OB30DDEPX3_N

Double Built-in Oven, 30" 8.2 cu ft, 11 Function

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Series 9 | Contemporary

This Fisher & Paykel 30", 4.1 + 4.1 cu ft double built-in oven with 11 functions provides a large capacity for cooking a number of dishes simultaneously across two ovens.

Stainless Steel

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Dimensions

Depth	23 29/32"
Height	48 7/16"
Width	29 29/32"

Features & Benefits

Cooking flexibility
This built-in oven has 11 functions with pre-set temperatures, including Bake, Aero™ Bake and Fan Forced allowing you to use a variety of cooking styles.

Self cleaning
The self-clean function breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth. For best results, wipe down the inside of your oven door before you use the self-clean function.

Sized to suit
Designed for multi-shelf cooking, this is one of the largest built-in ovens on the market providing two cavities with 4.1 cu.ft of total capacity. The higher internal cavities allow you to fit a large casserole dish, the family roast and a pie for dessert.

Safe and sound
The CoolTouch door with triple glazing and cooling system is safe to touch from the outside, protecting your hands and the surrounding cabinetry. Getting large dishes in and out of the oven is a breeze with full telescopic sliding shelves that stay perfectly steady – even when pulled all the way out.

Perfect results
Our built-in ovens feature AeroTech™ - a technology that circulates heat evenly, ideal for multi-shelf cooking.

Designed to match
With their premium handle styling and stainless steel finish, our built-in ovens are designed to match the rest of Fisher & Paykel's kitchen appliance family.

Bake
The Bake function radiates heat from the top and bottom of the oven whilst natural convection currents evenly distribute heat. Moisture is retained to provide light, succulent dishes. For best results, only bake on one shelf at a time.

Classic Bake
Classic Bake generates heat from the bottom, ideal for slow cooking and gentle cooking of delicate recipes. There is no direct heating to the top of food so it's perfect for dishes that require minimal surface browning.

Aero™ Bake
Aero™ Bake generates heat at the top and bottom of the oven, with the fan creating airflow throughout. The increased airflow speeds up cooking so oven temperatures can be lowered by 20oC for most recipes. Ideal for baking biscuits, muffins and cakes.

Aero™ Broil
The intense heat and radiation of the Aero™ Broil function works well for cooking large cuts of meats, so they are moist inside and crisp on the outside.

Broil
The Broil function delivers intense heat from the inner region of the top element when you need to quickly grill one or two portions. Perfect for cooking crispy chicken breast, steak and fish. The intensity can be finely controlled; 'HI' is ideal for quick surface browning.

True Aero™
The True Aero™ function is great for multi-shelf cooking. Heat is generated at the rear of the oven and is distributed evenly throughout by the fan.

Aero™ Pastry

The Aero™ Pastry function is similar to Classic Bake with the addition of a fan which circulates hot air around the cavity. It is ideal for recipes that need intense heat from the bottom but still require some heat on the top, such as pies and tarts.

Roast

Roast is a specialised function that combines the power of Grill with the long, slow heating ability of Bake. Your food receives 20 minutes of grill power before the oven automatically reverts to Bake at the desired temperature. This provides food with a crisp, flavoursome exterior and a succulent interior.

Warm

Warm is limited to very gentle temperatures. It isn't intended as a cooking function but is designed to keep food warm and limit the progression of cooking. Using the oven's specialised LO Warm setting takes the guesswork out of proving dough.

Self Clean

Pyrolytic Self-Clean activates a high temperature of 460oC for two to three hours to break down residue to a light ash - this is easily removed with a damp cloth. For best results, wipe down the inside of your oven door before you use this function.

Specifications

Accessories

3-Pc Anti-Splatter Grill System	•
Contemporary Round Handle Kit	Part number 81673
Full extension telescopic shelves	5 Sets (Additional sets available for Purchase)
Meat probe	•

Capacity

Shelf positions	8
Total capacity	4.1 + 4.1

Cleaning

Acid resistant graphite enamel	•
Pyrolytic self-clean	•
Removable oven door/s	•
Removable shelf runners	•

Consumption

AMP draw	33.2 - 38.3 A
Supply frequency	60 Hz
Supply voltage	208 - 240 V

Controls

Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Capacitive touch controls	•
Electronic clock	•
Fahrenheit/Celsius Temperature	•
Illuminated halo dials	•
Interior light	•
Precise electronic temperature control	•
Sabbath mode	•

Cooking modes

Aero™ Bake	•
Aero™ Broil	•
Aero™ Pastry	•
Bake	•
Broil	•
Classic Bake	•
Maxi Broil	•
Oven functions	11
Pyrolytic self-clean	•
Roast	•
True Aero™	•
Warm	•

Details

UPC Code	822843886654

Performance

Aerotech™ Cooking System	•
Automatic rapid pre-heat	•
Broil	4400W

Safety

Advanced cooling system	•
Balanced oven door	•
Catalytic venting system	•
Control panel key lock	•
CoolTouch door	•
Door and cavity cooling system	•
Full extension telescopic shelves	5 Sets (Additional sets available for Purchase)
Non-tip shelves	•

Style And Series

Product Series	Series 9
Product Style	Contemporary

Visual Filter

Cooking Type	Solo Convection

Warranty

Warranty	2 years

SKU	81514

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