

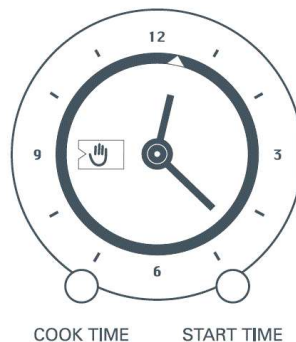
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Fisher & Paykel Analog Clock Instructions



Congratulations for purchasing your refurbished stove.

Based in Wellington New Zealand Stoves4U are dedicated to reducing the impact our life has on the environment.

We recycle, repair, up-cycle and resell stoves. By buying one of our recycled Stoves you are ensuring the hazardous contaminants such as the copper, cadmium, hexavalent chromium, flame retardants, lead and plastics are kept from landfills or other locations where they could impact the local environment.

Reuse ensures that no further carbon is emitted into our atmosphere to manufacture and transport whiteware which can lengthen the life of our landfills. There are few items in a stove that cannot be repaired or replaced. Reuse, refurbishment and right-to-repair is strong in our business model.

Recycling creates a closed loop in the economy, gives these stoves a new lease on life and promotes local employment. All this and you'll have a company that backs up the sale with a carefully inspected and repaired stove so you'll have our 90 day warranty.

Freestanding range
User guide NZ

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Important!

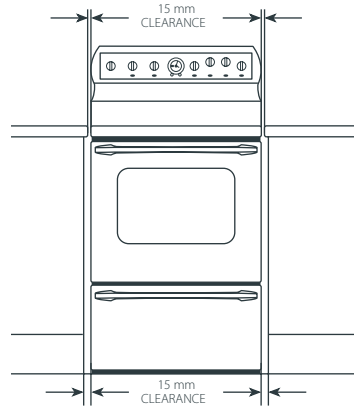
SAVE THESE INSTRUCTIONS

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.

Installation instructions


Installing your range

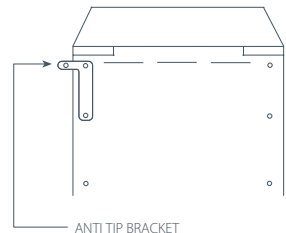
- Connection of this range to fixed or flexible wiring must be made by a suitably registered person. Connection by an unregistered person can cause a safety hazard.
- We recommend that the range circuit is protected by a suitably rated circuit breaker but not connected to a Residual Current Device (R.C.D.) or an Earth Leakage Circuit Breaker (E.L.C.B.)
- This range is designed for a 230/240V AC single or two phase connection.
- This range must be connected with an appropriately rated cord and plug that is compatible with the socket-outlet fitted to the final subcircuit in the fixed wiring that is intended to supply this cooking range. For single phase connection, the supply cord should be at least equivalent to an ordinary PVC sheathed and insulated, 4 mm², three core (twin and earth), flexible cord. For two phase connection, the supply cord should be at least equivalent to an ordinary PVC sheathed and insulated, 2.5 mm², four core, flexible cord.
- This appliance must be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Cabinet clearances are as in the diagram on the right.
- The clock display will flash 0.00 alternately with AUTO when it is turned on at the wall. If an excessive voltage is detected, HELP will show in the clock display, the range will beep for two minutes and the clock will automatically enter safety mode, preventing the range from being turned on. Turn the range off at the wall, check that the cord is properly connected to the terminals, correct and turn the range back on to reset the clock module.
- If you raise the range to align it with the bench, make sure the base of the range cannot slip.



Anti-tip brackets

Two anti-tip brackets are supplied with the accessories so that the range can be secured to the wall to prevent it from tipping over. Use the two screws on the back panel of the range, shown below.

⚠ WARNING!	
	<p>Tipping Hazard</p> <p>All ranges can tip. Keep children away and take care. The anti-tip brackets supplied must be installed.</p> <p>Failure to follow these instructions could result in injury.</p>



Introduction

About your new range

Thank you for buying a Fisher & Paykel freestanding range. Now that it is installed and ready to use, you will want to know everything about it to ensure excellent results right from the start. This guide introduces you to all its features, as well as giving you a comprehensive set of cooking charts. We recommend you read the whole guide before using your new range, to ensure both safety and cooking success.

For further information, go to www.fisherpaykel.com

First use

Before using your new oven, please:

- Read this user guide, taking special note of the 'Safety and warnings' section following.
- Remove all accessories and packaging (from both ovens in double models).
- Set the clock. The oven will not work until the clock has been set. See the 'Clock and timer' section.
- Condition the oven/s by turning the function knob to BAKE or FAN BAKE and the temperature knob to 200°C and heat for one hour. You can condition both ovens in double models at the same time.

