

MULTIFUNCTION

Use & Care



Fisher & Paykel

CONTENTS

| | |
|------------------------------------|-----------|
| Introduction | 2 |
| Accessories | 2 |
| Setting Timers & Clocks | 3 |
| Controls | 7 |
| Cooking Functions | 7 |
| Oven Function Cooking Guide | 10 |
| Grill Guide | 11 |
| Baking Guide | 12 |
| Roasting Guide | 14 |
| Automatic Cooking | 15 |
| Other Features | 20 |
| Meat Probe | 20 |
| Fat Filter | 22 |
| Shelf Positions | 22 |
| Cavity Ventilation Fan | 22 |
| One Touch Cooking (OTC) | 23 |
| Keylock | 23 |
| Ceramic Cooktop | 24 |
| Cleaning | 26 |

INTRODUCTION

Congratulations on the purchase of your new Built-In Oven.

We strongly recommend that you read these Use and Care Instructions carefully to take full advantage of the features offered by this product.

ACCESSORIES

Your Built-In Oven is supplied with:

- 1 Shallow Tray (Baking)
- 1 Deep Tray (Grilling/Roasting/Baking)
- 1 Oven/Grill Rack
- 1 Meat Probe (Probe/Soft-Touch Model)
- 1 Fat Filter (Probe/Soft-Touch Model)
- 1 Pizza Stone (Probe/Soft-Touch Model)
- 1 Pizza Paddle (Probe/Soft-Touch Model)

SETTING TIMERS & CLOCKS

Timer Model

This has a manual timer which can be set for up to 55 minutes.

Timer

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

To use the timer, turn the Timer knob clockwise to the 55 minute mark, then turn back to show the number of minutes you want. The timer will count down and will ring when the set time is reached.

The timer does not turn the oven off.

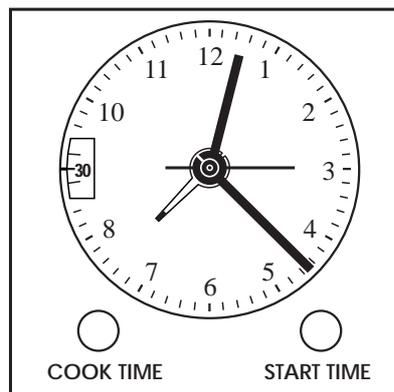
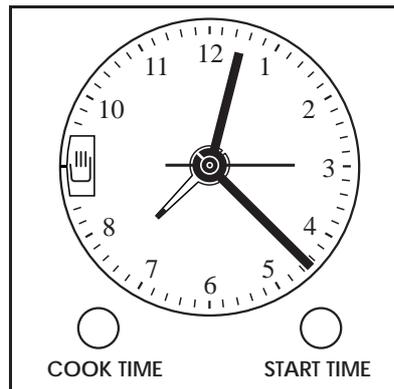
Analogue Clock Model

Setting The Clock

- Pull out Cook Time knob and turn in either direction until the correct time shows on the clock.
- Ensure manual sign  shows in window.

Timer

- Turn Cook Time knob clockwise to show number of minutes you want in the centre of the display window.
- When the set time is up a buzzer will sound until Cook Time knob is turned clockwise to show  in the display window.
- If the Timer is used when the oven is operating, the oven will turn off when the buzzer sounds.



Electronic Clock Model

This clock has a 24 hour display and a minute timer function. It will flash 0.00 alternatively with 'Auto', when it has been turned on at the wall.

Setting The Clock

- Press and hold  and  buttons.
- Set the correct time using - / + buttons.

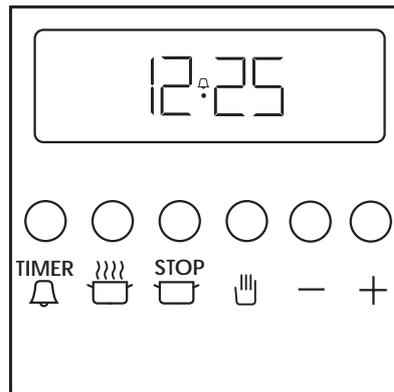
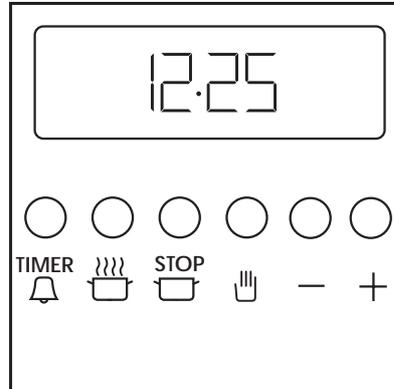
If you make a mistake, press  and  buttons and start again.

The display will dim between the hours of 22:00 and 06:00.

Minute Timer

The Minute Timer may be used at any time even when the oven is not in use or when it is set automatically.

- Press  button briefly.
- Set the required time using - / + buttons.
- The display will show the time of day with the timer symbol  indicating that the Timer is set.
- To check remaining time press  button and the remaining time will be displayed for four seconds before showing time of day.
- When the set time elapses, the timer will beep. To turn beeps off, press any function button.
- The timer does not turn the oven off.



Probe Model

This clock has a 24 hour display and a minute timer function. It will flash 0.00 alternatively with $\text{I} \rightarrow \text{I}$ and $\rightarrow \text{I}$ symbols when it has been turned on at the wall.

