

Installation instructions and User guide

Freestanding cooker

OR90 multifunction models



Safety and warnings	2
Installation instructions	6
SEVEN-FUNCTION OVEN MODELS	
Using your seven-function oven for the first time	16
Clock and timer	17
Using your oven	18
Cooking functions	19
Automatic cooking	22
FOUR-FUNCTION OVEN MODELS	
Using your four-function oven for the first time	23
Using your oven	24
Cooking functions	25
Using your gas cooktop	26
Cooktop troubleshooting	30
Care and cleaning	31
Warranty and service	39

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 or contact your local Fisher & Paykel dealer.



2 Safety and warnings

Installation

WARNING!



Electrical Shock Hazard

Always disconnect the cooker from the mains electricity supply before carrying out any maintenance operations or repairs.

Failure to follow this advice 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 instructions

General

- *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.*
- *These products are registered:
in New Zealand at www.ess.govt.nz
in Australia with AGA at www.gas.asn.au.*
- *This appliance must be installed in accordance with these installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS5601 / AG 601 and NZS5261 - Gas Installations and any other relevant statutory regulations.*
- *Failure to install the cooker correctly could invalidate any warranty or liability claims.*
- *Some appliances have a protective film. Remove this film before using the cooker.*
- *Do not modify this appliance.*
- *This appliance is to be installed and serviced only by an authorised person.*
- *Models without flame failure safety feature MUST NOT be installed in marine craft, caravans or mobile homes.*

Electrical

- *This cooker 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 electrical system is suitable for the electricity drawn by the cooker.*
- *The appliance must be connected to the mains electricity supply, checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.*
- *A suitable disconnection switch must be 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 switch must always be accessible.*
- *The power supply cable must not touch any hot parts and must be positioned so that it does not exceed 75 °C at any point.*
- *To connect the cooker to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.*
- *This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.*
- *If the electrical supply cord is damaged, it must only be replaced by an authorised person.*
- *This cooker must be connected to electrical supply using V105 insulated cable.*
- *The cooker must be earthed.*

Power supply

- 230-240V~ 3345-3640W 50Hz

4 Safety and warnings

Operation

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

WARNING!



Explosion Hazard

Do not store flammable materials such as gasoline near the cooktop.
Do not store flammable material in the oven or storage compartment.
Do not spray aerosols near the cooktop during use.
Failure to follow this advice may result in death or serious injury.

WARNING!



Electrical Shock Hazard

Switch the cooker 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 cooker 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.
Do not touch the cooktop components, burners, trivets/pan supports or the base when hot.
Before cleaning, turn the cooker off and make sure it is cool.
Failure to follow this advice could result in burns and scalds.

Important safety instructions

- *Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.*
- *Isolating switch: make sure this cooker 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 line the walls with aluminium foil.*
- *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 cooker.*
- *Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop.*
- *Do not place aluminium foil or plastic dishes on the cooktop burners.*
- *Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.*
- *Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.*
- *Saucepan handles may be hot to touch. Ensure saucepan handles do not overhang other gas burners that are on. Keep handles out of reach of children.*
- *If the electrical supply cord is damaged, it must only be replaced by an authorised person.*
- *This cooker is not to be used as a space heater, especially if it is installed in marine craft or in a caravan.*
- *The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.*

6 Installation instructions

Dimensions and clearances

Installation clearances and protection of combustible surfaces shall comply with the current local regulations eg. AG 601 (AS5601/NZS5261) Gas Installations code. Installation shall comply with the dimensions in Fig. 1, bearing in mind the following requirements:

Overhead Clearances

In no case shall the clearance above the highest part of the cooker be less than 600 mm or, for an overhead exhaust fan, 750 mm. All other downward-facing combustible surfaces less than 600 mm above the cooker surface shall be protected for the full width of the cooking surface in accordance with the standards noted above. In no case shall the clearance be less than 450 mm.

Rear and Side Clearances

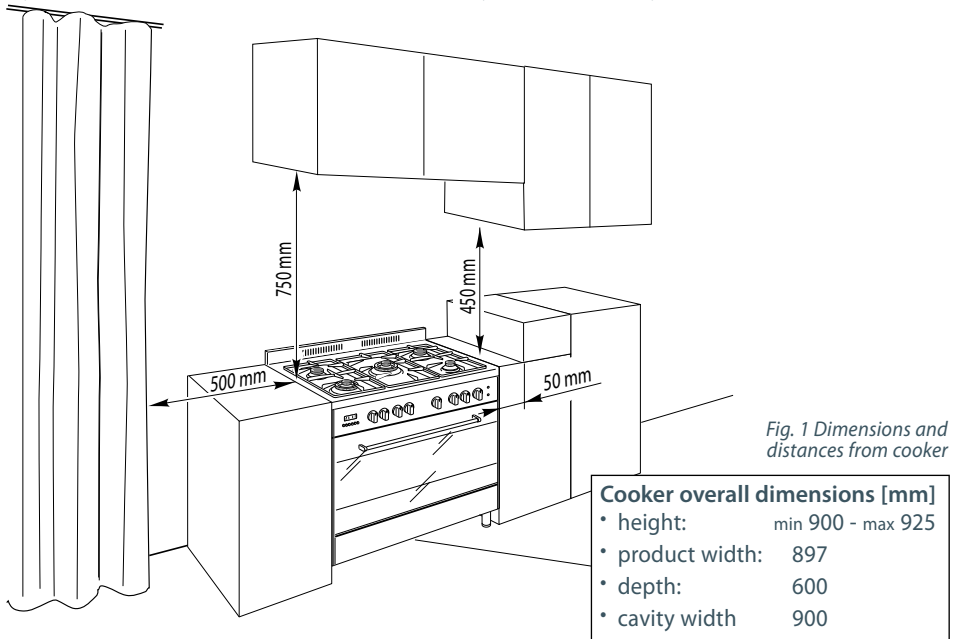
Where the distance from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected in accordance with the standards to a height of not less than 150 mm above the cooking surface for the full width or depth of the cooking surface.

Where the distance from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be more than 10 mm below the surface of the cooking surface, or the horizontal surface shall be above the trivet (see requirements for vertical combustible surfaces above).

Protection of combustible surfaces

The standards above specify that, where required, protection shall ensure that the surface temperature of combustible surfaces does not exceed 65°C above room temperature. Do not install the cooker near flammable materials (eg curtains).

If you stand the cooker on a pedestal, make sure you provide safety measures to keep it in place.



Locating the area for gas and electrical connection

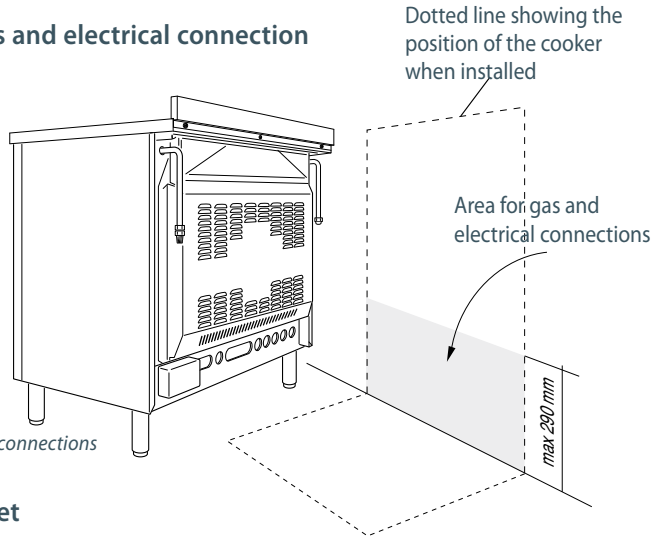


Fig. 2 Area for gas and electrical connections

Fitting the adjustable feet

Important!

Using the supplied adjustable feet is MANDATORY. For safety reasons and to ensure adequate ventilation, the cooker chassis MUST NOT sit directly on the floor, a plinth, or other support surface.

Fit the adjustable feet before using the cooker.

- 1 Rest the rear of the cooker on a piece of the polystyrene packaging, exposing the base for fitting the feet.
- 2 Fit the four feet by screwing them tight into the support base as shown.

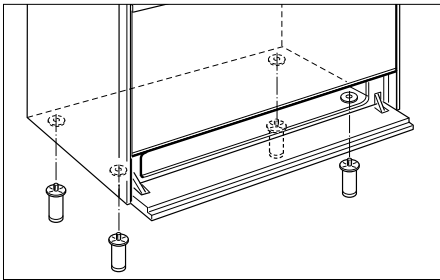


Fig. 3 Location of feet

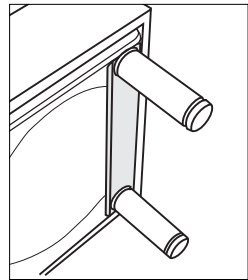


Fig. 4 Top of feet to be screwed in tightly

Levelling the cooker

Level the cooker by screwing the feet in or out, as shown in Fig.5.

