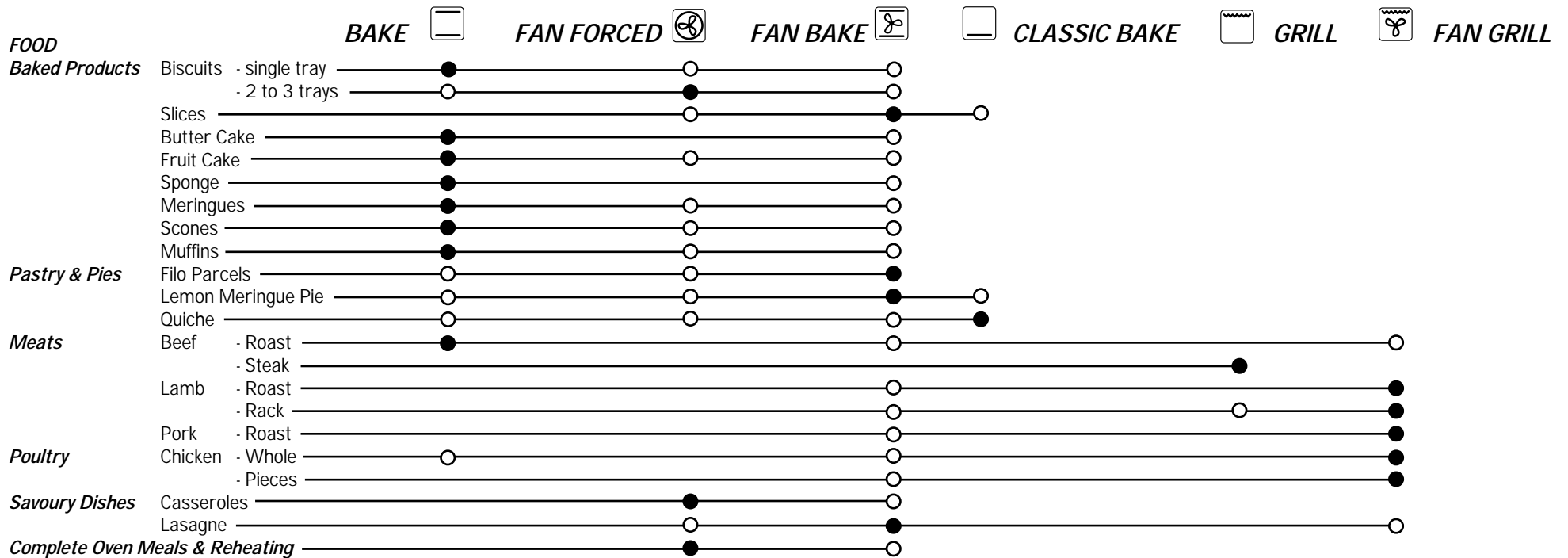


INSPIRATION

Grill large slices of fruit e.g. bananas, mango, peaches. Sprinkle with brown sugar, drizzle with brandy and serve with ice cream.

WHICH COOKING OPTION FOR WHAT?

This chart will help you to match your cooking requirements to the most appropriate option. *Note:* ● Recommended method ○ Alternative method



INSPIRATION

A delicious fruit crumble can be made by combining flour, sugar, butter, coconut and sunflower seeds. Sprinkle over sliced apples and rhubarb flavoured with lemon juice and raw sugar. Fan Bake at 180°C for approximately 30 minutes.

S H E L F P O S I T I O N S , O V E N R A C K S & T R A Y S

Your Astro built-in oven is supplied with

2 racks	1 grill rack	1 shallow tray
1 glass tray	1 deep tray	1 fat filter

*Note: Double Ovens have two sets, one for each oven space for the whole unit.
Only 1 Pizza Stone & Paddle is supplied.*

Shelf positions

Shelf positions are numbered from the top down. The top positions are for grilling. We do not recommend cooking on the bottom of the oven.