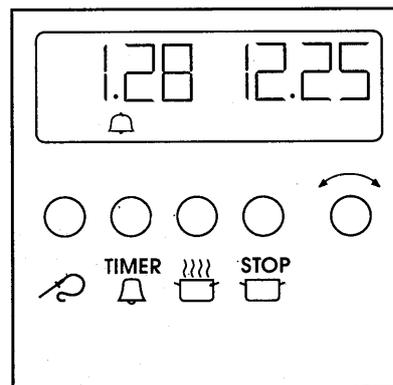
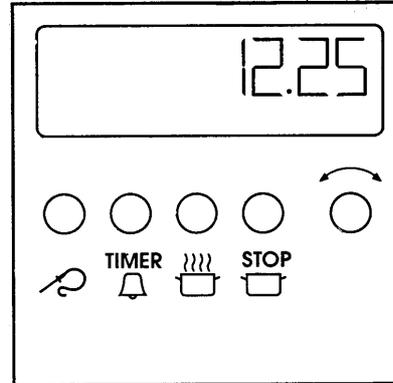
Setting The Clock

- Press and hold the  and stop  buttons and rotate the right hand knob until the correct time of day is set.

Minute Timer

The Minute Timer may be used at any time even when the oven is not in use, or when it is set automatically.

- Press the  button. The left hand side display will show 0.00 and  symbol.
- To set the required time rotate the knob.
- The left hand display will show the set time and  symbol .
- The timer will count down in one second steps under one minute.
- When the set time elapses, the timer will beep. To turn beeps off, press any function button.
- The timer does not turn the oven off.



Soft Touch Model

This clock has a 12 hour display and a minute timer function. The dot will flash when it has been turned on at the wall.

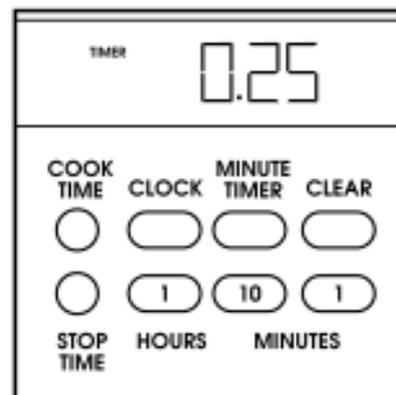
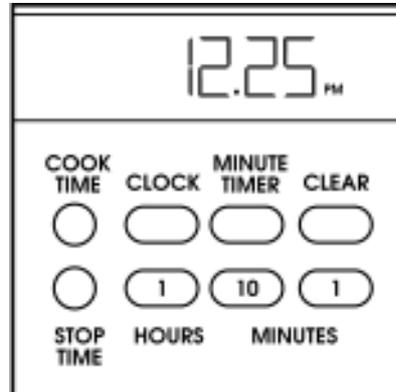
Setting The Clock

- Press CLOCK.
- Select the time of day using HOURS and MINUTES buttons.
- After a few seconds the dot will stop flashing. this means the time is set.

Minute Timer

The Minute Timer can be used at any time after the clock has been set, even when the oven is not in use.

- Press MINUTE TIMER button. 'TIMER' will flash.
- Use HOURS and MINUTES buttons to enter length of time you need.
- The TIMER will automatically begin to count down.
- When the set time elapses, the TIMER will flash and the beeper will sound. Press any button to stop beeping and clear timer.



CONTROLS

Select required function using Function knob, then select the temperature you want with the Temperature knob. The oven light will come on automatically when a function is selected.

The oven indicator light will glow until the oven has reached the set temperature.

When you have finished cooking turn the oven off.

Soft-Touch Models Only

- Press ON/OFF button. Your oven has been pre-set to Fan Bake 160°C.
- Press FUNCTION ▲ or ▼ to select required function.
- Modify TEMPERATURE as required. The temperature display moves in 5°C steps.
- The oven indicator light will glow until the oven has reached the set temperature.
- When you have finished cooking, turn your oven off by pressing the ON/OFF button.

COOKING FUNCTIONS

There are a variety of cooking functions depending on the model of Built-In Oven you have.

Fan Cooking

Your Built-In Oven may have some of the following fan functions. A fan circulates air giving more even distribution of temperatures throughout the oven. Fan functions allow you to cook individual foods or several foods on different shelves and can be successfully used for most foods.

Fan Bake

A separate fan at the back of the oven circulates hot air from the top and bottom elements around the oven. Fan Bake is suitable for baked products, slices and pastries.

Fan/Multi Fan

Multi level fan forced cooking circulates heat from an element around the fan throughout the oven. This function is particularly good for multi tray cooking, reheating cooked foods and complete oven meals.

Fan Grill

The fan circulates heat from the grill element around the oven. This style of grilling takes the place of a rotisserie. Fan Grill is suitable for foods you would normally fry e.g. sausages and meatballs.

Grill

To use the grill, select Grill or Eco Grill on the Function knob. The grill can be set to the required heat by using the Temperature knob. The hottest temperature is achieved at Hi. We recommend that this temperature is used for grilling meats.

Soft-Touch Models

To use the grill, select Grill on the Function button. The grill can be set to **E** Eco Grill or **H** Full Grill. Both modes have 9 selectable steps which vary the time the elements are on. The hottest temperature is achieved at Step 9. We recommend that this temperature is used for grilling meats.

For best results when grilling, leave the oven door open at the first stop position. Foods to be grilled are placed on the grill rack in the deep tray so they can be positioned in the oven together.

| | <i>Eco Grill (E)</i> | <i>Full Grill (H)</i> |
|---------------|----------------------|-----------------------|
| <i>High</i> | E9 | H9 |
| | E8 | H8 |
| | E7 | H7 |
| | E6 | H6 |
| <i>Medium</i> | E5 | H5 |
| | E4 | H4 |
| | E3 | H3 |
| | E2 | H2 |
| <i>Low</i> | E1 | H1 |

Grill

Grill cooks a larger area of food by using heat from an upper element and is suitable for family meals or larger amounts of food.