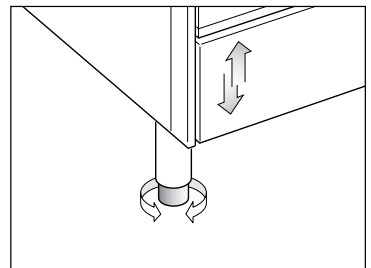


Fig. 5 Levelling the cooker

Moving the cooker

Important!

To prevent damaging the adjustable feet, ensure the cooker is always lifted by two people.

Do not lift the cooker by the door handles.
DO NOT DRAG the cooker. Lift the feet clear of the floor.

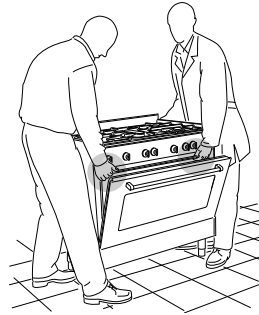


Fig. 6 Correctly lifting the cooker



Fig. 7 Incorrectly moving the cooker

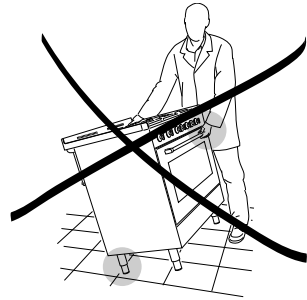


Fig. 8 Incorrectly lifting the cooker

Fixing the backguard

Before installing the cooker, assemble the backguard "C".

- The backguard "C" can be found packed at the rear of the cooker.
- 1 Before assembling, remove any protective film/adhesive tape.
 - 2 Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
 - 3 Assemble the backguard as shown and fix it by screwing the central screw "B" and the spacers "A".

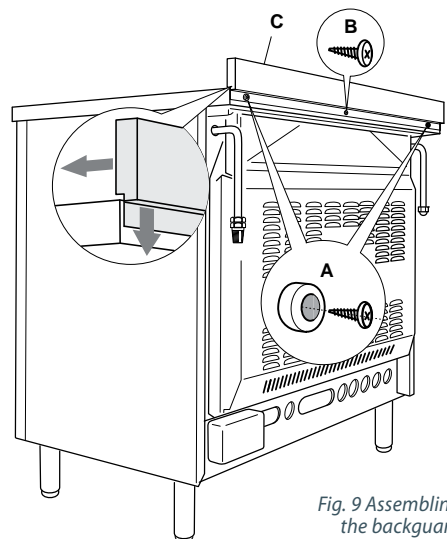


Fig. 9 Assembling the backguard

Fitting the anti-tilt bracket

Important!

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall. Make sure you also fit the supplied lock pin to the anti-tilt bracket.

To fit the anti-tilt bracket:

- 1 After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in Fig.10a.
- 2 Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

- 3 Loosely attach the anti-tilt bracket with the two screws supplied.
- 4 Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in Fig.10a.
- 5 Tighten the screws attaching the anti-tilt bracket.
- 6 Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.
- 7 Access the bracket and fit the lock pin;
 - Open the pivoting panel (Fig. 10b).
 - Fit the lock pin through the bracket, as shown (Fig.10c).
 - Close the pivoting panel.

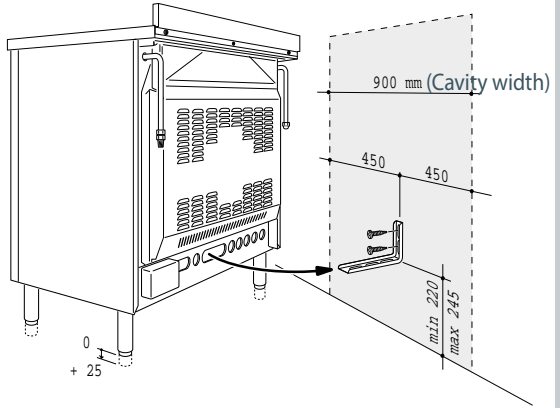


Fig. 10a Fitting the anti-tilt bracket

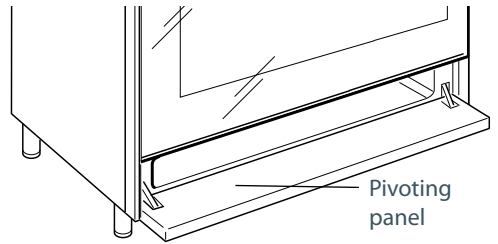


Fig. 10b Opening the pivoting panel

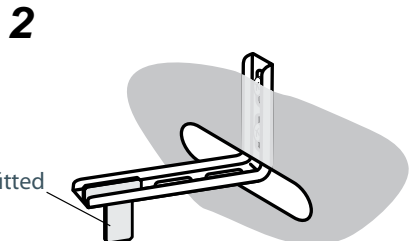
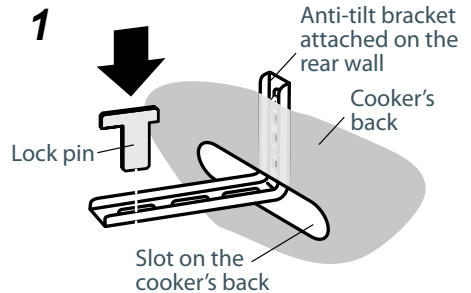


Fig. 10c Fitting the lock pin through the bracket

Connecting the cooker to the gas supply

- The gas connection must be carried out by an authorised person according to the relevant standards.
- Before connecting the appliance to the gas main, mount the brass conical adaptor onto the gas inlet pipe, upon which the washer has been placed (see Figs 11-12 following). Conical adaptor and washer are supplied with the appliance (packed with conversion kit for use with Natural gas or LPG).
- This appliance is suitable for use with Natural gas or LPG. (Check the “gas type” sticker attached to the appliance).
- For Natural gas, connect the gas supply to the gas pressure regulator which is supplied with the appliance (Fig.12). Adjust the regulator to obtain a test point pressure of 1 kPa with the two semi-rapid burners operating at the maximum.
- For LPG, connect the gas supply to the test point adaptor which is supplied with the appliance (Fig.11). Ensure that the supply pressure is regulated to 2.75 kPa.
- The connection must be made at the rear of appliance (left or right); the pipe is not to cross the cooker.
- Close off the unused inlet with the cap and sealing washer supplied (Fig. 13).
- **IMPORTANT:** Use two spanners to tighten or loosen the connecting pipe (Fig.14).

Installation with a flexible hose assembly

- If this appliance has to be installed with a hose assembly, the installer shall refer to the network operator or gas supplier for confirmation of the gas type, if in doubt.
- When used with a flexible hose, the connector on the wall should be between 450 mm to 500 mm from the floor and 200 mm to 300 mm from the left-hand side of the appliance as viewed from the front. The hose connection on the appliance shall face downwards.

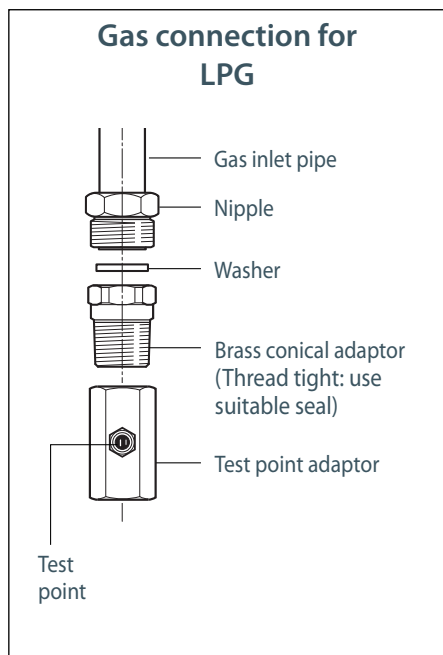


Fig. 11 LPG connection

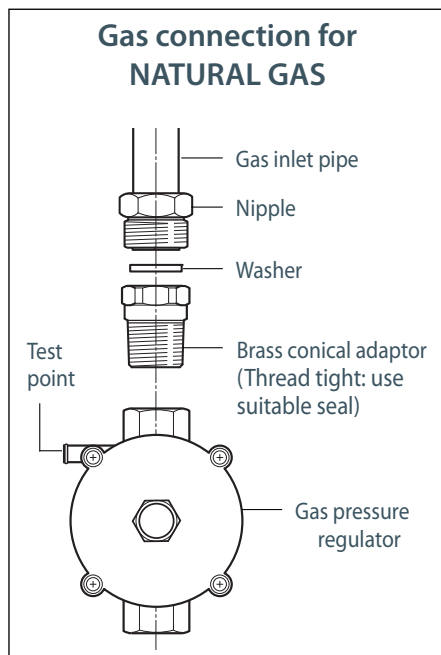


Fig. 12 Natural gas connection

- It is important that the hose does not come in contact with the metal of the appliance and is secured as per appropriate gas installation codes. A chain 80% of the length of the flexible gas hose must be used to prevent stress being applied to the hose. The chain should be attached securely to the product where shown (see Fig.13), and on the wall.
- Flexible hose assemblies should be AS/NZS 1869 Class B or Class D certified. The thread connection shall be Rp 1/2" (ISO 7-1) male.
- **Important!**
After connection the installer must check that the hose is not kinked, subjected to abrasion or permanently deformed. The installer must check also that the hose is not near or in contact with any hot surfaces.
- The hose assembly shall be as short as practicable and comply with relevant AS5601 / NZS5261 requirements.