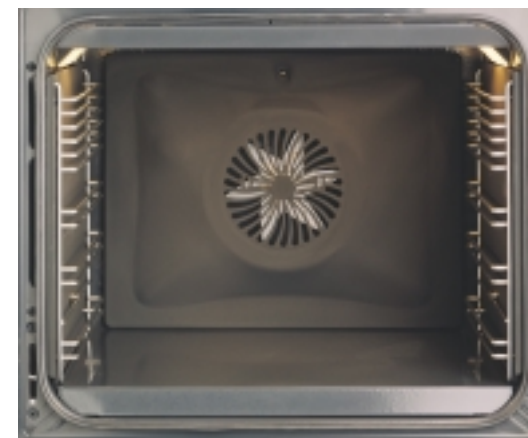
Racks

The racks can be used during all cooking options to support trays, baking dishes, roasting pans and cake tins.

Grill rack

The grill rack fits inside the deep tray, so they can be placed in the oven together. When using Eco Grill place food on grill rack in the middle where the runners are further apart.

Continued next page.



INTERIOR SHOWING RACK POSITIONS



INSPIRATION

Try tossing some boiled, sliced potatoes in oil then place in a dish, sprinkle with parmesan and grill until brown.

Shallow tray

The shallow tray is a baking tray for biscuits and baked dishes. It can also be used to support dishes for multi-level cooking.

Glass tray

The multipurpose glass tray is made from toughened glass to withstand high temperatures. It is suitable for roasting and grilling, and can also be used as a serving dish. The rim on the tray makes it easy to handle. The glass tray will not distort or corrode, and it won't shatter into small pieces if knocked.

Fat filter

The fat filter protects the fan against fat build up. The filter should be in place when the fan options are being used for roasting.

Warning: Do not use fat filter when cooking baked products with the fan option.

Installing the fat filter

To install, hold the fat filter by the handle, insert the two tabs into the oval holes in the fan cover, ensuring the filter covers the opening completely.

Important: The fat filter should be cleaned after every use. If the fat filter is not cleaned, the filter will block and shorten the life of the fan element.

OVEN TEMPERATURE GUIDE

Celcius (°C)	Fahrenheit (°F)	Gas Mark
110	225	1/4
130	250	1/2
140	275	1
150	300	2
170	325	3
180	350	4
190	375	5
200	400	6
220	425	7
230	450	8
240	475	9

Use this chart as a guide when converting temperatures.

INSPIRATION

Make crostini by toasting thin slices of french loaf dabbed with olive oil. When cold spread with a selection of: tapenade, feta & roast capsicum; cream cheese, peppery salami & peach chutney; blue cheese, whole walnuts & rocket.

GRILLING

Your Astro oven gives a choice of Grill, Eco Grill or Fan Grill. For many meats grilling is considered to be a healthier alternative to frying. Recently, grilling has also become a popular way to cook vegetables. Where appropriate food should be at room temperature before being grilled.

Tips for successful grilling



Grill

Preheat grill for 5 minutes before using. Leave the oven door open at the first stop position so the grill element does not cycle on and off. For Full Grill place food on the grill rack and sit in the deep tray. Slot into the upper runners near the top of the oven (see Grilling Guide for most appropriate shelf). Grill one shelf at a time.

When using Eco Grill place food on rack in deep tray in the middle where the runners are further apart. When grilling the higher in the oven food is placed the faster it will cook and brown. Food will cook and brown faster set at HI or 250° and we recommend you grill at such temperatures. Lower temperatures can be used for grilling if desired.

Warning: Accessible parts may become hot when the grill is in use. Children should be kept away.



Fan Grill

The oven does not need to be preheated and grilling is carried out with the door closed.

The upper elements cycle on and off and the hot air is circulated by the oven fan. The thermostat maintains the desired temperature.

Place food on the grill rack in the deep tray.

Slot the tray into a shelf position near the middle or lower part of the oven (see Grilling Guide for most appropriate shelf).

Fan Grill is suitable for foods that you would normally pan fry, barbeque or rotisserie, and for larger cuts of meat.



INSPIRATION

Marinate lamb cutlets in oil, balsamic vinegar and fresh thyme. Grill to medium rare and cover with a mixture of pureed basil, grated parmesan, brioche crumbs and a little olive oil. Place under grill to cook.