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.

Safety and warnings

⚠ WARNING!



Hot Surface Hazard

Accessible parts will become hot when this appliance is in use. Take care to avoid touching hot surfaces inside the oven. Use oven mitts or other protection when handling hot surfaces such as oven racks or dishes. Take care when opening the oven door. Let hot air or steam escape before removing or replacing food. Supervise children and keep them safely away until oven is cool.

Failure to follow these instructions could result in burns and scalds.

⚠ WARNING!



Electrical Shock Hazard

Switch appliance off at the power supply before replacing fuses or the oven lamp. If the cooktop surface is cracked, switch the appliance off at the power supply and contact your service centre. Do not use until repaired.

Failure to do so could result in death or electric shock.

Important safety precautions

- Isolating switch: make sure this oven 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:
food should be left in the oven as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause potential food poisoning. Particular care should be taken during warmer weather.
- Do not place aluminum foil, dishes with reflective qualities, water, ice or any object on the oven floor as this will cause a heat build-up which irreversibly damages the enamel.
- If the electrical supply cord is damaged, it must only be replaced by an authorised person.
- Do not stand or place heavy objects on the door.
- Do not use abrasive cleaners on the outside surfaces of the oven.
- Do not use a steam cleaner to clean any surface of the oven.
- 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.

Accessories

Depending on the model of your range, it will be supplied with the following accessories.

	Oregano smoothtop	Saffron smoothtop	Pepper ceramic disk or radiant	Coriander smoothtop	Thyme radiant	Paprika radiant	Sage radiant	Cinnamon ceramic disk
Baking tray	2	2	2	1	1	1	1	1
Grill/Roast pan	1	1	1					
Grill/Roast grid	1	1	1					
Grill/Roast rack	1	1	1					
Traditional roasting dish				1	1	1	1	1
Self-cleaning liners	3	3						
Oven rack	1	1	1	2	2	2	2	2
Step-down rack	1	1	1					
Lower oven rack	1							

Baking tray

The baking tray is suitable for biscuits and baked goods.

Three-piece grill/roast system

(Grill/Roast pan, grid and wire rack).

For grilling and roasting, we recommend using the grill/roast system. The grill grid sits inside the grill/roast pan, so they can be placed in the oven together. The wire rack sits on top of the grid.

Traditional roasting dish

The traditional roasting dish also comes with a grid. The dish and grid are ideal for traditional roasting, and are designed to reduce splatter and smoke.

Self-cleaning liners

Self-cleaning liners are coated with special enamel, which is porous and contains oxidising catalysts. Any grease and dirt coming into contact with the liners is absorbed by the enamel, and is broken down with the help of the catalysts at normal cooking temperatures. See 'Cleaning' for further information.

Oven shelves (racks)

See 'Operating the oven' for how to position the oven shelves.

Clocks and timers

Ringer timer model (Sage model only)

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

Using the ringer timer

The timer can be used at any time even if the oven is not in use. The timer can be set for up to 55 minutes. If the oven is in use, the timer does not turn the oven off.

To use the timer, turn the  control knob clockwise to the 55 minute mark, then turn it back to show the number of minutes you want.

The timer will count down and will ring when the set time is reached.

Analogue clock models





Manual
Bell off/Oven off

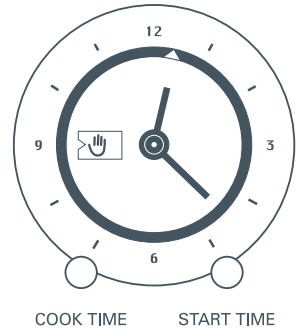


Timer minutes
Start time indicator

This clock has an analogue display and a minute timer function.



Setting the clock

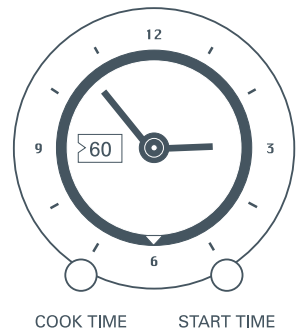
- 1 Push and turn the COOK TIME knob anticlockwise until the clock shows the correct time.
- 2 Make sure the hand  shows in the display window. (If the hand is not showing, turn the COOK TIME knob anticlockwise until the hand appears).
- 3 Push and turn the START TIME knob anticlockwise until the  triangle clicks into alignment with the hour hand.