Leak-testing and flame-testing the cooker

After installing the freestanding cooker and connecting the gas supply:

- 1 Using a suitable leak detection fluid solution, check each gas connection one at a time by brushing the solution over the connection.
The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then recheck for leaks.

Important! *Do not use a naked flame to test for leaks.*

- 2 Adjust the test point pressure or supply pressure to the value that is appropriate for the gas type.
- 3 Test the operation of the appliance:
 - Turn on the appliance gas controls and light each burner individually and in combination. Check for a well-defined blue flame without any yellow tipping. If any abnormality is evident, then check that the burner cap is located properly and the injector nipple is aligned correctly.
 - Check the minimum burner setting by quickly rotating the gas control knob from the maximum to the minimum position. The flame must not go out. If you need to adjust the setting, see 'Adjusting the minimum burner setting' following.
- 4 If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorized Service Agent.

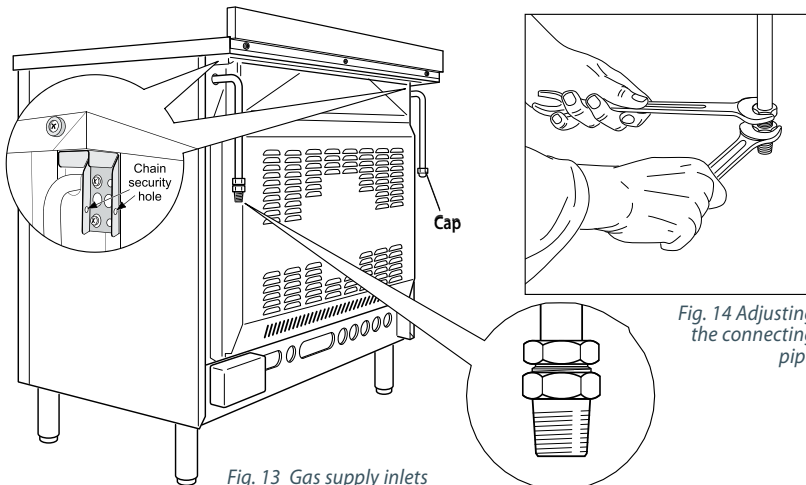


Fig. 13 Gas supply inlets

Fig. 14 Adjusting the connecting pipe

Converting to a different gas type

This appliance is suitable for use with Natural gas or LPG (check the “gas type” sticker attached to the appliance). To convert from one gas type to another, you need to replace the injectors, and then adjust the minimum burning setting.

Replacing the injectors

- 1 Remove the trivets and burners from the cooktop.
- 2 Using a spanner, remove the injector (shown in Figs. 15-16 following) and replace it with one according to the gas type (see the ‘Table for the choice of injectors’).
- 3 Fix the warning label (supplied with the conversion kit) at the back of the cooker, near the gas inlet connections. This label states that the gas cooktop has been converted for use with LPG/ Natural gas.

Adjusting the minimum burner setting

- 4 Follow the instructions on Page 13, ‘Adjusting the minimum burner setting’.

Important!

- *If you are converting the cooker from Natural gas to LPG, remove the gas pressure regulator before connecting the cooker to the gas supply and replace with the test point adaptor supplied with the conversion kit.*
- *If you are converting the cooker from LPG to Natural gas, remove the test point adaptor before connecting the cooker to the gas supply and replace with the gas pressure regulator supplied with the conversion kit.*

Notes:

- The burners are designed so that regulation of primary air is not required.

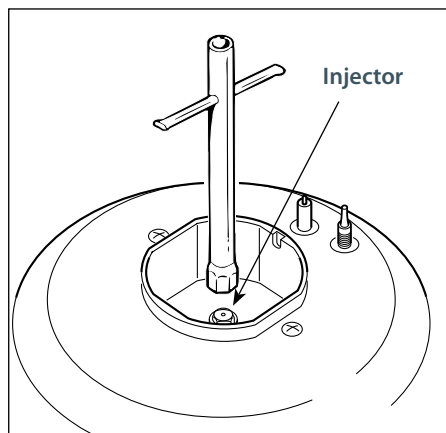


Fig. 15 Auxiliary, rapid and semi-rapid burners

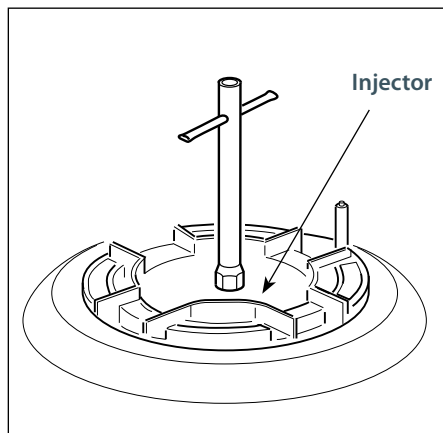


Fig. 16 Triple-ring wok burner

Adjusting the minimum burner setting

Check whether the flame spreads to all burner ports when the burner is lit with the gas valve set to the minimum position. If some ports do not light, increase the minimum gas rate setting. Check whether the burner remains lit even when the gas valve is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

To adjust the minimum gas rate setting:

- 1 Turn on the burner.
- 2 Turn the valve to the MINIMUM position.
- 3 Take off the knob.
- 4 Using a small flat screwdriver, turn the screw (see Figs. 17 or 18) to the correct regulation.

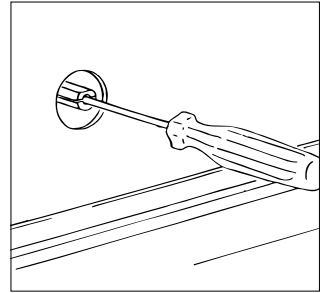


Fig. 17 Adjusting the minimum burner setting: four-function models

Note: for LPG, the regulation screw is normally tightened up.

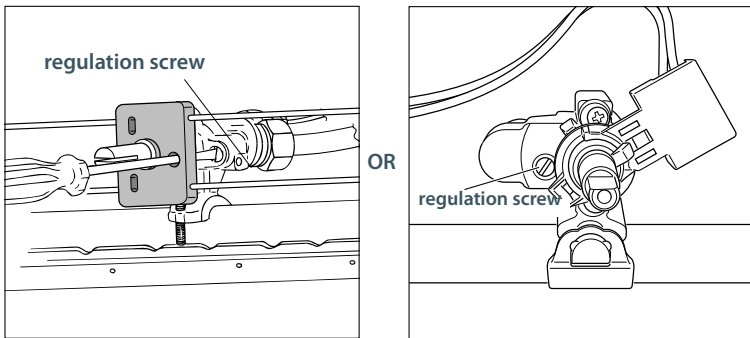
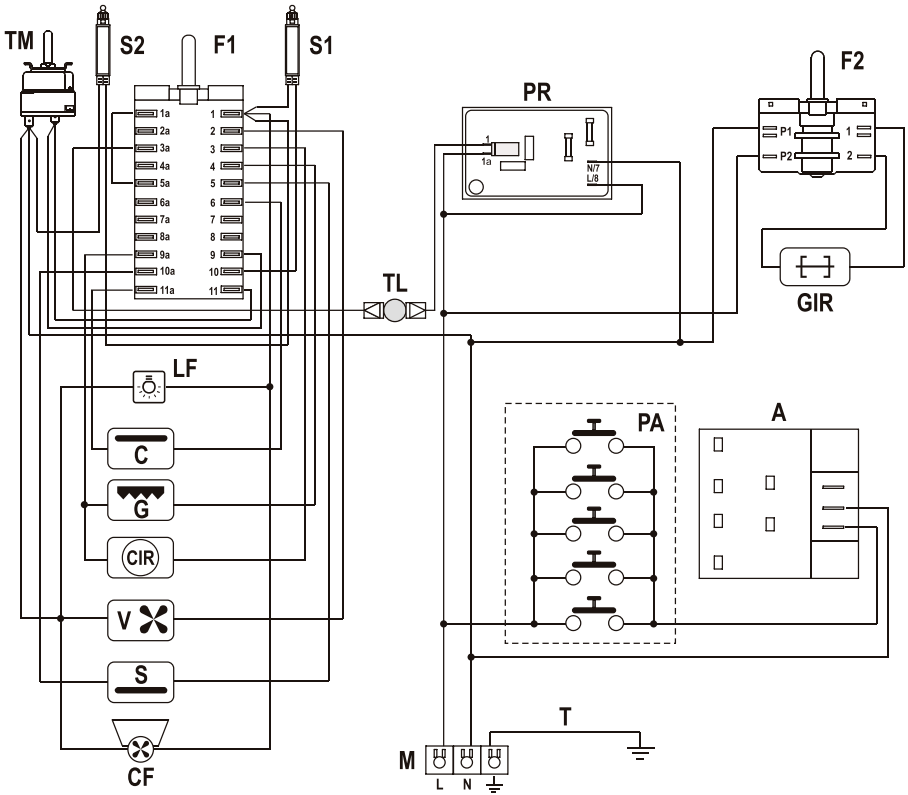