GRILLING GUIDE



GRILL



FAN GRILL

FOOD			Shelf	Temp °C	Time (min)	Shelf	Temp °C	Time (min)	
Beef	Steak	- Rare	4	Hi	8-10				
		- Medium	5	Hi	10-15				
		- Well Done	5	Hi	15-20				
	Hamburgers	- Well Done	5	Hi	12-15	5	180-200	15-25	
	Meatballs	- Well Done	5	Hi	12-15	5	180-200	15-25	
Lamb	Chops	- Medium	5	Hi	15-20	4	180-200	15-20	
		- Well Done	5	Hi	20-25	4	190-200	20-25	
	Rack	- Medium				6	190-200	25-35	
Pork	Chops	- Well Done	4	Hi	15-20	5	180-200	20-30	
		Ham Steaks	- Well Done	5	Hi	15-20	5	180-200	15-20
		Bacon		3	Hi	4-6	4	180-200	10-15
Sausages			4	250-Hi	10-15	5	180-200	15-25	
Chicken	Pieces	- Well Done				5	180-200	15-20	
	Whole	- Well Done				7	175	30-35 <small>per 500g</small>	
Fish	Fillets, Thick					4	180-200	8-12	
	Fillets, Thin					4	180-200	6-10	
Toast	1-6 Slices	- Medium	1	Hi	2-3				
	1-2 Slices	- Medium	1	Hi	2-3				



The chart above refers to full sized oven shelf positions, numbered from the top down. The above temperatures and times are a guide only and you may need to increase or decrease them depending on your preferences. When cooking large cuts of meat times and temperatures are based on 30 minutes per 500g/1 lb.

INSPIRATION

Stuff pesto under the skin of boneless chicken breasts and bake in a hot oven on an oven tray sprayed or brushed with olive oil.

GRILLING GUIDE - FAN GRILL

FOOD		Shelf	Temp °C	Time (min)
Family	Fruit Crumbles	5	150-160	20-25
Favourites	Macaroni Cheese	5	175-180	20-30
	Lasagne	5	150-160	25-30
	Moussaka	5	150-160	30-35
	Cannelloni	5	150-160	25-30
	Vegetables	5	175-200	20-30
Snacks	Cheese Rolls	4	175	5-8
	Nacho's	4	175	10-15

This chart refers to full sized oven shelf positions, numbered from the top down. The above temperatures and times are a guide only and you may need to increase or decrease depending on your preferences. When cooking large cuts of meat times and temperatures are based on 30 minutes per 500g/1 lb.



FAN GRILL SET UP

Compact Oven

The compact oven can be used in the same way as a full sized oven because it is fully featured. As the oven is smaller, use shelves 1 & 2 for grilling, and shelves 3 & 4 for baking. Food may need to be cooked at a lower temperature or for a shorter time.



INSPIRATION

Top freshly fried thick slices of aubergine with a generous slice of mozzarella cheese. Melt under a hot grill and drizzle with olive oil. Great for lunch with a salad and crusty bread.

B A K I N G

When it comes to baking, your Astro oven gives you an outstanding choice of options (refer to Cooking Options on pages 6 & 7).

Tips for successful baking

Set your oven to pre-heat while you prepare, many baked items don't like to be kept waiting for the oven.

Use baking paper to line cake tins and biscuit trays and you'll eliminate the need for greasing.

Read your recipe right through and assemble the ingredients on the bench before you start, you'll save yourself a lot of panics.

You may find temperatures on  Fan Bake need to be lowered.

Warning: Do not use fat filter when cooking baked products or fan functions.

Some foods are best cooked on particular functions. For example rich fruit cakes and single cakes are best cooked on Bake without fan.

A single tray of baking works best using bake, however if 2 or more trays are cooked on Bake they will need to be interchanged during cooking to ensure an evenly cooked product.