Using the timer

The timer can be used at any time even if the oven is not in use. If the oven is in use, it will turn the oven off when the set time has finished.

- 1 Turn the COOK TIME knob anticlockwise until you have reached the number of minutes you want in the centre of the display window, eg 60 minutes.
- 2 When the time you have set is finished, the timer will ring. Turn the COOK TIME knob anticlockwise to  to stop the ringing.
- 3 Return the oven to manual mode by turning the COOK TIME knob anticlockwise to .



Electronic clock models



Timer allows you to set a time. This will not turn the oven off at the end of the time.



Cook time allows you to set a time for automatic cooking or auto stop cooking.

The oven will automatically turn off at the end of the set time.



Stop time allows you to set a time to finish automatic cooking.





Manual allows you to return the oven to manual mode when automatic cooking is completed.



— + **Plus and minus** are used for changing times in the selected mode.

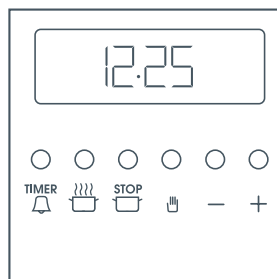
This clock has a 24 hour display and a minute timer function. It will flash 0.00 alternately with AUTO, when it has been turned on at the wall. The display will dim between the hours of 22:00 (10:00 pm) and 06:00 (6:00 am).

The clock must be set to allow the range to work.

Setting the clock


- 1 Press and hold the  and  buttons.
- 2 Set the correct time using the — + buttons.


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




Using the 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.

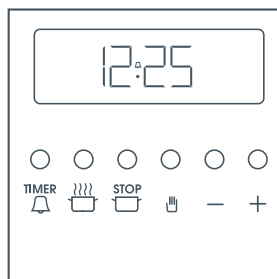
- 1 Press the  button briefly.
- 2 Set the required time using the — + buttons.

The display will show the time of day with the  symbol, indicating that the timer is set.

Note: to check the remaining time, press the  button and the remaining time will be displayed for four seconds before showing the time of day.







- 4 When the set time elapses, the timer will beep. To turn the beeps off, press any function button.

The timer does not turn the oven off.



Key lock

The oven dials can be locked to prevent unauthorised use for safety and/or convenience.

- 1 Make sure the range is in manual mode and no automatic programmes are running.
- 2 Press and hold the  and  buttons down together for eight seconds. 'On' will appear in the display.
- 3 Immediately press the **+** button. 'Off' will appear in the display. The oven dials are now disabled. The surface hob elements still work normally. After five seconds the time reappears in the display next to the  symbol.
- 4 To cancel the key lock press and hold the  and  buttons down together for eight seconds. 'Off' will appear in the display. Immediately press the **+** button. 'On' will appear in the display and the  symbol will disappear. After five seconds the time will reappear.

Important!



The surface hob elements still work normally while the key lock is on.

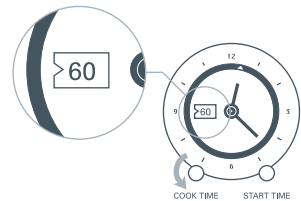
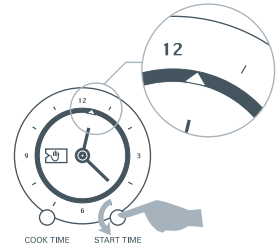
Automatic cooking

Use this function to automatically turn your oven on, cook, and then turn off.


Automatic cooking with the analogue clock

To set the oven for automatic cooking



- 1 Check that the clock shows the correct time.
- 2 To set the start time, push and turn the START TIME knob anticlockwise until the  arrow points to the time you would like the oven to turn on.
- 3 To set the cook time, turn the COOK TIME knob anticlockwise (without pushing) until the desired cooking time in minutes is set in the clock window, eg . Allow for preheating in this time.
- 4 To set the function and temperature, turn the function and temperature knobs to the settings you want to cook at. Your oven is now set for automatic cooking.



When automatic cooking finishes

When finished, the oven will switch off and the timer will ring. Turn the COOK TIME knob anticlockwise to  to stop the ringing.

To turn the oven off and/or cancel automatic cooking

- 1 Return the oven to manual mode by turning the COOK TIME knob anticlockwise to .
- 2 Push and turn the START TIME knob anticlockwise until the  arrow clicks into alignment with the hour hand.
- 3 Turn the temperature and function knobs to OFF.