Fig. 18 Adjusting the minimum burner setting: seven-function models (Note: valves may vary)

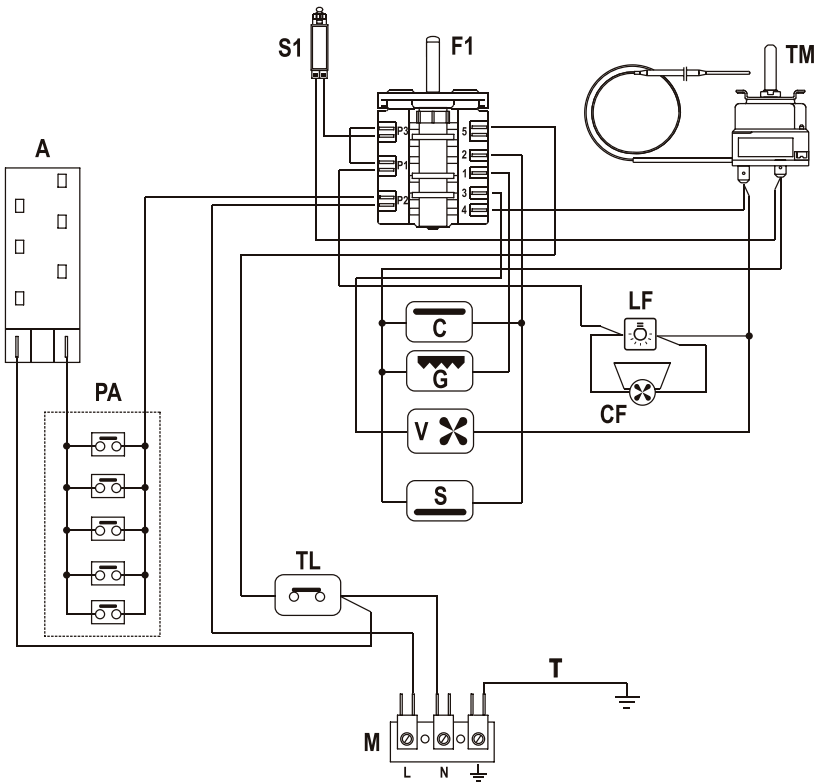
Table for the choice of injectors

	Natural gas		LPG	
Test Point Pressure [kPa]	1.0		2.75	
BURNER	Injector Orifice Dia.	Gas Consumption	Injector Orifice Dia.	Gas Consumption
	[mm]	[MJ/h]	[mm]	[MJ/h]
Auxiliary	0.85	3.60	0.53	3.60
Semi-rapid	1.12	6.30	0.70	6.30
Rapid	1.45	10.30	0.91	10.80
Triple-ring wok	1.60	12.70	0.95	11.90

Wiring diagram (Seven-function models)



Wiring diagram (Four-function models)



16 Using your seven-function oven for the first time

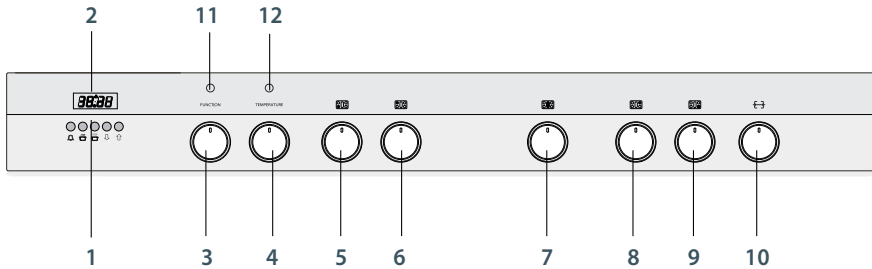





Fig. 19 Control panel

- | | |
|-----------------------------------------|---------------------------------------|
| 1 Control buttons | 9 Front right (auxiliary) burner knob |
| 2 Clock display | 10 Rotisserie knob |
| 3 Function knob | 11 Function indicator light |
| 4 Temperature knob | 12 Temperature indicator light |
| 5 Front left (rapid) burner knob | |
| 6 Rear left (semi-rapid) burner knob | |
| 7 Central (triple-ring wok) burner knob | |
| 8 Rear right (semi-rapid) burner knob | |

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. Peel the protective film off all surfaces and accessories.
- 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. Fit them between the metal runners, with the safety stop notch down and at the back. (If the side racks 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
 - There will be a distinctive smell while you are conditioning your oven. This is normal, but make sure your kitchen is well ventilated during the conditioning.

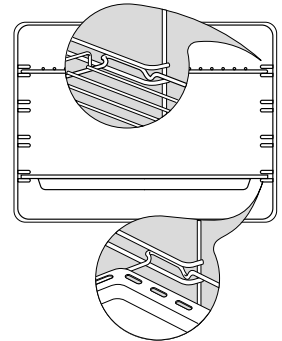







Fig. 20 Correct position of shelves and grill tray

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

Buttons:

-  **Timer**
-  **Cooking time**
-  **End of cooking time**
-  **Decreases the number shown on the display or changes the volume of the beeps**
-  **Increases the number shown on the display**

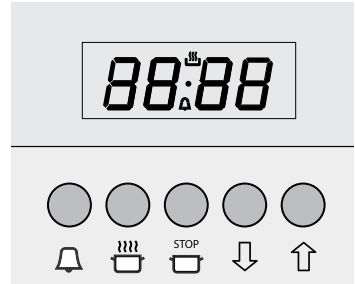








Fig. 21 Clock display and control buttons

Illuminated symbols:

-  - oven in manual position (on except when oven is set for automatic cooking)
- A** - flashing - oven in automatic position but not set or an automatic program has finished
- A** - steady illumination - oven set for automatic cooking
-  **Timer in operation**

Setting the clock






When first connected, or after a power failure, '0:00' and 'A' will flash on the display.



To set the clock, press the  and  buttons together and then the  and  buttons.

Note: changing the time will delete any automatic program.


Using the timer

The timer can be set for up to 23 hours and 59 minutes.

- To set the timer, press the  button, then the  and  buttons.
- To check the remaining time, press the  button.
- When the time is up, the timer will beep. Press the  button to turn it off.

Note: if 'A' is flashing on the display, press the  and  buttons together.

Setting the timer volume

You can select from three volume levels by pressing the  button.

Using your oven

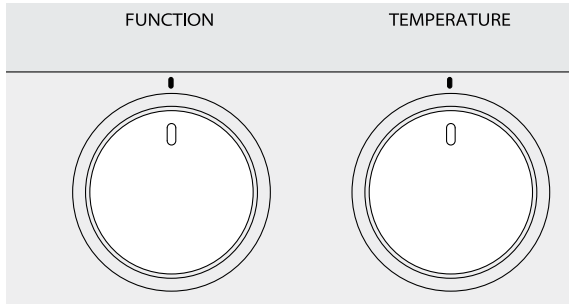




Fig. 22 Function and temperature knobs

- 1 Select the function by turning the function knob. The oven light will come on.
- 2 Select the temperature by turning the temperature control knob clockwise. 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. Note: the temperature indicator light may glow and go out again during cooking as the oven maintains the set temperature.
- 3 When you have finished cooking, turn the function and temperature control knobs to the off 0 position.

Note: if 'A' is flashing or steadily illuminated on the display, press the  and  buttons together.