Fan Bake is great for pastry products such as bacon and egg and apple pies as pastry crisps up well. You should always centre baking tins on trays. Multi shelf cooking can be used with Fan Forced and Fan Bake. When cooking 2 trays on Fan Bake cooking times may be longer and you may need to remove some foods from the oven at different times.

Fan Forced is well suited to batch baking up to 3 trays at a time for products like biscuits, scones and meringues.




Refer to the Baking Guide for suggested times, temperature and shelf positions.

For best results we recommend you bake using the trays supplied with your oven.

INSPIRATION

Gourmet pizzas are easy - Try caramelised onion, blue cheese, red Thai curry paste and shredded chicken (add a garnish of yoghurt before serving), basil pesto with feta & tomato.

BAKING GUIDE

FOOD	 BAKE			 FAN FORCED			 FAN BAKE		
	Shelf	Temp °C	Time (min)	Shelf	Temp °C	Time (min)	Shelf	Temp °C	Time (min)
Baked Products									
Biscuits	6	170-180	10-20	5&7	170-180 ★	8-15	5&6	160-175	8-15
Slices	7	170-180	20-30	6	170-190	20-30	7	150-175 ★	20-30
Shortbread	6	150-160 ★	25-35	6	150-160	20-30	6	140-150	20-30
Cake Butter/Choc	8	150-175 ★	55-75	8	150-170	55-75	8	150-160	55-75
Fruit Rich	8	135-150 ★	4-6hrs	7	130-150	4-6hrs	8	125-150	4-6hrs
Sponge	7	170-190 ★	20-40	7	170-190	25-35	7	160-175	20-30
Victoria Sandwich Cake	7	170-190 ★	20-40	4,6&8	150	20-35	7	170-190	20-30
Small Cakes	6	170-190 ★	20-30	4,6&7	175	18-20	6	170-190	20-25
Muffins	6	200-220 ★	15-20	6	200-220	20-30	6	190-210	15-20
Meringues	7	110-130 ★	50-70	4,6&7	100	2hrs30min	6	105-120	50-70
Scones	6	215-230 ★	10-15	4,6&7	200	10-12	6	200-215	10-15
Bread/Rolls	7	190-220	10-40	7	180-210	10-40	7	175-200 ★	10-40
Pizza	8	225-250	15-20	6&7	225-250	15-20	6&8	200-230 ★	15-20
Quickbread	8	150-180	45-60	8	150-180	45-60	8	150-175 ★	45-60
Apple Pie	6	190-200	25-35	4,7&8	175-200	25-30	6&7	180-200 ★	25-30
Custard Tart	7	210/160★	30-50	7	210/160	30-50	7	190/150	30-50




★ SUGGESTED COOKING FUNCTION

The chart above refers to full sized oven positions, numbered from the top down.
For the compact oven, use shelves 3 & 4 for baking (refer to page 13).



The chart will help you select the best times, temperatures and shelf positions to use for various foods. Remember that it is only a guide - recipes vary, so small adjustments may be necessary.

BAKING GUIDE

FOOD	 BAKE			 FAN FORCED			 FAN BAKE		
	Shelf	Temp °C	Time (min)	Shelf	Temp °C	Time (min)	Shelf	Temp °C	Time (min)
Pastry	Filo	7	175-190	30-35	7	160-180	30-35	7	150-160 ★ 25-30
	Flaky/Puff	6	225-250	10-20	6	210-225	10-20	6	200-220 ★ 10-20
	Quiche	7	200-220	20-30	7	190-210	20-30	7	180-200 20-30
	Bacon & Egg Pie	7	180-190	30-50	7	170-190	30-50	7	170-180 ★ 30-50
	Lemon Meringue Pie	7	170-180	15-20	7	170-180	10-20	7	165-175 ★ 10-20
Family Favourites	Lasagne	7	170-180	25-35	7	150-160	25-35	7	150-160 ★ 25-35
	Meatloaf	7	175-190	50-60	7	175-190	45-50	7	170-180 ★ 40-55
	Chicken Pieces	6	175-180	45-50	7	170-180	45-50	7	155-170 ★ 45-50
	Chicken Casserole	7	175-190	50-65	7	170-180 ★	45-60	7	150-165 45-60
	Complete Oven Meal* Automatic Cooking of Complete Oven Meals				7&5	175 ★	100-110		
Vegetables	Baked	6	150-200	45-90	3,7&8	150 ★	90-100	6	150-175 ★ 45-90
	Roasted	6	175-200	45-90	6	150-175	45-90	6	175-200 ★ 45-90
					6	175-200	45-90		

★ SUGGESTED COOKING FUNCTION

The chart above refers to full sized oven shelf positions, numbered from the top down
For the compact oven, use shelves 3 & 4 for baking (refer to page 13).