Eco Grill

Eco Grill is suitable for single servings or small pieces of food. By using it, you save energy by heating a smaller grill area.

When using Eco Grill place your food in the middle of the grill rack.

Bake

Heat comes from the top and bottom of the oven. The bottom element is concealed beneath the liner cover.

For baked products you will achieve a better result if the oven is pre-heated first.

Bake is suitable for cooking one tray of food at a time.

Classic Bake

With Classic Bake the heat comes from the bottom of the oven only, making it particularly good for quiches and pies. Preheat on Bake or Fan Bake and when the oven has reached the required cooking temperature, switch to Classic Bake.

Defrost

The Defrost function uses low temperature air that is circulated by the fan. The temperature should be set at 50°C at all times. This enables food to be thawed without cooking. Defrost is also suitable for rising yeast dough and drying fruit, vegetables and herbs.

Warm

Warm is a constant low heat. It is useful for keeping hot food warm or for warming plates and serving dishes.

Warm should not be used to reheat foods, as the food will not reach a temperature high enough to kill harmful bacteria which may be present.

Warning

We do not advise placing aluminium foil or dishes with reflective qualities on the oven bottom. This will cause a heat build up which will result in irreversible damage to the enamel.

OVEN FUNCTION COOKING GUIDE

| Food | Bake | Fan/ Multi Fan | Fan Bake | Classic Bake | Grill | Fan Grill |
|----------------------------|---------------------|----------------------|-------------|-----------------|-------|--------------|
| Baked Products | | | | | | |
| Biscuits | Single Tray | ○ | ○ | ● | | |
| | 2-3 Trays | ○ | ● | ○ | | |
| Slices | | ○ | ● | ○ | | |
| Cake | Butter | ● | ○ | ○ | | |
| Cake | Fruit | ● | ○ | ○ | | |
| Sponge | | ● | ○ | ○ | | |
| Meringues | | ○ | ○ | ● | | |
| Scones | | ○ | ○ | ● | | |
| Muffins | | ○ | ○ | ● | | |
| Pastry & Pies | | | | | | |
| Bacon & Egg Pie | | ○ | ● | ○ | | |
| Lemon Meringue Pie | | ○ | ● | ○ | | |
| Quiche | | ○ | ○ | ● | | |
| Meats | | | | | | |
| Beef | Roast | ● | ○ | | | ○ |
| | Steak | | | | ● | |
| Lamb | Roast | | ○ | | | ● |
| | Chops | | | | ○ | ● |
| Pork | Roast | | ○ | | | ● |
| | Chops | | | | ○ | ● |
| Poultry | | | | | | |
| Chicken | Whole | ○ | ○ | | | ● |
| | Pieces | | ○ | | | ● |
| Casseroles | | | | | | |
| | | ○ | ● | | | |
| Complete Oven Meals | | | | | | |
| | | ● | ○ | | | |
| Reheating | | | | | | |
| | | ● | | | | |
| ● | Recommended Method | | | | | |
| ○ | Alternative Methods | | | | | |

GRILL GUIDE

| Food | | Shelf | Grill Temp | Time (Min) | Shelf | Fan Grill Temp°C | Time (Min) |
|-----------------|-----------|-------|------------|------------|-------|------------------|-------------------|
| Beef | | | | | | | |
| Steak | Rare | 4 | Hi / 9 | 8-10 | | | |
| | Medium | 5 | Hi / 9 | 10-15 | | | |
| | Well Done | 5 | Hi / 9 | 15-20 | | | |
| Hamburgers | Well Done | 5 | Hi / 9 | 12-15 | 5 | 220-225 | 15-20 |
| Meatballs | Well Done | 5 | Hi / 9 | 12-15 | 5 | 190-210 | 10-15 |
| Lamb | | | | | | | |
| Chops | Medium | 5 | Hi / 8 | 15-20 | 5 | 200-225 | 15-20 |
| | Well Done | 5 | Hi / 9 | 20-25 | 5 | 200-225 | 20-25 |
| Rack | Medium | | | | 7 | 190-210 | 20-30 |
| Pork | | | | | | | |
| Chops | Well Done | 4 | Hi / 9 | 15-20 | 5 | 190-210 | 20-25 |
| Ham Steak | Well Done | 5 | Hi / 8 | 15-20 | 5 | 220-225 | 15-20 |
| Bacon | | 3 | Hi / 8 | 4-6 | 4 | 220-225 | 10-15 |
| Sausages | | 3 | Hi / 7 | 10-15 | 5 | 200-225 | 10-15 |
| Chicken | | | | | | | |
| Pieces | Well Done | | | | 5 | 160-175 | 30-45 |
| Whole | Well Done | | | | 7 | 175 | 30-35 per 500g |

Shelf positions are numbered from the top down.

Grill is carried out with the door open to the first stop position and preheated until the grill element is hot and has turned red. The grill element does not cycle on and off.

Fan Grilling is carried out with the door closed and the oven does not need to be preheated. The grill element cycles on and off and the hot air is circulated by the oven fan. The thermostat maintains the set temperature. Fan Grill is suitable for products that you would normally pan fry, barbecue or rotisserie and for larger cuts of meat.

Foods to be Grilled or Fan Grilled are placed on the grill rack in the deep tray so they can be positioned in the oven together. For Grill, the rack and tray are slotted into the upper runners depending on the thickness of the food and how well cooked the food is required. Fan Grill may require the food to be placed lower in the oven.

The times given are a guide only and will be affected by the thickness of the food being cooked.