**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. Ideal for large cakes and dishes that bake for several hours.

**GRILL**

The grill at the top of the oven comes on. Use with the oven door closed. If you set the temperature between 175°C and 225°C, lower it to 175°C or below after 15 minutes. 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 set to a maximum of 200°C. Ideal for roasting tender cuts of meat and poultry. Use lower shelf positions for larger items eg a whole chicken.

**WARM**

Use to keep cooked food hot or to warm plates and serving dishes. Set the oven temperature between 70°C and 100°C. To reheat food from cold, use BAKE, FAN FORCED or FAN BAKE and change to WARM only when the food is piping hot, as this function will not bring cold food up to a temperature high enough to kill any harmful bacteria.

**FAN BAKE**

The upper and lower heating elements and the fan come on. Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.

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.

20 Cooking functions

Notes on baking:

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

Notes on using the fat filter:

- Use the fat filter when roasting meat and poultry on FAN BAKE, FAN GRILL or FAN FORCED. It helps to keep your oven clean and reduces splatter and smoking.
- Always clean the filter after every use. See 'Care and cleaning'.
- Remove the fat filter before baking.

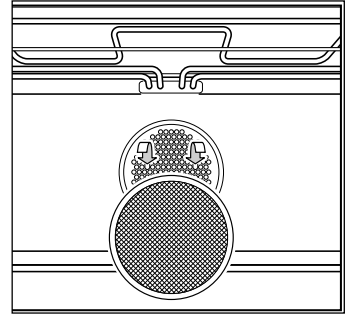


Fig. 23 Fat filter

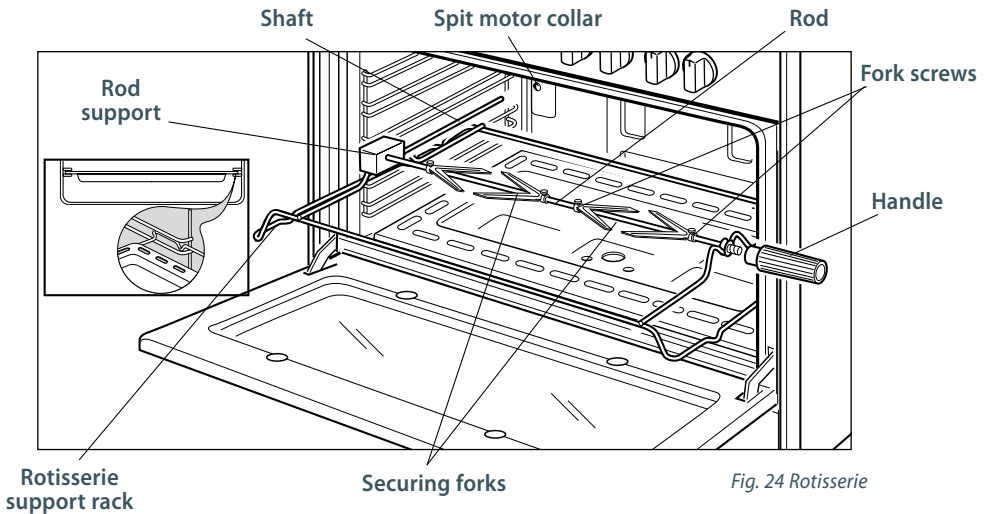
Using the rotisserie

- 1 Prepare the rotisserie
 - Slide the grill tray onto the lowest shelf supports, as shown.
 - Check that the fat filter is in place.
 - Place the rotisserie support rack on your workbench and twist the handle onto the right end of the rod.
 - Remove the rod from the rod support.
 - Slide three of the four securing forks off the rod. Leave the one closest to the handle on.
- 2 Prepare the meat
 - If necessary, truss the meat and poultry to ensure there are no loose parts and the meat will cook evenly.
 - Slide the meat onto the rod and secure it at both ends with a securing fork. Make sure you tighten the fork screws.
 - If spit roasting two pieces of meat, repeat the previous step for the other piece.
- 3 Insert the rotisserie
 - With the meat secured, place the rod onto the rotisserie support rack and insert its left end into the rod support.
 - Remove the handle by twisting it towards you.
 - Slide the rotisserie support rack onto the shelf supports above the grill tray.
 - Push the support rack fully into the oven by inserting the shaft into the spit motor collar.
 - Check that the shaft locates fully into the collar.

- 4 Start the rotisserie
 - Select the FAN GRILL function.
 - Set the temperature to 175 °C.
 - Turn the the rotisserie knob to **⓪**.







Important!

- *Always ensure that poultry is cooked thoroughly.*
- *During use, the rotisserie components become hot. If you leave the oven door open after using the rotisserie, parts of the control panel may also become hot. Use oven mitts and take extra care, especially when removing the rotisserie support rack from the hot oven.*
- *Always clean the fat filter after every use. See 'Care and cleaning'.*




22 Automatic cooking





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. Using the   buttons, set the cooking time. 'A' will show on the display.
- 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 A 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,  will be displayed 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  and  buttons together 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 A will flash:

- To stop the beeping and return the oven to manual mode, press the  and  buttons together.
- 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.

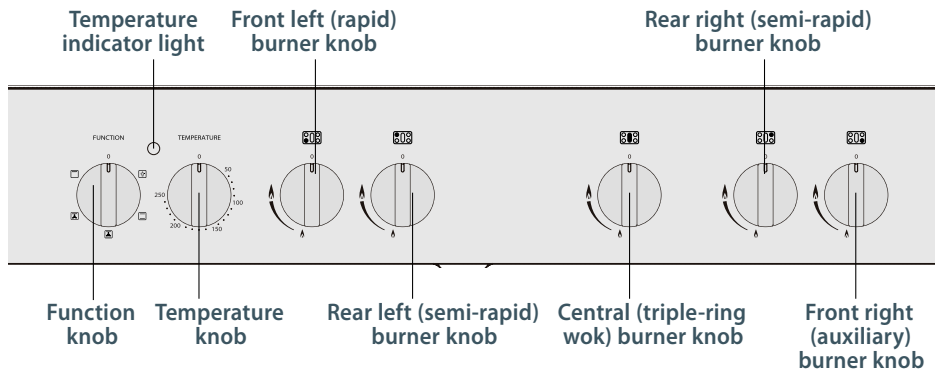




Fig. 25 Control panel

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. Peel the protective film off all surfaces and accessories.
- 3 Condition the oven:
 - Put in the shelves and trays. Fit them between the metal runners, with the safety stop notch down and at the back. (If the side racks 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
 - There will be a distinctive smell while you are conditioning your oven. This is normal, but make sure your kitchen is well ventilated during the conditioning.
- 5 Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

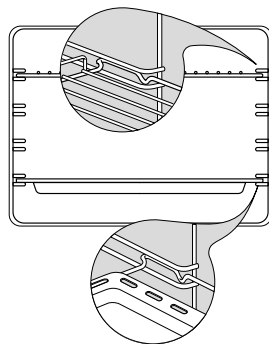


Fig. 26 Correct position of shelves and grill tray

24 Using your oven

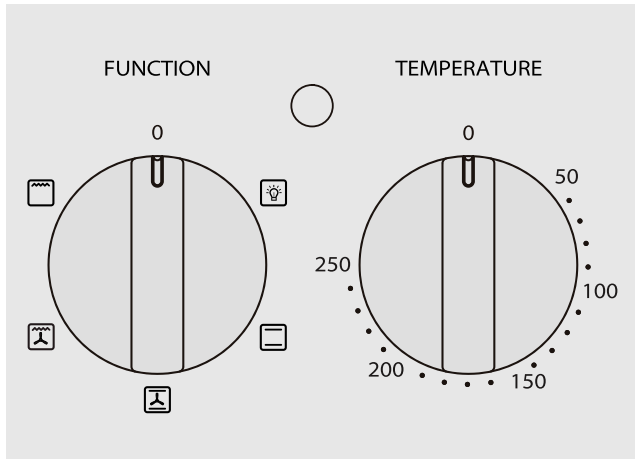


Fig. 27 Function and temperature knobs

- 1 Select the function by turning the function knob.
- 2 Select the temperature by turning the temperature control knob clockwise. The oven temperature indicator light, between the knobs on the control panel, will glow until the oven has reached the set temperature, and then it will go out. Note: the temperature indicator light may glow and go out again during cooking as the oven maintains the set temperature.
- 3 When you have finished cooking, turn the function and temperature control knobs to the off 0 position.

**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. Ideal for large cakes and dishes that bake for several hours.

**FAN BAKE**

The upper and lower heating elements and the fan come on. Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.

**FAN GRILL**

Both the grill and the fan come on. Use with the oven door closed and the temperature set to a maximum of 200°C. Ideal for roasting tender cuts of meat and poultry. Use lower shelf positions for larger items eg a whole chicken.