When cooking large cuts of meat, times and temperatures are based on 30 minutes per 500g/1lb.

*Complete Oven Meal Example: 1.5kg roast lamb, 800g potatoes, 400-500g root vegetables & fruit pie. Note: depending on the size of the meat and weight of vegetables, cooking times will vary.

The chart will help you select the best times, temperatures and shelf positions to use for various foods.
Remember that it is only a guide - recipes vary, so small adjustments may be necessary.

Macadamia Nut Brownies

Filling

125g butter
150g dark cooking chocolate
2C brown sugar (lightly packed)
1/2C cocoa
3 eggs (lightly beaten)
1t vanilla essence
1t coffee powder
1 1/2C flour
1t baking powder
1/2C chopped macadamia nuts

Select Fan Bake and 175°C.

Melt butter and chocolate (microwave on medium for 3-4 minutes, stirring after 2 minutes).

Mix well, add sugar, cocoa, eggs and macadamia nuts. Fold in sifted flour and baking powder.
Fan Bake in slice pan 28cm x 19cm for 20-25 minutes, shelf 7.



ASTRO

INSPIRATION

Roast pieces of beetroot & pumpkin until tender.
When cool, fold in chopped spinach, crumbled feta
and sprinkle with Italian parsley.

ROASTING

Your Astro oven is equipped to handle a variety of roasts - from a succulent leg of lamb to the trimmed Christmas turkey (refer to Cooking Options on pages 6 & 7).

Tips for successful roasting

A large piece of meat requires fewer minutes per 500g/1lb than a smaller piece. Roasting times will be affected by the shape and size of the meat being roasted. Meat with a bone will cook more quickly than a rolled roast. Don't add water to your roast, as this has a steaming effect. For perfect results, use a meat probe or meat thermometer. The internal temperature of the meat will continue to rise during standing, so allow for this in your calculations (this is particularly important if you want a rare or medium rare roast). It's a good idea to let all roast meats stand for 10-15 minutes before carving - the juices will be less likely to run out when you carve.

Warning: *Do not place aluminum foil or dishes with reflective qualities on the oven bottom as this will cause a heat build up which will result in irreversible damage to the enamel.*

Roasted Peppers Stuffed with Mushrooms

*2 large red peppers
2 large yellow peppers*

Filling

*2 T olive oil
1 large onion, finely chopped
2 cloves garlic, crushed
400g can tomatoes
2 T tomato paste
1 t sugar
salt and ground black pepper*

*2 T olive oil
50g mushrooms, sliced thickly
50g pinenuts
1 T fresh basil, roughly torn
50g pitted black olives
50g shredded parmesan cheese*

*To roast the peppers, halve lengthways and deseed.
Place cut side down on a baking tray at 200°C for 15 minutes.*

Make the filling by gently frying the onion and garlic in the oil until softened and lightly coloured. Add tomatoes, tomato paste and seasonings; cook uncovered 15-20 minutes until the mixture is thick.

*Sauté mushrooms in second measure of oil until soft.
Add mushrooms, pinenuts, basil and olives to tomato mixture.
Place peppers in ovenproof dish and fill with tomato mixture sprinkle with Parmesan cheese. Bake for 15-20 minutes until heated through.*

INSPIRATION

Lemon and garlic leg of lamb is a quick and tasty roast. Peel and slice cloves of garlic. Make knife holes in the meat to push the clove pieces into and drizzle with lemon juice. For best results, prepare in the morning and leave to marinate in the fridge. Roast the lamb on Fan Grill at 180°C for 90 minutes.