Example

Let's assume you want to cook roast vegetables using the BAKE function at 180 °C. You estimate the cooking time (including preheating) to be 60 minutes and you would like your meal to be ready at 7 pm.

Following the instructions for automatic cooking, you need to:

- 1 Check the clock shows the correct time.
- 2 Set the start time using the START TIME knob. This is the time you want the oven to turn off, minus the cooking time you estimated, eg 7 pm - 60 mins = 6 pm.
- 3 Turn the COOK TIME knob anticlockwise until 60 minutes is shown in the timer window.
- 4 Turn the function knob to BAKE and the temperature knob to 180 °C.


Auto stop cooking with the analogue clock

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

To set the oven for auto stop cooking

- 1 Check the clock shows the correct time.
- 2 To set the oven to turn off, turn the COOK TIME knob anticlockwise until the remaining cook time you want is shown in the timer.

When auto stop cooking finishes

When finished, the oven will switch off and the timer will ring. Turn the COOK TIME knob to .


Automatic cooking with the electronic clock

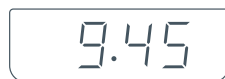
You do not have to set a start time for the electronic clock. The clock will automatically deduct the cook time from the stop time and calculate the start time.

- 1 Check the clock shows the correct time.
- 2 Select the function and temperature that you need. The oven indicator light will glow, and 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, eg 30 minutes.



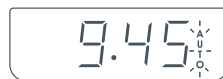
- 5 To set the oven to turn off, press the STOP  button.

Enter the time you would like the food to finish cooking using the $-$ $+$ buttons, eg 9.45 am.





If there is time to wait before cooking starts, the clock display will dim, with the current time of day and AUTO showing. The oven indicator light will go out, and the oven is now set for automatic cooking.

During automatic cooking, the  auto cook symbol and AUTO are shown in the display.





When automatic cooking finishes





When cooking has finished, the oven will beep, the  auto cook symbol will go out, the oven will turn off, and AUTO will flash.

- 1 Turn temperature and function to OFF.
- 2 Press the  button to return the oven to the manual mode.

To check automatic cooking

- To see the set cook time, press the  button.
- To see the set stop time, press the  button.

To cancel automatic cooking

- 1 Press the  button and then press the   buttons to 0.00. AUTO will flash.
- 2 Press the  button.
- 3 Turn the temperature and function knobs to OFF.


Auto stop cooking with the electronic clock


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

To set the oven for automatic stop cooking

- 1 Check the clock shows the correct time.
- 2 To set the oven to turn off, press the  button. Enter the time you would like the food to finish cooking using the + - buttons.

When auto stop cooking finishes

When cooking has finished, the oven will beep, the  auto cook symbol will go out, the oven will turn off and AUTO will flash.

- 1 Turn the temperature and function knobs to OFF.
- 2 Press the  button twice to return to the manual mode.

Operating the oven

Controls

Using your oven : Paprika, Sage and Cinnamon

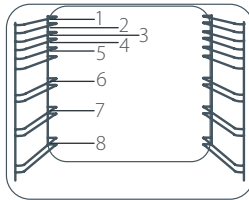
- Turn the oven on by selecting the temperature you want with the temperature knob. The oven light will come on automatically. The temperature light will glow until it has reached the set temperature.
- For grilling turn the temperature knob to GRILL. You cannot change the grill temperature.
- When you have finished cooking, turn the temperature knob to OFF.

Using your oven : all other models

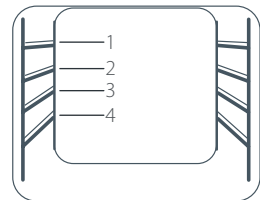
- Select the function using the function knob then select the temperature with the temperature knob. The oven light will come on automatically when a function is selected. The temperature light will glow until the oven has reached the set temperature.
- To use the grill, select GRILL with the function knob. Set the GRILL temperature using the temperature knob. The hottest temperature is HI. We recommend that you use HI for grilling meats.
- When you have finished cooking, turn the temperature and function knobs to OFF.

Shelf positions

Shelf positions are numbered from the top down. Generally, the top positions are for grilling, and the middle and lower positions are suitable for baking, roasting and casseroles. Do not place anything on the oven floor.



Shelf positions for Saffron, Oregano & Pepper



Shelf positions for Paprika, Sage, Coriander, Cinnamon & Thyme

The 'Cooking charts' throughout this user guide give you suggested shelf positions. However, you may wish to change these to suit yourself.

Place the shelves in the correct shelf position before you heat the oven.