**GRILL**

The grill at the top of the oven comes on. Use with the oven door closed. If you set the temperature between 175°C and 225°C, lower it to 175°C or below after 15 minutes. 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.
- Remove the fat filter before baking.

Notes on using the fat filter:

- Use the fat filter when roasting meat and poultry on FAN BAKE or FAN GRILL. It helps to keep your oven clean and reduces splatter and smoking.
- Always clean the filter after every use. See 'Care and cleaning'.
- Remove the fat filter before baking.

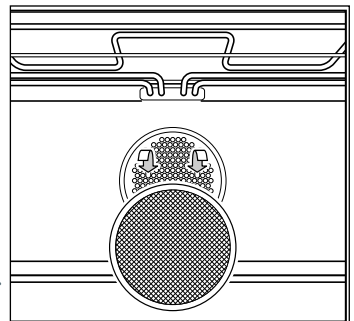


Fig. 28 Fat filter

26 Using your gas cooktop

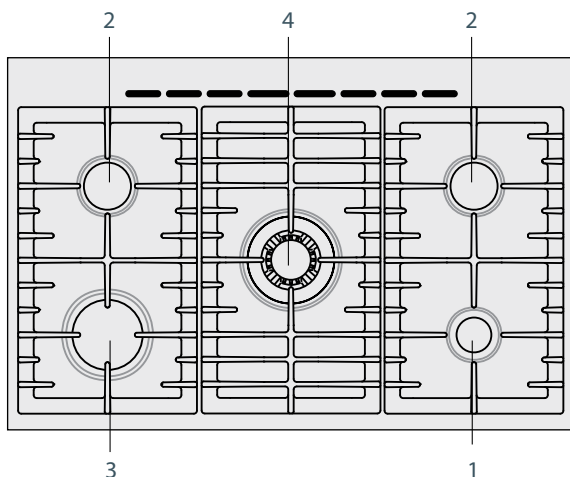


Fig 29 Cooktop layout (trivets may vary)

- 1 Auxillary burner
- 2 Semi-rapid burner
- 3 Rapid burner
- 4 Triple-ring wok burner

Gas burners

The knob controls the flow of gas through the safety valve.

- 0 = closed valve (OFF)
- ● / 🔥 = maximum flow
- ● / 🔥 = minimum flow

You can choose to cook at any heat between ● / 🔥 and ● / 🔥, but never between ● / 🔥 and 0/OFF.

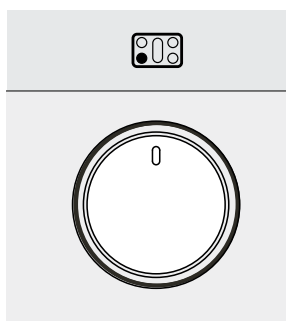


Fig. 30a Burner control knob (seven-function models)

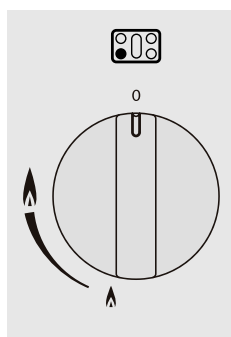


Fig. 30b Burner control knob (four-function models)

Before using your cooktop

Before using your new cooktop, please:

- Read this user guide, taking special note of the 'Safety and warnings' section.
- Turn the power to the cooker on at the wall.
- Make sure all burner control knobs are turned off.

Using the gas burners

- 1 Choose the control knob for the burner you want to use.
- 2 Press the knob down gently and turn it anticlockwise to the ● / 🔥 position. The ignitors on all the burners will spark.
Hold down the knob for approximately 10 seconds after the burner has lit. Releasing the knob too soon will extinguish the flame.
- 3 Adjust the flame anywhere between the ● / 🔥 and ● / 🔥 positions. Do not adjust the flame between ● / 🔥 and O/OFF.
 - Note: If the burner does not light within 15 seconds, turn the control knob off and wait at least one minute before trying again.
- 4 To turn the burner off, turn the knob clockwise to O/OFF until you hear the safety click.
- 5 After use, always turn the knobs to the O/OFF position. For the four-function cookers without the flame failure feature, you should also close the valve on the gas bottle or the main gas supply.

Flame failure safety feature (seven-function models only)

The flame failure probe cuts off the gas supply to the burner if the flame is blown out.

When lighting the burner on flame failure models, hold down the knob for approximately 10 seconds after the burner has lit. Releasing the knob too soon will extinguish the flame.

If the flames are accidentally extinguished, turn off the burner and do not try to light it again for at least one minute (to allow the gas to disperse).

If a burner does not light

Check that:

- The cooker is plugged in and the electricity is switched on.
- The gas is turned on.
- The gas bottle is not empty (if you are using bottled gas).
- You have held down the knob for at least 10 seconds.
- The ignitors are sparking. If the ignitors are not sparking, they may be dirty or wet. Clean them with a toothbrush and methylated spirits, as shown in Fig.31.

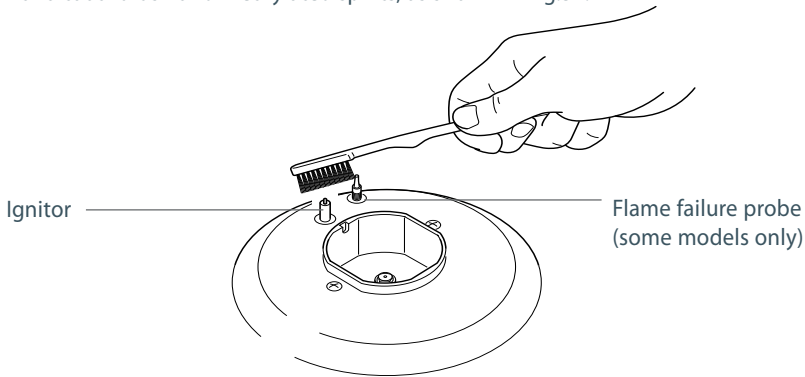


Fig. 31 Cleaning the probe (some models only) and ignitor

If the flame is irregular

If the flame is yellow or irregular, check that the burner parts, including the burner cap, are:

- clean and dry.
- positioned correctly. See 'Care and cleaning'.
- See also 'Cooktop troubleshooting'.

Matching cookware to burner

Use flat-bottomed pans, and make sure they match the size of the burner, as shown in the following table. A small pot on a large burner is not efficient.

Diameters of pans which may be used on the cooktop

Burners	Minimum	Maximum
Auxiliary	12 cm (6 cm with small pan support)	14 cm
Semi-rapid	16 cm	24 cm
Rapid	24 cm	26 cm
Triple-ring wok	26 cm	28 cm
		Maximum diameter for woks 36 cm

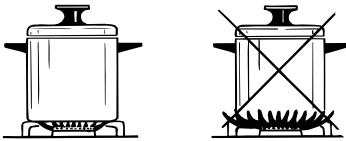


Fig. 32 Correct and incorrect matching of cookware and burner size



Fig. 33 Efficient and inefficient saucepan bottoms

Small pan support



Fig. 34 Small pan support

This pan support is to be placed on top of the auxiliary burner when using small diameter pans, in order to prevent them from tipping over.

Wok stand

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

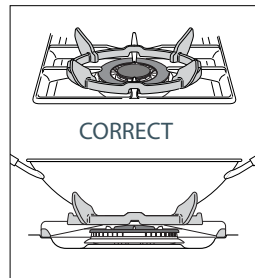
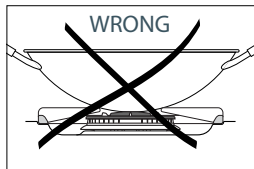


Fig. 35 Correct placement of wok stand

Important!

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

Problem	Possible solutions
A burner does not light.	<p>Check the cooker is switched on at the wall.</p> <p>Check the gas supply valve is turned on and the supply to the house is working. You should hear the gas when you turn a burner on.</p> <p>Check the gas bottle is not empty.</p> <p>The ignitors may be dirty. Clean them with a toothbrush and methylated spirits.</p> <p>The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.</p>
My burner flames are yellow or hard to start.	<p>The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.</p> <p>If you use bottled gas, this may indicate you are getting near the end of the bottle.</p> <p>Check the burner parts are clean and dry.</p> <p>The gas pressure may not be at the correct level. Check with your service person or installer.</p> <p>Your cooker may not be set up for the gas you are using. Check this with your service person or installer.</p>
One of my burners has an uneven flame.	<p>Check the burner parts are clean and dry. Check the assembly and make sure the burner cap is sitting flat.</p>
The flame goes out at low settings.	<p>The gas supply pressure may be low. Check this with your service person or installer.</p> <p>The low setting may have been adjusted incorrectly. Check this with your service person or installer.</p> <p>If you use bottled gas, this may indicate you are getting near the end of the bottle.</p>
My burners do not turn down much (when running on bottled gas or LPG).	<p>Your cooktop may not have been adjusted correctly. Check this with your service person or installer.</p>
The flame tips are very yellow.	<p>Call your service person to service the cooker.</p>
There are objectionable odours.	<p>Call your service person to service the cooker.</p>
The flame appears to lift off the burner.	<p>Call your service person to service the cooker.</p>
There is an electricity failure.	<p>If there is an electricity failure, you can still use your cooktop. Light the burners by holding a match close to the side of the burner and turning the control knob to the High position. Wait until the flame is burning evenly before adjusting.</p>

Important!