ROASTING GUIDE

FOOD		Temp °C	Time (min)	Internal Temp °C
Beef	- Rare	160-170	30-35	60-65
	- Medium	160-170	35-45	65-75
	- Well Done	160-170	45-60	75-80
Mutton	- Well Done	160-170	45-60	80-85
Hogget/Lamb	- Medium	160-170	30-40	79-82
	- Well Done	160-170	45-60	82-85
Pork	- Well Done	180-185	40-45	78
Chicken	- Well Done	160-180	60-90	
Venison*	- Rare	220	3.5 per cm thickness	65-70
Turkey	- Well Done	150-170	3-5 1/2 hours	67-71

* Brown prior to roasting in an oiled frypan on high heat.

Roasting can be achieved with a range of cooking options,

☑ Fan Bake, ☑ Fan Forced, ☐ Bake and ☑ Fan Grill can all be used for roasting each having unique results. Meats roasted on Fan Grill cook and brown in a rotisserie style. Radiant heat sears the outside surface while the inside remains tender and juicy.

Fan Forced is perfect for roasting when you also need to cook several other dishes simultaneously as tray position is not as crucial as other functions. Use Fan Bake for cooking 1-2 trays, it tends to brown and cook faster than Bake. Bake is the traditional method of roasting, cook 1 tray at a time.

The above temperatures and times are a guide only and you may need to increase or decrease depending on your preferences and which cooking option you use. When cooking large cuts of meat times and temperatures are based on 30 minutes per 500g/1 lb.



INSPIRATION

Cook smoked salmon, mix with cooked pasta spirals and a curry sauce. Place in single serve dishes, topped with breadcrumbs, dill and coriander, grill until golden.

C L E A N I N G

Cleaning Flood Lights

With the oven turned off at the wall, clean oven lights using household detergents or an ammonia based cleaner (e.g. Handy Andy). Specialised oven cleaners may also be used (follow manufacturers instructions). The glass covers can be removed for cleaning or to allow bulb replacement. Always replace the cover before using the oven.

Warning: Ensure that the appliance is switched off at the wall before replacing the oven lamp to avoid the possibility of electric shock.

Self Cleaning Liners

To reduce manual oven cleaning, your Astro oven has catalytic self-cleaning liners fitted to the side walls and back of the oven. The liners are coated with a special enamel, which is porous and contains oxidising catalysts. At normal cooking temperatures, the grease and dirt that comes into contact with the liners is absorbed by the enamel and broken down by the oxidising catalysts. The cleaning action is enhanced by a higher temperature, so from time to time it may be necessary to run the oven at Fan Grill, 200°C for 1 to 1½ hours if needed. Do this on a regular basis if a lot of cooking has been carried out. The oven roof is also self-cleaning. Heat from the upper elements break down any grease and dirt which may be deposited. **Warning: Do not use detergent, abrasives or oven cleaners on catalytic self-cleaning liners.**

Cleaning Oven Runners

Clean oven runners using household detergents or an ammonia based cleaner (e.g. Handy Andy). Specialised oven cleaners may also be used (follow manufacturers instructions).

The wire side runners may be removed to make cleaning easier. To remove the runners gently push the runner underneath the stud down and lift the runners up and towards the centre of the oven. The prongs at the top will slide out.

To replace the runners, place top prongs into small slots at top of oven cavity, lower runners and gently push wire underneath stud.

Warning: Do not lower runners until prongs are fully inserted.

Cleaning the Fat Filter

The fat filter should be cleaned after every use. If the fat filter is not cleaned the filter will block and shorten the life of the fan element. For normal soiling, place in a dishwasher on normal wash. If the fat filter is very dirty, place in a saucepan with either 2 tablespoons of washing powder, or 1 tablespoon of dishwasher powder. Bring to the boil and leave to soak for at least 30 minutes. Rinse the filter in clean water and dry.

To refit the fat filter, hold the filter by the handle, insert the two tabs into the oval holes in the fan cover, ensuring the filter covers the opening completely.

