

# OR30SDPWIX2 Induction Range 30", Self Cleaning

This Fisher & Paykel 30" freestanding induction range gives you perfect results with eight oven functions.

Brushed Stainless Steel with black glass



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### Dimensions

| Depth  | 24 7/32"             |
|--------|----------------------|
| Height | 35 21/32 - 36 11/32" |
| Width  | 29 7/8″              |

### **Features & Benefits**

#### Cooking flexibility

This freestanding induction range has seven functions with pre-set temperatures, including Bake, Broil and Fan Forced allowing you to use a variety of cooking styles.

#### Self cleaning

Pyrolytic self-clean 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 this function. The cooktop just needs a quick wipe clean after use.

#### Sized to suit

Designed for multi-shelf cooking, this freestanding induction cooker provides 3.6 cu ft of total capacity per cavity giving you enough room for a large family roast and all the trimmings.

#### Precise control

The induction cooktop offers extremely accurate, consistent temperature control from very high to very low heats, so you can sear, sauté and temper like a pro.

#### Safe and sound

The door and cavity cooling system keeps the heat on the inside, protecting your hands and surrounding cabinetry. Getting large dishes in and out of the oven is a breeze with non-tip shelves.

#### Designed to match

With their black reflective glass and stainless steel finish, our freestanding cookers 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.

#### 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.

#### **Convection Bake**

Convection 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 20°C for most recipes. Ideal for baking biscuits, muffins and cakes.

#### **Convection Broil**

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

#### 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.

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#### Self Clean

Pyrolytic Self-Clean activates a high temperature of 460°C 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                    |                   |
|--------------------------------|-------------------|
| Flat Shelf                     | •                 |
| Step down oven shelf           | 1                 |
| Step down shelf                | •                 |
| Capacity                       |                   |
| Cooktop                        | 4 Induction zones |
| Shelf positions                | 5                 |
| Total capacity                 | 3.6 cu.ft         |
| Cleaning                       |                   |
| Acid resistant graphite enamel | •                 |
| Flat easy clean glass surface  | •                 |
| Controls                       |                   |
| Automatic cooking/minute timer | •                 |
| Electronic clock               | •                 |
| Indicator Light                | •                 |
| Stainless steel dials          | •                 |
|                                |                   |

#### Cooking modes

| Cooking modes                   |                |
|---------------------------------|----------------|
| Bake                            | •              |
| Broil                           | •              |
| Convection Grill                | •              |
| Convection bake                 | •              |
| Defrost                         | •              |
| Fan Bake                        | •              |
| Oven functions                  | 7 + self-clean |
| Self-clean function             | •              |
| Warm                            | •              |
| Details                         |                |
| UPC Code                        | 822843886609   |
| Performance                     |                |
| Auto heat reduce                | •              |
| Bake                            | 2950W          |
| Broil                           | 2850W          |
| Combined Warming/Storage Drawer | •              |
| Convection bake                 | 2450W          |
| GentleHeat                      | •              |
| Induction cooking technology    | •              |
| Lights                          | 2 (Rear)       |
| Open Venting                    | •              |
| Warmer drawer                   | 500W           |
| Power requirement               |                |
| AMP draw                        | 46 A           |
| Supply frequency                | 60 Hz          |
| Supply voltage                  | 240 V          |

## Safety Advanced cooling system Anti-tilt bracket CoolTouch door Door and cavity cooling system Glazed door Individual hot surface indicators Non-tip shelves Pan detection system Warranty Warranty 2 years Zone ratings Up to 3700W (zone PowerBoost dependent) SKU 81143

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