Before you start cleaning your cooker, please:

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

General advice

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

Cleaning the outside of the cooker

Important!

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

Wipe the 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 cooker.

Cleaning the gas cooktop

Maintenance Period	Description
Daily	• Clean gas cooktop as per following instructions.
Monthly	• Remove all burner parts, and clean using a non-abrasive detergent. Rinse in cold water, dry thoroughly, and replace. • Clean the ignitor carefully, using a toothbrush and methylated spirits.
Every 3-4 years	• Contact your local authorised gas Service Agent to perform a thorough check on all gas components on the gas cooker.

Burner parts and trivets

- You can remove and clean these parts with hot soapy water or non-abrasive detergents. Clean spills regularly before they become burnt on. Do not wash these parts in a dishwasher.
- After cleaning, check that the burners and their flame spreaders are dry before replacing correctly.
- It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.
- Note: to avoid damage to the electronic ignition, do not try to light a burner without all burner parts in place.

Replacing the auxiliary, rapid and semi-rapid burners

- Carefully replace the burner parts as per the following Figs. Check that:
 - the ignitor is always clean to ensure trouble-free sparking.
 - The probe is always clean to ensure correct operation of the safety valves (some models only)
- Note: both the ignitor and probe must be very carefully cleaned using a toothbrush and methylated spirits (see Fig.31).

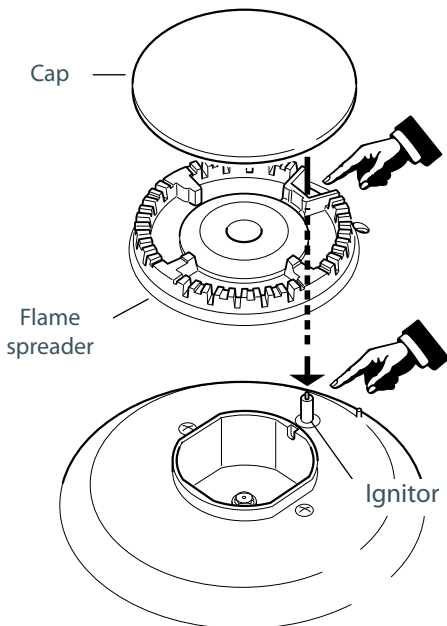


Fig. 36 Correct line-up of auxiliary, rapid and semi-rapid burner parts

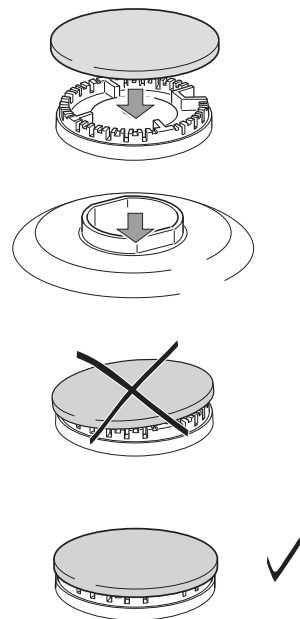


Fig. 37 Replacing the auxiliary, rapid and semi-rapid burner caps

Replacing the triple-ring wok burner

Fit the burner ring to the housing as shown by the arrow in the Fig. following. Make sure the burner is not able to rotate (Fig. 38).

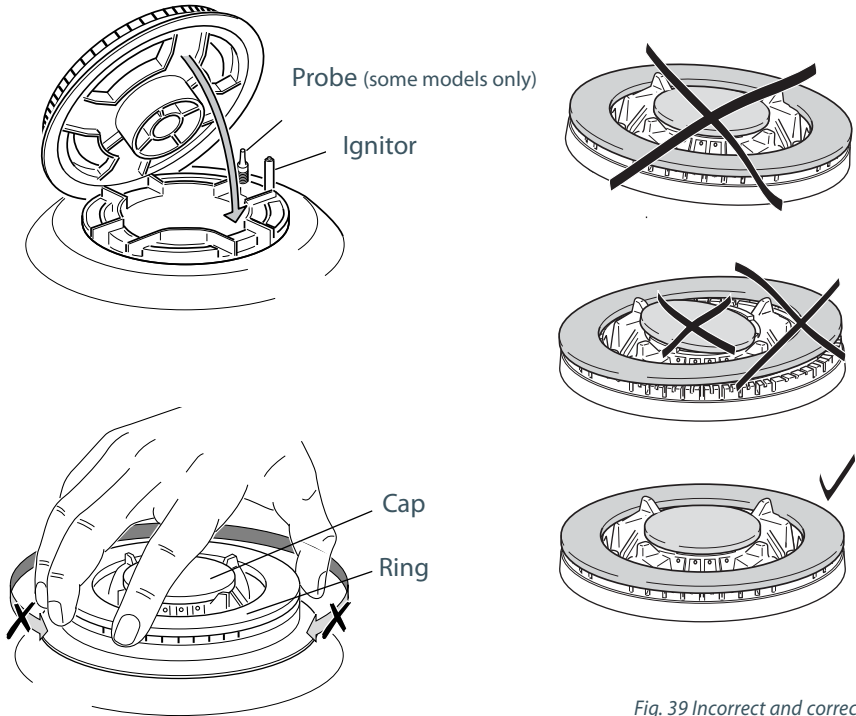


Fig. 38 Correct positioning of cap and ring - triple-ring wok burner

Fig. 39 Incorrect and correct positioning of cap and ring - triple-ring wok burner

Cleaning the inside of your 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).

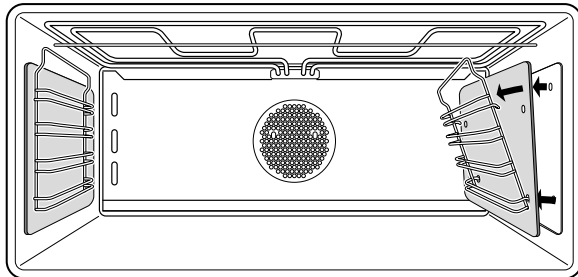


Fig. 40a Removing the side racks and catalytic panels (some models only)

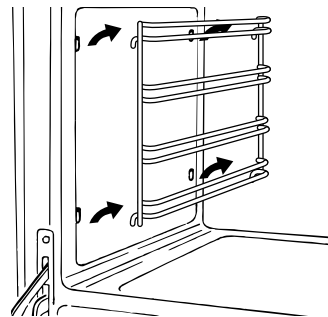


Fig. 40b Removing the side racks (some models only)

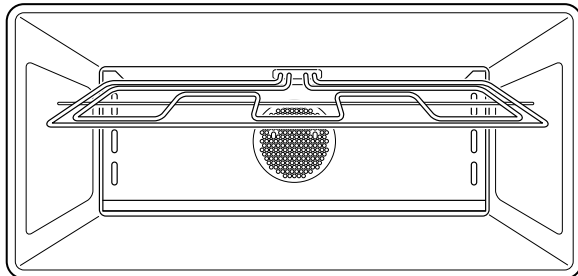


Fig.41 Drop-down grill element (some models only)

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 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. To remove the side catalytic panels you first need to remove the side racks. See Fig. 38a.

Cleaning the fat filter

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 the filter is lightly soiled, place it 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.

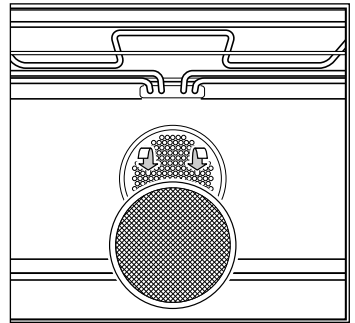


Fig. 42 Fat filter

Cleaning the grill tray and oven floor

Grill tray

After cleaning the grill tray, place it on its support rack (as shown in Fig. 43), and then slide the rack onto the shelf supports with the safety notch down.

Oven floor

You can remove the oven floor to make cleaning easier. Replace it afterwards. Do not confuse the grill tray with the oven floor.