BAKING GUIDE

| | Shelf | Bake Temp °C | Time (Min) | Shelf | Fan Bake Temp °C |
|--------------------------|-------|--------------|------------|-------|------------------|
| Baked Products | | | | | |
| Biscuits | 6 | 170-180 | 10-20 | 5&6 | 160-175 |
| Slices | 7 | 170-180 | 20-30 | 7 | 150-175 |
| Shortbread | 6 | 150-160 | 25-35 | 6 | 140-150 |
| Cake | 8 | 150-175 | 55-75 | 8 | 150-160 |
| Butter/Choc | 8 | 150-175 | 55-75 | 8 | 150-160 |
| Fruit Light | 8 | 150-170 | 1-1½ hrs | 8 | 145-160 |
| Fruit Rich | 8 | 135-150 | 4-6hrs | 8 | 125-150 |
| Sponge | 7 | 170-190 | 20-40 | 7 | 160-175 |
| Muffins | 6 | 200-220 | 15-20 | 6 | 190-210 |
| Meringues | 7 | 110-130 | 50-70 | 6 | 105-120 |
| Scones | 6 | 215-230 | 10-15 | 6 | 200-215 |
| Bread/Rolls | 7 | 190-220 | 10-15 | 7 | 175-200 |
| Pizza | 8 | 225-250 | 15-20 | 6&8 | 200-230 |
| Quickbread | 8 | 140-160 | 1-1¼ hrs | 8 | 130-150 |
| Pastry | | | | | |
| Phyllo | 7 | 175-190 | 30-35 | 7 | 150-160 |
| Flaky/Puff | 6 | 225-250 | 10-20 | 6 | 200-220 |
| Choux | 6 | 185-210 | 35-45 | 6 | 175-200 |
| Quiche | 7 | 200-220 | 20-30 | 7 | 180-200 |
| Bacon & Egg Pie | 7 | 180-190 | 30-50 | 7 | 170-180 |
| Custard Tart | 7 | 220/180 | 30-50 | 7 | 200/160 |
| Lemon Meringue Pie | 7 | 170-180 | 15/20 | 7 | 165-175 |
| Family Favourites | | | | | |
| Lasagne | 7 | 170-180 | 25-35 | 7 | 150-160 |
| Macaroni Cheese | 7 | 190-200 | 20-30 | 7 | 170-180 |
| Shepherds Pie | 7 | 190-200 | 20-30 | 7 | 170-180 |
| Meat Loaf | 7 | 175-190 | 50-60 | 7 | 170-180 |
| Chicken Pieces | 6 | 175-180 | 45-50 | 7 | 155-170 |
| Chicken Casserole | 7 | 175-190 | 50-65 | 7 | 150-165 |
| Fish Pie | 7 | 180-195 | 25-30 | 7 | 170-180 |

Baking Guide

The times, temperatures and shelf positions shown are given as a guide only.

The results achieved may be affected by a large number of factors.
To achieve the result you require adjust times, temperatures and shelf positions.

| Shelf | Fan Bake Temp °C | Time (Min) | Shelf | Fan/Multi Fan Temp °C | Time (Min) |
|-------|------------------|-------------------------------------|-------|-----------------------|--|
| 5&6 | 160-175 | 8-15 | 5&7 | 170-180 | 8-15 |
| 7 | 150-175 | 20-30 | 6 | 170-190 | 20-30 |
| 6 | 140-150 | 20-30 | 6 | 150-160 | 20-30 |
| 8 | 150-160 | 55-75 | 8 | 150-170 | 55-75 |
| 8 | 145-160 | 1-1 ¹ / ₂ hrs | 8 | 150-170 | 1 ¹ / ₂ -1 ³ / ₄ hrs |
| 8 | 125-150 | 4-6 hrs | 7 | 130-150 | 4-6 hrs |
| 7 | 160-175 | 20-30 | 7 | 170-190 | 25-35 |
| 6 | 190-210 | 15-20 | 6 | 200-220 | 20-30 |
| 6 | 105-120 | 50-70 | 7 | 110-130 | 50-70 |
| 6 | 200-215 | 10-15 | 6 | 210-225 | 10-15 |
| 7 | 175-200 | 10-15 | 7 | 180-210 | 10-15 |
| 6&8 | 200-230 | 15-20 | 6&7 | 225-250 | 15-20 |
| 8 | 130-150 | 1-1 ¹ / ₄ hrs | 8 | 140-160 | 1-1 ¹ / ₄ hrs |
| 7 | 150-160 | 25-30 | 7 | 160-175 | 30-35 |
| 6 | 200-220 | 10-20 | 6 | 210-225 | 10-20 |
| 6 | 175-200 | 30-40 | 6&7 | 180-200 | 35-45 |
| 7 | 180-200 | 20-30 | 7 | 190-210 | 20-30 |
| 7 | 170-180 | 30-50 | 7 | 170-190 | 30-50 |
| 7 | 200/160 | 30-50 | 7 | 220/180 | 30-50 |
| 7 | 165-175 | 10/20 | 7 | 170-180 | 10/10 |
| 7 | 150-160 | 25-35 | 7 | 150-160 | 25-35 |
| 7 | 170-180 | 20-30 | 7 | 180-190 | 25-35 |
| 7 | 170-180 | 25-35 | 7 | 175-190 | 25-35 |
| 7 | 170-180 | 40-55 | 7 | 175-190 | 45-50 |
| 7 | 155-170 | 45-50 | 7 | 170-180 | 45-50 |
| 7 | 150-165 | 45-60 | 7 | 170-180 | 45-60 |
| 7 | 170-180 | 20-30 | 7 | 180-190 | 25-35 |

ROASTING GUIDE

| Meat | Internal | Temp | | Minutes |
|---------------|-----------|---------|--|---------|
| | | °C | per 500g | 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 | 25-30 | |
| Cervena * | Rare | 220 | 3 ¹ / ₂ per cm thickness | 65-70 |

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

These temperatures and times are a guide only and you may need to increase or decrease these depending on your preferences.