The step-down shelf (see 'Accessories') slots into the same shelf positions, but increases flexibility as it maximises the useable space in the oven cavity.

Important!

- For all shelf positions make sure you fit the oven shelves and the grill/roast pan between the metal runners of the shelf supports.
- The oven shelves and the grill/roast pan have a 'stop-notch' so that you do not accidentally pull them right out of the oven. Make sure you put the stop notch towards the back of the oven.

Lower oven (Oregano model only)

The lower oven has a bake element only, so is best used for casseroles and baking vegetables. It has its own shelf (see 'Accessories'). The lower oven takes smaller quantities of food than the upper oven.

Warmer drawer (Paprika, Thyme, Pepper, Coriander and Saffron models)

The warmer drawer has a low powered element and is useful for keeping food warm or for warming plates and serving dishes. Rotate the warmer knob to turn the warmer drawer on and off. The indicator light will glow when the drawer is on.

Storage drawer (Sage and Cinnamon models)

The storage drawer does not have an element so is not used for keeping food warm.

Cooking functions

- There are a variety of cooking functions depending on your range model.
- Before cooking on Fan or Bake functions, check the 'Cooking charts' for the recommended shelf positions.

Fan cooking

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



FAN BAKE

A separate fan at the rear of the oven circulates hot air from the top and bottom elements around the oven. The fan tends to dry the surface of the food being cooked, which makes it suitable for crisping foods, eg slices, pastries and oven-roasted vegetables. FAN BAKE can be used at a low temperature (50 °C) for drying fruit, vegetables and herbs.



FAN FORCED

Multi-level fan forced cooking circulates heat from a fan element around the fan throughout the oven. This function is particularly good for multi-shelf cooking, batch baking or cooking several dishes together. Use FAN FORCED for casseroles and baked vegetables, as you can place them anywhere in the oven except on the oven floor.



FAN GRILL

The fan circulates heat from the grill element around the oven. FAN GRILL is suitable for foods you would normally fry, eg sausages and meatballs. It also cooks larger cuts of meat and whole chickens well, giving a result that is similar to a rotisserie. Fan grilling is carried out with the door closed, and the oven does not need to be preheated.

⚠ WARNING!



Hot Surface Hazard

Accessible parts will become hot when in use. Keep children away and take care. Do not touch heating elements inside the oven.

Failure to do so could result in burns or scalds.



GRILL

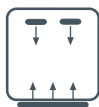
GRILL cooks a large area of food by using heat from the upper element and is suitable for family meals or larger amounts of food. To use the grill, select GRILL or ECO GRILL using the function knob. Set the required heat using the temperature knob. The hottest temperature is achieved at HI. We recommend you use this temperature to grill meats.

For best results when grilling, leave the oven door open at the first stop position. Place food on the grill/roast rack and/or grill/roast grid and sit this in the grill/roast pan or roasting dish.



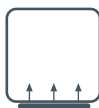
ECO GRILL

ECO GRILL is suitable for single servings or small pieces of food. By using it you can save energy because you heat a smaller portion of the grill element. When using ECO GRILL, place your food in the middle of the grill rack.



BAKE

This is the traditional method of cooking. It is most suitable for food that requires long cooking such as rich fruit cakes and traditional roasts. Heat comes from the top and bottom elements in the oven. The bottom element is concealed beneath the oven liner. With baked products you will achieve a better result if the oven is preheated first. Cooking one shelf of food at a time is preferable. Use FAN FORCED for multi-shelf baking.



CLASSIC BAKE

CLASSIC BAKE uses heat from the bottom element only. It is particularly suitable for quiches, pies and slices that require more cooking on the bottom. We recommend that you preheat the oven on BAKE or FAN BAKE then switch to CLASSIC BAKE once the oven is at the desired temperature..



DEFROST

DEFROST allows you to defrost food using the oven fan without any heat. This prevents food from drying out or starting to cook. Leave the temperature setting at the OFF position as no heat is required. Defrosting this way is particularly good for delicate foods. When defrosting remove food from the oven as soon as the food is thawed.

Important!

Do not place anything, including aluminium foil or dishes, on the bottom of the oven. This will cause a build-up of heat, which will result in irreversible damage to the enamel.