I M P O R T A N T

*Please keep the following rules in mind when you're cleaning your Astro Oven. Please read the cleaning instructions and the Safety & Warnings on page 22 before you start. Ensure the appliance is switched Off and cool to touch before cleaning. Be careful of sharp edges. **Warning: Do not place aluminium foil or dishes with reflective qualities on the oven bottom as this will cause a heat build up which will result in irreversible damage to the enamel.***

Cleaning the Oven Door

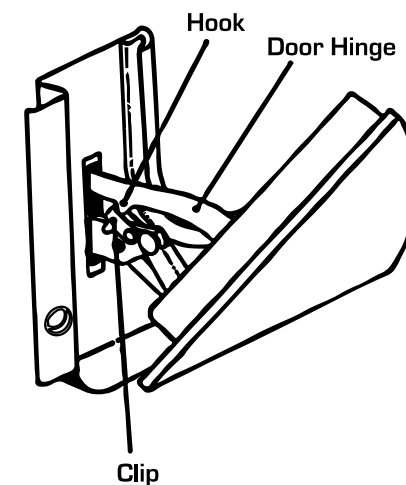
Clean the inside of the oven door while it's still warm using household detergents or an ammonia based cleaner (e.g. Handy Andy). Specialised oven cleaners may also be used (follow manufacturers instructions) or a razor blade scraper, handled carefully.

To make cleaning easier, you can remove the oven door. Open the door fully, lift the clips back towards you onto the hooks, raise door slightly, (holding on both sides near the handle and making sure that the clips stay on the hooks), lift the door out.

To put door back on, place upper hinge arm in upper slot and lower hinge arm in lower slot. Push the hinges in as far as they will go. Lower door gently - the clips should release from the hooks. Raise the door slightly and ensure the clips are released from the hooks. Close the door.

Cleaning the Outside

Wipe the oven's outside surfaces frequently using warm water and a household detergent or a spray-on wipe-off cleaner. Do not use abrasive cleaners.



S A F E T Y & W A R N I N G S

Your Astro oven has been carefully designed to operate safely during normal cooking procedures.

Please keep the following rules in mind when you're using this appliance

Warning: During use this appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Warning: Do not stand or place heavy objects on the door.

Warning: Do not place aluminium foil or dishes with reflective qualities on the oven bottom as this will cause a heat build up which will result in irreversible damage to the enamel.

AUTOMATIC COOKING - SAFE FOOD HANDLING

WARNING: Food should be left in the oven as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause potential food poisoning. Particular care should be taken during warmer weather.

Electrical supply cord

If the electrical supply cord is damaged, it must only be replaced by an authorised person. This appliance should be connected to a circuit which incorporates an isolating switch, providing full disconnection from the power supply.

Warning: This appliance should be connected to a circuit, which incorporates an isolating switch providing full disconnection from the power supply.

A cavity ventilation fan is included in built-in ovens. This will come on whenever the oven is in use. It will blow air out above the door.

When the oven is turned off, the cavity ventilation fan may stay on until the oven cools down.

Caution: If the air flow above the door does not start when the function is selected or stops during the cooking cycle, turn off the oven and call an Authorized service person. If an over temperature situation does occur, the oven is fitted with an automatic resetting over temperature thermostat which will turn the elements, function fan and lights off.

W A R N I N G

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.

IS ER PA EL **smart care** ANU ACTURER S A ANT

When you purchase any new Fisher & Paykel whiteware Product you automatically receive a 2 year Manufacturer's Warranty covering parts and labour for servicing within New Zealand and Australia.

IS ER PA EL UNDERTA ES TO

Repair or, at its option, replace without cost to the owner either for material or labour any part of the Product, the serial number of which appears on the Product, which is found to be defective within TWO YEARS of the date of purchase.