A large piece of meat requires fewer minutes per 500g 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.

Do not add water to your roast as this has a steaming affect.

Use a meat thermometer or meat probe to ensure an accurate result. As the internal temperature of the meat will continue to rise during standing, please allow for this in your calculation. This is particularly important if you want a rare or medium rare roast.

AUTOMATIC COOKING

Use automatic cooking if you want your oven to automatically turn on, cook, then turn off.

To set automatic cooking you must first decide how long you want your food to cook for and the time you want it to be finish cooking.

Analogue Clock Model

To Set Automatic Cooking

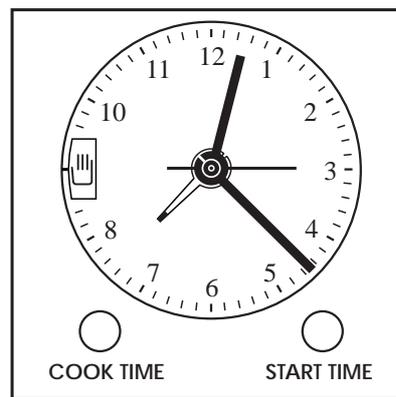
Check the clock shows correct time. Select Function and Temperature that you need. The oven indicator light will glow and the elements will come on. Decide how long the food will take to cook allowing time for preheating if necessary.

- Turn COOK TIME knob clockwise to show the cook time. The minutes set will show in the display window.
- **Decide time that oven must come on. This is the time you wish the oven to turn off minus the length of cooking time set.**
- Push START knob in firmly to engage , then turn until shortest or coloured hand shows the time oven is to turn on. The indicator light will go out.
- The oven is now set for automatic cooking.

Automatic Stop Cooking

Use Automatic Stop Cooking if you are at home to start cooking but want the oven to turn off automatically.

To set for Automatic Stop Cooking follow the first four steps for automatic cooking.



After Use

Turn COOK TIME knob clockwise until  appears in the display window.

To Cancel Automatic Cooking

Turn COOK TIME knob clockwise until the manual sign shows in the display window. Turn START knob until shortest hand shows the same time as the time of day and a click is heard.

Turn Temperature and Function Off.

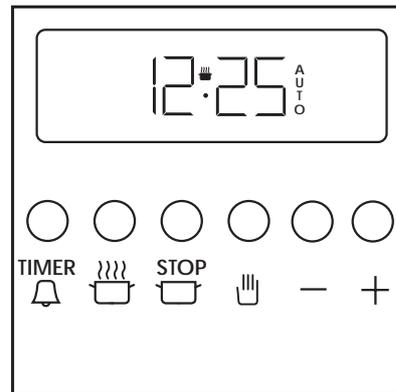
Electronic Clock Models

You do not have to set a start time for electronic clocks. The clock will automatically deduct the cook time from the stop time to start.

To Set Automatic Cooking

Check that the clock shows the correct time. Select Function and Temperature that you need. The oven indicator light will glow and the element will come on. Decide how long the food will take to cook allowing time for preheating if needed.

- Press  button, 0.00 will show, then using - / + buttons, set the cooking time.
- To set oven to turn off, press . Enter the time at which you would like the food to finish cooking using - / + buttons.
- If there is time to wait before the Cook Time starts, the time of day and 'Auto' are shown on the clock display and the clock display dims. The oven element turns off when the setting is complete.
- During the automatic cooking, the cook symbol  and 'Auto' are shown in the clock display.
- When the cook time is finished, the oven will beep, the cook symbol goes out and the oven turns off, 'Auto' flashes.
- Turn Temperature and Function to OFF and press  button to return to manual.



Automatic Stop Cooking

This can be used if you are home to start cooking but want the oven to turn off automatically.

To set for Automatic Stop Cooking, follow the first four steps for Automatic Cooking.

To Cancel Automatic Cooking

Press  button and press - / + button to 0.00. 'Auto' will flash. Press the  button. Turn Temperature and Function off.

To Check Automatic Cooking

Press  button and set Cook Time will show. Press  button and set Stop Time will show.

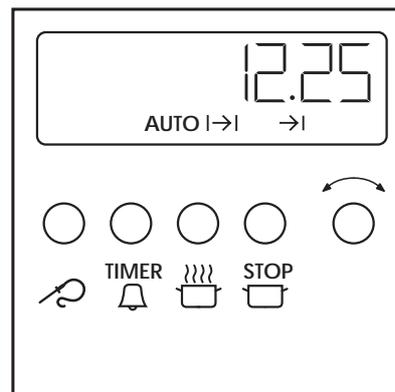
Probe Model

You do not have to set a start time for electronic clocks. The clock will automatically deduct the cook time from the stop time to start.

To Set Automatic Cooking

Check that your clock shows the correct time. Select the Function and Temperature that you need. The oven indicator light will glow and the elements will come on. Decide how long the food will take to cook allowing time for preheating if needed.

- Press and hold the  button, 0.00 and **I→I** will show in the display. Rotate the knob to set the cooking time needed.
- Press and hold the  button and rotate the knob to choose the time you would like the food to finish cooking.
- If there is time to wait before the food starts cooking, the clock shows the time of day and 'Auto' **I→I** and **→I** in the display.
- When cooking starts the **→I** symbol goes out.