Cooking charts

	BAKE	FAN FORCED	FAN BAKE	CLASSIC BAKE	GRILL	FAN GRILL
Baked Products						
Biscuits - single tray	●	○	○			
Biscuits - 2-3 trays	○	●	○			
Slices/squares	○	○	●	●		
Butter cake	●	○	○			
Fruit cake	●	○	○			
Sponge	●	○	○			
Meringues	●	○	○			
Scones	○	○	●			
Muffins	○	○	●			
Pizza	○	○	●			
Single tray baking	●	○	●			
Multiple tray baking	○	●	○			
Pastry & pies						
Bacon & egg pie	○	○	●	○		
Lemon meringue	○	○	●	○		
Quiche	○	○	○	●		
Meats						
Beef roast	●	○	○			○
Steak					●	
Lamb roast	●	○	○			○
Lamb chops					○	●
Pork roast	●	○	○			○
Pork chops					○	●
Poultry						
Chicken whole	○	○	○			●
Chicken pieces	○	○	○			●
Family favourites						
Casserole	○	●	○	○		
Lasagne	○	○	●			○
Macaroni cheese	○	○	●			○
Complete oven meals	○	●	○			
Reheating	○	●	○			

Key: ● Recommended method

○ Alternative method.

Baking chart : Oregano, Saffron & Pepper models

Food	BAKE		
	Shelf position	Temp (°C)	Time (min)
Baked products			
Biscuits	6	170 - 180	10 - 15
Slices	7	160 - 180	20 - 30
Shortbread	8	135 - 145	25 - 35
Cake	butter/choc	8	150 - 175
	fruit - light	8	140 - 160
	fruit - rich	8	130 - 150
			3 - 6 hours
Sponge		7	170 - 190
Small cakes		6	160 - 180
Muffins		6	200 - 220
Meringues		7	110 - 120
Scones		6	215 - 230
Bread/rolls		7	190 - 210
Pizza (fresh)		8	225 - 240
Apple pie		6	180 - 200
Pastry			
Flaky/puff		6	225 - 250
Choux		6	185 - 210
Quiche		7	180 - 200
Bacon & egg pie		7	180 - 200
Custard tart	pastry case	8	170 - 190
	filling	8	200 then 150
			7 then 25
Lemon meringue pie	pastry case	8	170 - 190
	filling	8	170 - 180
			15 - 20
Family favourites			
Lasagne		7	180 - 190
Meatloaf		7	175 - 190
Chicket pieces		7	175 - 180
Chicken casserole		7	170 - 180
Fish pie		7	180 - 190
Complete oven meal*		7	-
Vegetables			
Baked		6	150 - 175
Roasted		6	175 - 200

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

FAN FORCED			FAN BAKE		
Shelf position	Temp (°C)	Time (min)	Shelf position	Temp (°C)	Time (min)
5&7	170 - 180	8 - 15	6	160 - 175	8 - 15
6	160 - 175	20 - 30	7	150 - 175	20 - 30
8	130 - 140	20 - 35	8	125 - 135	20 - 30
8	165 - 185	45 - 60	8	160 - 180	45 - 60
8	135 - 155	90 - 140	8	130 - 150	90 - 140
8	130 - 140	3 - 6 hours	8	125 - 140	3 - 6 hours
7	165 - 185	15 - 30	7	160 - 180	15 - 25
6	155 - 175	15 - 30	6	150 - 170	15 - 30
6	200 - 220	12 - 18	6	190 - 210	12 - 17
7	110 - 120	55 - 65	7	100 - 120	50 - 70
6	210 - 230	10 - 15	6	190 - 210	8 - 15
7	180 - 210	15 - 30	7	175 - 200	15 - 30
8	220 - 230	12 - 20	8	210 - 225	10 - 15
7	180 - 190	25 - 30	7	160 - 170	25 - 30
6	220 - 240	7 - 17	6	210 - 230	5 - 10
7	180 - 200	35 - 45	6	175 - 200	30 - 50
7	175 - 195	20 - 40	7	170 - 190	20 - 30
7	175 - 195	35 - 45	7	170 - 190	35 - 45
8	170 - 190	12 - 17	8	160 - 180	12 - 17
8	170 then 150	7 then 25	8	160 then 140	7 then 25
8	170 - 190	12 - 17	8	160 - 180	12 - 17
8	160 - 180	15 - 20	8	155 - 165	10 - 15
7	170 - 180	35 - 45	7	160 - 170	35 - 45
7	175 - 190	60 - 70	7	170 - 180	55 - 65
7	170 - 180	45 - 50	7	160 - 170	45 - 55
7	170 - 180	60 - 80	7	160 - 170	50 - 70
7	175 - 185	25 - 30	7	170 - 180	25 - 30
6 & 8	175	100	-	-	-
6	145 - 170	45 - 70	6	140 - 165	45 - 70
6	170 - 190	30 - 50	6	165 - 190	30 - 50