This warranty DOES NOT cover

- A. Service calls to which are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product fault. For example:
 - 1. Correct the installation of the product.
 - 2. Instruct you how to use the product.
 - 3. Replace house fuses or correct house wiring or plumbing.
 - 4. Correcting fault(s) caused by the user.
- B. Defects caused by factors other than:
 - 1. Normal domestic use or
 - 2. Use in accordance with the Product's User Guide.
- C. Defects to the Product caused by accident, neglect, misuse or Act of God.
- D. The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorised repairs.
- E. Normal recommended maintenance as set out in the Product's User Guide.
- F. Repairs when the appliance has been dismantled, repaired or serviced by other than a Fisher & Paykel AUTHORISED CUSTOMER SERVICE CENTRE or the selling dealer.
- G. Pick up and delivery.
- H. Transportation or travelling costs involved in the repair when the product is installed outside the Fisher & Paykel AUTHORISED CUSTOMER SERVICE CENTRE'S normal service area.

SERVICE UNDER THIS MANUFACTURER'S WARRANTY MUST BE PROVIDED BY FISHER & PAYKEL. SUCH SERVICE SHALL BE PROVIDED DURING NORMAL BUSINESS HOURS. THIS WARRANTY CERTIFICATE SHOULD BE SHOWN WHEN MAKING ANY CLAIM.

Note: This Warranty is an extra benefit and does not affect your legal rights.



PRODUCT DETAILS

FISHER & PAYKEL LTD

Model/Serial No.

Date of Purchase _____

Purchaser _____

Dealer _____

Suburb _____

Town _____

Country _____

This warranty applies only to product purchased in New Zealand and Australia.

***Please keep this User Guide in a safe place.
Do not return to Fisher & Paykel.***

C U S T O M E R C A R E

Before you call for service or assistance ...

Check the things you can do yourself. Refer to your User Guide and check...

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 following...

In New Zealand if you need assistance ... *

Call your Fisher & Paykel retailer who is trained to provide information on your product, or if we can be of any further help, please contact our Customer Care Centre,

Toll Free: 0800 FP CARE or 0800 37 2273

Email: Customer.Care@fp.co.nz

Fax: (09) 273 0656

Postal Address: PO Box 14-917, Panmure, Auckland.

If you need service ... *

Fisher & Paykel has a network of independent Fisher & Paykel AUTHORISED SERVICE CENTRES whose fully trained technicians can carry out any service necessary on your product. Your dealer or our Customer Care Centre can recommend an AUTHORISED SERVICE CENTRE in your area.

In Australia if you need assistance ... *

Call the Fisher & Paykel CUSTOMER CARE CENTRE and talk to one of our Customer Care Consultants.

Toll Free: 1300 650 590 from anywhere within Australia

Email: Customer.Care@fp.com.au

Phone: (07) 3826 9100

Fax: (07) 3826 9298

Postal Address: PO Box 798 Cleveland, QLD 4163.

If you need service ... *

Fisher & Paykel Australia Pty Ltd has a network of independent Fisher & Paykel AUTHORISED SERVICE CENTRES whose fully trained technicians can carry out any service necessary on your product. Your State Office or our Customer Care Centre can recommend an AUTHORISED SERVICE CENTRE in your area.

*** I F C A R R I T E**

Please provide, name and address, model number, serial number, date of purchase and a complete description of the problem. This information is needed to provide a better response to your request for assistance.

In the United Kingdom (GB) if you need assistance ... *

Call the Fisher & Paykel Help Line and talk to one of our Customer Care Consultants.

Phone: (01) 926 626700

Fax: (01) 926 626701

Postal Address: Fisher & Paykel Appliances Ltd,
Broxell Close, Wedgenock Industrial Estate,
Warwick, CV34 6QV.

In Ireland (IE) if you need assistance ... *

Call the Fisher & Paykel Help Line and talk to one of our Customer Care Consultants.

Phone: (01) 626 5711 4917

Fax: (01) 626 7863 3251

Postal Address: C & F Quadrant,
Quadrant House, Chapelizod, Dublin 20.



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T h e Q u a n t u m P r o j e c t

F i s h e r a n d P a y k e l

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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.

New Zealand Customer Care Centre, toll free - 0800 37 2273 Australian Customer Care Centre, Priority - 1300 650 590

0800 FP CARE

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