- When the cook time is finished the oven will beep, 'Auto' and  will flash.
- Turn the oven off and press  twice to return to manual.

Automatic Stop Cooking

Check that the clock shows the correct time of day.

Select Function and Temperature that you need. The oven indicator light will glow and the element will come on.

Press and hold the  button. 0.00 and  will show in the display. Rotate the knob to set the cooking time needed.

When cooking is finished 'Auto' and  will flash. Press  twice to return to manual.

To Cancel Automatic Cooking

Press  and rotate right hand knob so 0.00 shows in the display. Press  to return to manual.

Turn Function and Temperature Off.

To Check Automatic Cooking

Press  button and set Cook Time will show. Press  and set Stop Time will show.

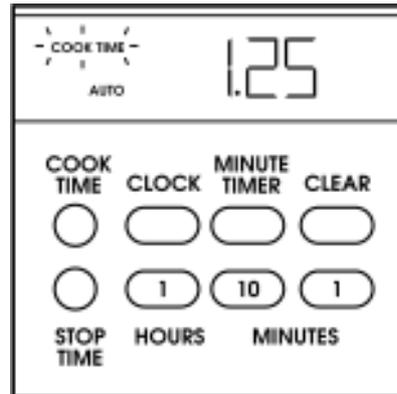
Soft-Touch Model

You do not have to set a start time for Soft Touch Clocks

To Set Automatic Cooking

Check the clock shows correct time. Select Function and Temperature that you need. The oven indicator light will glow and the elements will come on. Decide how long the food will take to cook allowing time for preheating if necessary.

- Press COOK TIME then using HOURS and MINUTES buttons, set the cooking time. 'Auto' will show in the clock display.
- To set the oven to turn off, press STOP TIME. 'Stop Time' will flash. Enter the time you would like the food to finish cooking using the HOURS and MINUTES buttons.
- If there is time to wait before the Cook Time starts, the time of day and 'Auto' are shown in the clock display. The oven element turns off when the setting is complete.
- When the cook time is finished, the oven will beep and turn off and 'Auto' flashes. Press any button to stop beeping and clear 'Auto'.



Automatic Stop Cooking

Use Automatic Stop Cooking if you are at home to start cooking but want the oven to turn off automatically.

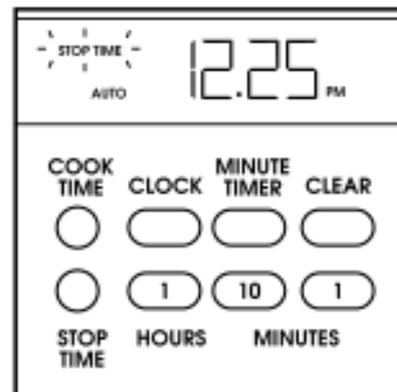
To set for Automatic Stop Cooking follow the first step for Automatic Cooking.

To Cancel Automatic Cooking

Press CLEAR to cancel automatic function. If the oven is On press On/Off to turn Off.

To Check Automatic Cooking

- Press COOK TIME button and Set Cook Time will show for a few seconds.
- Press STOP TIME button and Set Stop Time will show for a few seconds.
- Press ON/OFF buttons to show set temperature and function for a few seconds.



OTHER FEATURES

MEAT PROBE

Probe Model

The meat probe will record the internal temperature of large portions of meat automatically turning the oven off when the set temperature is reached. This allows you to achieve a more accurate result. It will work equally well on Bake, Fan Bake or Fan Grill.

To Use

- Make an insertion into the thickest part of the meat with a sharp knife. Insert the probe into the meat.
- Place the meat in a pan and place in the oven. Lift up socket cover and plug probe into socket. 60°C will light up in the display. The probe  symbol will flash.
- Select Function and Temperature.
- Press and hold  button and rotate the right hand knob to set the required internal meat temperature.
- The display will show the internal temperature of the meat as it cooks.
- When the set internal temperature is reached a beeper sounds and the display flashes. The oven will automatically turn off. Press the  button to turn the beeps off. The display will stop flashing when you unplug the probe. Refer to the roast chart for suggested internal temperatures.

Soft-Touch Model

To Use

- Make an insertion into the thickest part of the meat with a sharp knife. Insert the probe into the meat.
- Place the meat in a pan and place in the oven. Select the Function and Temperature.
- Lift up the socket cover and plug probe into socket. The last used probe temperature and 'PROBE' will show in the display. If the meat is frozen or near frozen 'PROBE' may not light immediately.
- To modify the probe temperature, press TEMPERATURE button. The temperature changes in 1°C steps. To check oven temperature, press PROBE button. The display will automatically go back to the set probe temperature.
- The probe display will alternate between the actual meat temperature and the set probe temperature.
- When the set internal temperature is reached, the beeper sounds and 'AUTO' flashes. The oven will automatically turn off. Press any button to stop beeping and clear 'AUTO'. Refer to the roast chart for suggested internal temperatures.

FAT FILTER

The fat filter protects the fan against fat build up. The filter should be in place when fan functions are being used for roasting. Do not use when cooking baked products on fan functions.

To Use

- Hold the fat filter by the handle.
- Insert the two tabs into the oval holes in the fan cover.
- The fat filter must cover the opening completely.

SHELF POSITIONS

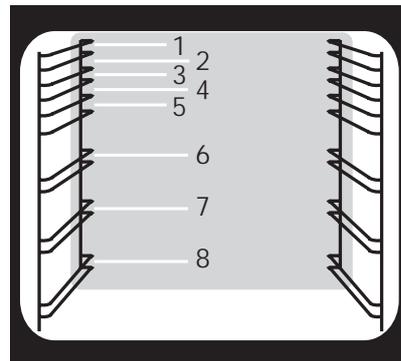
Shelf positions are numbered from the top down. The top positions are for grill functions.