Grilling chart : Oregano, Saffron & Pepper models

Food		GRILL			FAN GRILL		
		Shelf	Temp	Time (min)	Shelf	Temp (°C)	Time (min)
Beef							
Steak	Rare	3	Hi	8 - 10			
	Medium	4	Hi	10 - 15			
	Well done	4	Hi	15 - 20			
Hamburgers	Well done	4	Hi	12 - 15	5	220 - 225	15 - 20
Meatballs	Well done	4	Hi	12 - 15	5	220 - 220	15 - 20
Lamb							
Chops	Medium	4	Hi	15 - 20	4	200 - 225	15 - 20
	Well done	4	Hi	20 - 25	4	200 - 225	20 - 25
Rack	Medium				6	190 - 210	20 - 30
Pork							
Chops	Well done	4	Hi	15 - 20	5	190 - 210	20 - 25
Ham steak	Well done	4	Hi	15 - 20	4	220 - 225	15 - 20
Bacon		3	Hi	4 - 6	4	220 - 225	10 - 15
Sausages		3	Hi	10 - 15	5	220 - 225	10 - 15
Chicken							
Pieces	Well done				5	160- 175	30 - 45
Whole	Well done				7	175 - 180	30 - 35 per 500 g
Snacks							
Toast		1	Hi	50 - 60 sec/side			

Baking chart : Coriander, Cinnamon, Sage, Thyme & Paprika models

Food	FAN FORCED			BAKE		
	Shelf	Temp (°C)	Time (min)	Shelf	Temp (°C)	Time (min)
Baked foods						
Light fruit cake	4	135 - 155	90 -120	4	150	90 - 120
Banana cake	4	160 - 170	60 - 65	4	160 - 170	55 - 60
Biscuits	2-3	175 - 180	0 - 12	2	175 - 180	10 - 12
Scones	2	210 - 220	10 - 15	2	225	10 - 15
Slices	3	160 - 175	20 - 25	3	160 - 180	20 - 25
Meringues	2-3	100 - 120	55 - 65	3	100 - 120	60 - 70
Sponge	4	165 - 185	20 - 30	3	170 - 190	20 - 30
Chicken - whole (per 500g)	4	175 - 180	30 - 35	4	180	30 - 35
Custard tart - pastry case	4	170 - 190	14 - 16	4	180 - 200	14 - 48
Custard tart - filling	4	170 then 150	6 - 8 then 30 - 35	4	170 then 150	6 - 8 then 30 - 35

Grilling chart : Coriander, Cinnamon, Sage, Thyme & Paprika models

Food	GRILL			FAN GRILL		
	Shelf	Temp (°C)	Time (min)	Shelf	Temp (°C)	Time (min)
Toast	1	Hi	50 - 60 secs/side			
Sausages (well done)*	2	Hi	10 - 15			
Chicken (whole)				4	175 - 180	30 - 35 per 500 g

*When grilling thicker items such as sausages, turn often to ensure even browning.

Roasting chart : all models

Food		Temp (°C)	Minutes per 500 g	Internal Temp (°C)
Beef	Rare	160 - 170	30 - 35	60 - 65
	Medium	160 - 170	35 - 45	65 - 75
	Well done	160 - 170	45 - 60	75 - 80
Mutton	Well done	160 - 170	45 - 60	80 - 85
	Hogget/lamb	Medium	160 - 170	30 - 40
Pork	Well done	160 - 170	45 - 60	82 - 85
	Well done	180 - 185	40 - 45	78
Chicken	Well done	160 - 180	25 - 30	82
	Cervena	Rare*	220	3 per cm thickness

*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 them depending on your preferences.
- A large piece of meat requires fewer minutes per 500 g 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 faster than a rolled roast.
- Do not add water to your roast as this has a steaming affect.
- Use a meat thermometer 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.

Baking and grilling hints

- Our cooking charts give you suggested times and temperatures.
- These times and temperatures are a guide only and are based on the oven being preheated first.
- Shelf positions are numbered from the top down. You may need to alter the time or temperature to achieve your desired result. When multi-shelf cooking, you may need to remove some products before others. Times will vary depending on the type of cooking container, temperature of ingredients and size of the article being cooked.