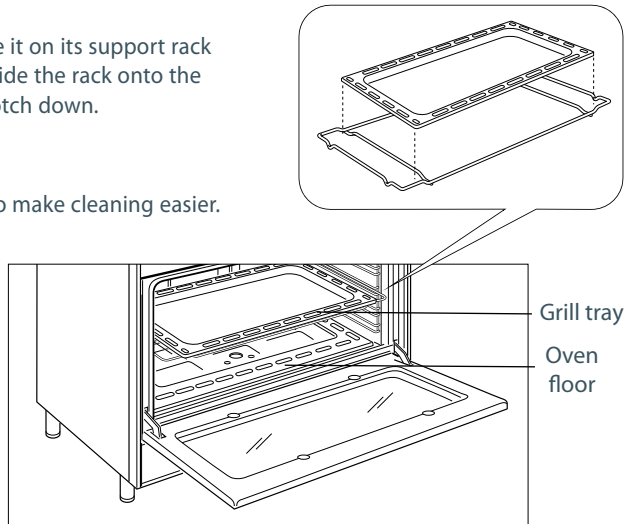
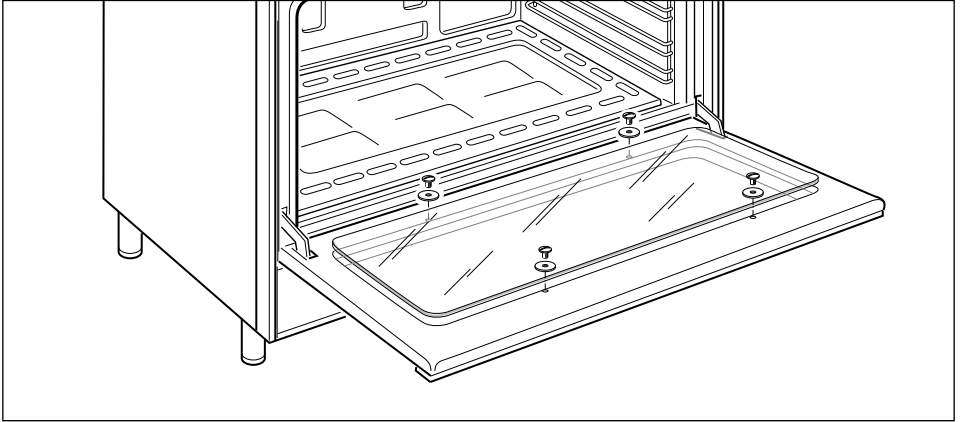


Fig. 43 Oven floor and grill tray

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.

- The inner glass door panel can easily be removed for cleaning by unscrewing (Fig.44).
- When re-assembling, ensure that the inner glass is correctly positioned and do not over-tighten the screws.



Storage compartment

Fig. 44 Removing the oven door glass for cleaning

The storage compartment is accessible through the pivoting panel (Fig.45).

Important!

Do not store flammable material in the oven or in the storage compartment.

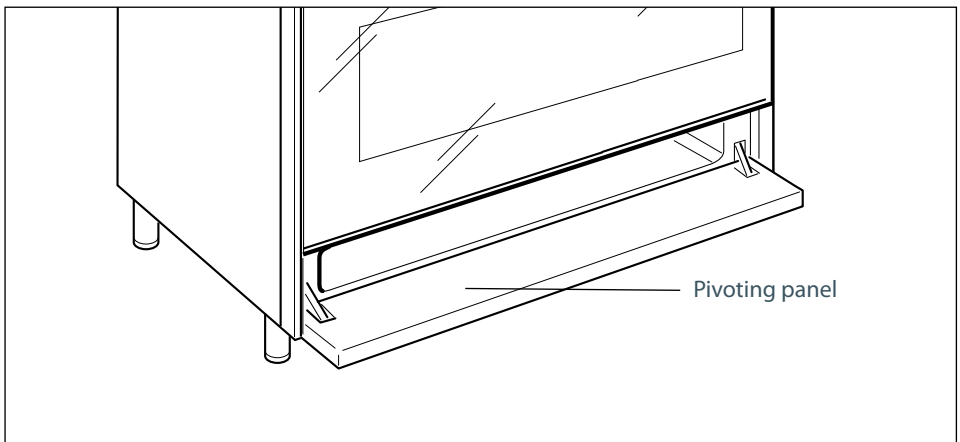


Fig. 45 Storage compartment

Removing the oven door

The oven door can easily be removed as follows:

- 1 Open the door completely.
- 2 Hook the swivel retainers of the right-hand and left-hand hinges (Fig. 46a) onto the metal bar above them (Fig. 46b).
- 3 Lift the oven door slightly. The notch on the bottom of the hinge will disengage (Fig. 46c).
- 4 Now pull the oven door forwards off the appliance. Release both hinge sections from the slots (Fig. 46d).
- 5 Rest the door on a soft surface.

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

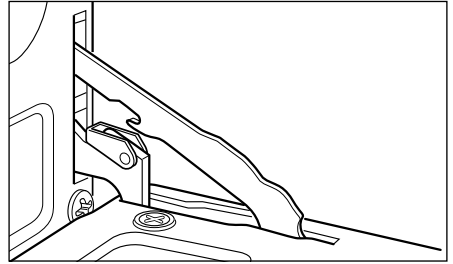


Fig.46a

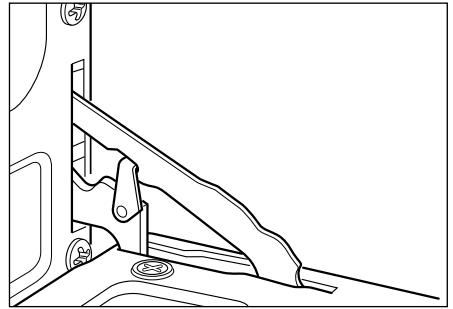


Fig.46b

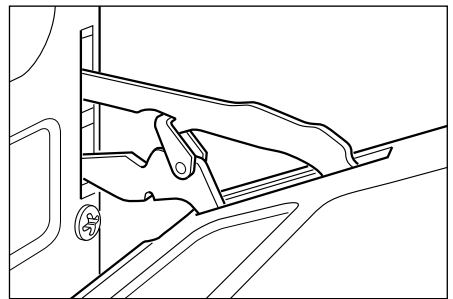


Fig.46c

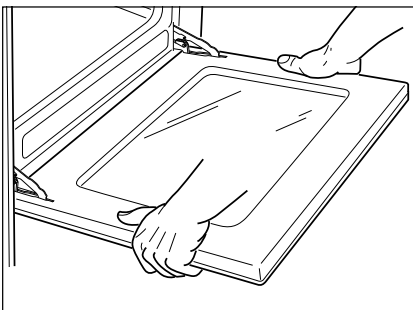


Fig.46e

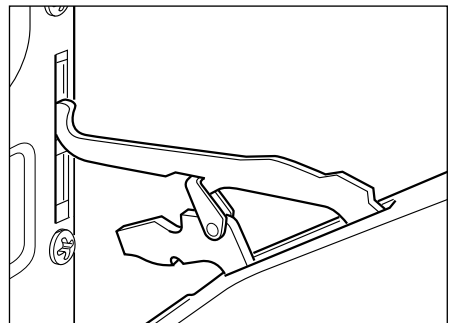


Fig.46d

Replacing the oven lamp

- 1 Turn the power to the cooker off at the wall.
- 2 Let the oven cavity and the heating elements cool down.
- 3 Remove the protective cover 'B':
- 4 Unscrew and replace the bulb with a new one suitable for high temperatures (300°C) with the following specifications: 230-240V, 50Hz, E14 and same wattage as the bulb being replaced (check wattage stamped on the bulb).
- 5 Refit the protective cover, 'B':

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

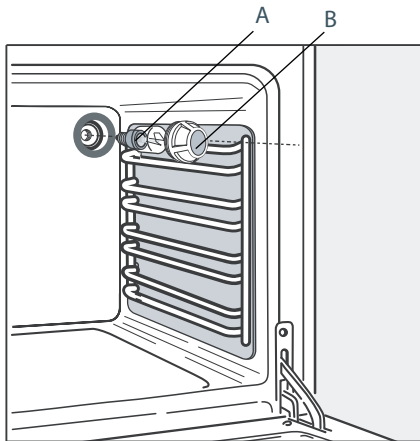


Fig.47 Removing the oven lamp

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

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

In New Zealand and Australia:

AGA101 (AS 4551) Approval Requirements for Domestic Gas cooking appliances

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.

Product details

Fisher & Paykel Ltd

Model _____ Serial No. _____

Date of Purchase _____ Purchaser _____

Dealer _____ Suburb _____

Town _____ Country _____





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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.

www.fisherpaykel.co.nz
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NZ AU

Freestanding cooker user guide

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