The cooking table gives you suggested shelf positions, however you may wish to change these to suit yourself.

The rack can be used to support cake tins but is also used as a rack for grill and roast functions. The rack sits inside the deep tray so they can be placed in the oven together.

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

The deep tray can be used with the rack for grilling and roasting or as an additional tray for baking.



CAVITY VENTILATION FAN

A cavity ventilation fan is included in Built-In Ovens. This will come on whenever the oven is in use. It will blow warm air out above the door. The cavity ventilation fan will automatically turn off when the oven is turned off.

On Soft-Touch models, the fan will stay on until the oven cools down.

ONE TOUCH COOKING (OTC)

Soft-Touch Models

One Touch Cooking enables you to store a programme in the ovens memory. This may be a simple set of instructions or may include automatic steps as well.

To Save OTC

- Turn oven on; set the required function and temperature.
- If Automatic Cooking is required set COOK TIME and STOP TIME.
- Press OTC button while COOK TIME or STOP TIME is still flashing. 'OTC' lights up.
- Turn oven off if OTC is not required immediately. 'OTC' will remain lit.
- 'OTC' remains lit whenever an OTC is stored in memory. If the power is turned off, the OTC memory will be cleared.

To Recall OTC

Press OTC button. The oven will display the programme you have stored and start automatically. The oven function and temperature can be altered while the oven is on, but your original setting will remain unchanged in the ovens memory unless it is changed using the above steps.

To Clear OTC

Press OTC twice within two seconds. The 'OTC' light goes out and the memory is cleared.

KEYLOCK

The keylock prevents your oven being turned on accidentally. For safety reasons your Built-In Oven can still be turned off when the keylock is on.

To Turn Keylock On

- Press and hold KEYLOCK button for two seconds. 'KEYLOCK' will flash. A beep will sound at the beginning and end of the two-second period. 'KEYLOCK' will remain lit.
- All buttons are now locked.

To Unlock Keylock

Press and hold KEYLOCK for two seconds. 'Keylock' will go out.

CERAMIC COOKTOP

The Ceramic Cooktop is made from glass ceramic, a tough material which is not affected by changes in temperature. If cared for, it will continue to function well and look attractive for many years.

Elements

Your cooktop has four individual elements, one of which is a dual circuit element. The diameters of the cooking area are clearly marked.

The elements become red when turned on full and corresponding indicator lights glow on the control area.

Temperature limiters are fitted to the element to prevent the glass from overheating. The limiters may turn the elements on and off during cooking.

Surface Hot Indicator Lights

The surface hot indicator lights are marked on the ceramic glass. The indicator lights will glow when the element is above a safe touch temperature. After the element control has been turned off they will continue to glow until the element surface has cooled down to a temperature that is safe to touch.

Controls

The controls on the underbench oven are push and turn as a safety feature to deter children from turning the Cooktop on.

As the control knob is turned clockwise, the heat output is increased.

Dual Element Controls

To heat the entire element, push and turn control anti-clockwise to Hi.

To heat inner part only, push and turn control clockwise to Hi.

Utensils

To get the best use out of your Cooktop, you may need to look at the following points when selecting utensils:

- The bottom of your cookware should match the size of the cooking area. The saucepan bottom should be at the most 5mm smaller to 10mm larger than the heated surface.
- When cold, the saucepan bottom must be bowed slightly away from the Cooktop so that it is flat when heated.
- The saucepan bottom must be of sufficient thickness to give even temperature distribution.
- Cookware with uneven bottoms should be smooth with no jagged edges as these will scratch your Cooktop.
- Aluminium and copper cookware can cause a metallic residue to remain on the Cooktop. This should be removed immediately after use. If this is left it will no longer be removable from the Ceramic Cooktop.
- Saucepan bottoms should always be dry as prolonged use of wet bottomed saucepans will cause staining to the Cooktop.

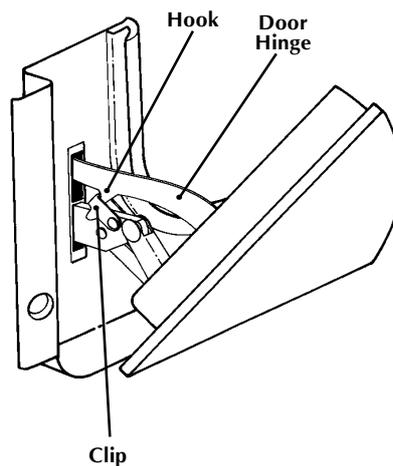
CLEANING

Before cleaning we recommend turning the oven off at the wall. Wipe the outside surfaces frequently using warm water and a household detergent or a spray on, wipe off cleaner.

Oven Door

To remove the oven door for easier cleaning:

- Open the door fully.
- Lift the clips back towards you onto the hooks.
- Raise door slightly, holding on either side near the handle, 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 the lower slot. Push the hinges in as far as they will go until the slot in the lower arm locates the hinge support.
- Lower door gently. The clips will be released from the hooks.
- Raise the door slightly and ensure the clips are released from the hooks.
- Close the door.



Oven Fan Cover

To remove the fan cover:

- Place your hands on the sides of the fan cover.
- Lift up and out to unclip the locating hook and tongues on the cover from the oven rear.
- To replace, fit in the reverse order.

Oven and Oven Runners

Clean the inside of the oven while still warm, using household detergents or an ammonia based cleaner, e.g. Handy Andy. "Off the shelf" oven cleaners may be used providing the instructions supplied by the manufacturer are followed carefully. Do not use oven cleaner on self cleaning liners. The wire side runners may be removed to make cleaning easier.

To remove the runners:

- Gently push the retaining wire underneath the stud down then lift the runners up and towards the centre of the oven. The prongs at the top will slide out.
- To replace the runners, hold the runner and push prongs fully into small slots at top of oven cavity.
- Lower runners and gently place retaining wire underneath the stud.

Warning

Do not lower runners until prongs are fully inserted.

Self Cleaning Liners

Self cleaning liners are fitted in some models of Built-In ovens. They help reduce manual oven cleaning.

Self cleaning liners are 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.

Any grease and dirt coming into contact with the liner is absorbed by the enamel and is broken down with the help of the oxidising catalysts at normal cooking temperatures.

As cleaning is improved by using a high temperature, it may be necessary to run the oven at Fan Grill, maximum temperature for one or two hours if needed.

The oven roof is self cleaning as the heat from the grill element will break down grease and dirt which may be deposited.

Warning

Do not use any detergent, abrasives or oven cleaners on self cleaning liners.

Fat Filter

The fat filter should be cleaned after every use. 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.

Ceramic Cooktop

To keep your Cooktop looking attractive, it is important to clean it regularly.

Normal wear and tear will occur but this will not affect the performance of your Cooktop.

Prior to cleaning your Cooktop, remove any food, spillovers, grease or staining with the razor blade scraper supplied. Clean the Cooktop while it is still warm to touch. Rinse and wipe dry with a clean cloth or paper towel. The Cooktop may become stained if cleaning residue remains.

Cleaners

Mica, Cera-clean, Steel Fix and Hillmark Ceram-X are the recommended cleaners for Ceramic Cooktop. Do not use abrasive sponges of any type.

Corrosive cleaners such as oven sprays and stain removers should not be used.

Spillovers

Clean the following spillover immediately using the razor blade scraper provided. Do not let these cool on the cooktop. If allowed to cool, pitting will occur on the surface.

- **Sugar and sugar syrup**
- **Jam**
- **Melted plastics and plastic wrap**
- **Melted aluminium foil**

Anything that **MELTS** on the ceramic surface may cause pitting if it is left to cool before removing.

Pitting may also occur when a food with a high sugar content is spilt on the cooktop and not cleaned up immediately.

Remember that some vegetables, e.g. peas and swedes have a naturally high sugar content. The use of a conditioner will help prevent molten material bonding with the glass ceramic causing pitting. The spill must still be removed immediately. The conditioner will only protect the cooktop for one use and must be re-applied after every use.

Wipe up splashes and spills using a clean damp cloth or damp paper towels.

Metallic Stains

These show as a metallic sheen on the smoothtop. They may be caused by copper-based or aluminium saucepans. For regular use in removing metallic stains, use Mica, Cera-clean, Steel Fix and Hillmark Ceram-X.

If the stain is allowed to burn onto the surface, it may react with the glass ceramic and will no longer be removable.

NOTES

When you buy a new Fisher & Paykel product your warranty options are...

1. FISHER & PAYKEL MANUFACTURER'S WARRANTY

When you purchase any new Fisher & Paykel whiteware product you automatically receive a 12 month Manufacturer's Warranty covering parts and labour for servicing within New Zealand and Australia.

2. FISHER & PAYKEL SMART CARE™ CERTIFICATE

By completing your *Smart Care* registration card at the time of purchase you also qualify for an extra 12 month's warranty. This covers your second year, starting from the expiry of the product's 12 month Manufacturer's Warranty.

FISHER & PAYKEL SMART CARE™ CERTIFICATE

What is Smart Care ?

Smart Care is an offer by Fisher & Paykel of an extra 12 month's warranty cover on the same terms and conditions as the Manufacturer's Warranty, running from expiry of the product's 12 month Manufacturer's Warranty.

How to obtain Smart Care cover.

To accept the offer of *Smart Care*, simply complete the details of the product in the space provided below, sign and mail the *Smart Care* Registration Card provided with the product as soon as possible. The product will then be automatically covered by the extra 12 month *Smart Care* cover.

What does Smart Care provide?

Under *Smart Care*, Fisher & Paykel undertakes to repair, or at its option replace, without cost to the owner either for material or labour, any part of the product, which is found to be defective within one year of the expiry of the product's 12 month Manufacturer's Warranty.

***NOTE: This warranty is an extra benefit and does not affect your legal rights.
This Smart Care™ Certificate is an important document.***

***Details of product (for your information) DO NOT RETURN TO FISHER & PAYKEL.
Please keep it in a safe place.***

FISHER & PAYKEL LTD

Product Type _____

Model/ Serial No. _____ Date of Purchase _____

Purchaser _____

Dealer _____ Suburb _____

Town _____ Country _____

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

FISHER & PAYKEL MANUFACTURER'S WARRANTY

Fisher & Paykel undertakes 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 below, which is found to be defective within ONE YEAR of the date of purchase.

This warranty does not cover...

A. Service calls to...

- 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. Replace light bulbs.*

B. Repairs when the product has been used in other than normal domestic use or when not used in accordance with the Use & Care Manual.

C. Repairs when the appliance has been dismantled, repaired or serviced by other than a Fisher & Paykel AUTHORISED CUSTOMER SERVICE CENTRE or the selling dealer.

D. Pick up and delivery.

E. Normal maintenance as required in the Use & Care guide supplied with the product.

F. 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.

G. Damage to the product caused by accident, misuse or act of God.

SERVICE UNDER THIS 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.
This warranty applies only to product purchased in New Zealand and Australia.***