Baking hints

- Always position the oven shelves before turning the oven on.
- Generally the middle and lower part of the oven is suited to baked products. Check the 'Cooking charts' for specific shelf positions for biscuits etc.
- Grease tins and line bases with non-stick paper. For rich mixtures and fruitcakes, line the sides of the tins as well.
- Turn cakes onto baking racks when cool. Leave sponges in tins for at least 10 minutes before inverting.
- Always preheat the oven until the temperature indicator light turns off. This is particularly important when baking.

Grilling hints

- The length of time your food takes to grill will be affected by its thickness and temperature. When grilling thicker items such as sausages, turn them often to ensure even browning. Always grill with the door open to the first stop position unless fan grilling, when the door may be left closed. The door and hob may become hot. Take care to keep children away.
- Place food on the grill/roast rack and/or grid then placed in the grill/roast pan or traditional roasting dish. Do not add water to the pan as this steams the food, and delays browning.
- Use FAN GRILL with the door closed. The oven does not need to be preheated. The grill element cycles on and off and 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.
- When grilling, the shelf position depends on the thickness of the food and how well cooked you want the food to be. FAN GRILL may require food to be placed lower in the oven. See the 'Grilling chart' for recommended shelf positions.


Cooktops

Ceramic glass cooktop

The ceramic cooktop is made from glass ceramic, a tough material that 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 areas are clearly marked.
- The elements become red when turned on full and the 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.
- Aluminium and copper cookware can leave a metallic residue on the cooktop. Clean this off with ceramic glass cleaner after every use. If it is left, it becomes difficult to remove.

⚠ WARNING!	
	<p>Electrical Shock Hazard</p> <p>If the cooktop surface is cracked, switch the appliance off at the wall. Contact an accredited service provider to repair it, and do not use until it has been repaired.</p> <p>Failure to do so could result in death or electric shock.</p>

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 has been turned off the indicator lights will continue to glow until the element surface has cooled down to a surface temperature that is safe to touch.

Dual element control

- To heat the entire element, turn the control knob anticlockwise.
- To heat the inner part only, turn the control knob clockwise.

Ceramic disk element cooktop

These elements are enamelled to give fast heating and easy cleaning. The enamel coating gives a surface that will not corrode and will continue to perform well and look good for many years. The stainless steel ring surrounding the ceramic disk element may turn blue with exposure to heat.

Control

- As the control knob is turned clockwise the heat output is increased.
- Turn the control knob to High to begin cooking and adjust as necessary.
- The limiters may turn the elements on and off during cooking.

Radiant cooktop

The radiant cooktop has tubular heating elements. The elements are designed to lift and rotate allowing easy access to the element bowls for cleaning. Replacement bowl liners are available from the dealer where you purchased your range.

Control

- As the control knob is turned clockwise, the heat output is increased.
- Turn the control knob to High to begin cooking and adjust as necessary.

Pots and pans

To get the best use out of your cooktop, consider the following points when selecting pots and pans.

- Preheat the pots and pans on the cooktop before adding food.
- It is important that the bottoms of the pots and pans are the same size as the element.
- A flat base makes better contact with the element, resulting in shorter cooking times.
- Aluminium and copper cookware can leave a metallic residue. Clean off immediately.
- Jagged edges on saucepans or heavy frypans may scratch elements or glass surfaces.
- Round-based woks should NOT be used on radiant elements without a wok ring as they will damage the element bowls.
- Always lift pots and pans off ceramic cooktops - do not slide, or they may scratch the cooktop surface.



Cleaning


Before cleaning we recommend turning the range 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:

- 1 Open the door to the first stop position.
- 2 Lift the door to disengage the hinges, by holding the handle only. Do not place your hands near the hinges, as they are spring loaded and will snap back and could cause an injury.
- 3 To replace, slide the hinge arms into the slots, lift the door by the handle and push it from the bottom to engage the hinges.

Oven lamp

⚠ WARNING!	
	Electrical Shock Hazard
	Switch appliance off at the wall before replacing the oven lamp.
	Failure to do so could result in death or electric shock.

Turn the range off at the wall before touching the side-mounted oven lamp. To remove the glass cover for cleaning, grip the back edge of the cover and pull the cover away from the oven liner. Always replace the glass cover before using the oven.

Oven and shelf supports

Clean the inside of the oven while still warm using household detergents or an ammonia-based cleaner, eg '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 shelf supports may be removed to make cleaning easier.

To remove and replace the shelf supports

- 1 Gently push the retaining wire from underneath the stud, and then lift the shelf support up and out towards the centre of the oven. The prongs at the top will slide out.
- 2 To replace, push the prongs into the small slots at the top of the oven cavity.
- 3 Lower the shelf support and gently place the retaining wire underneath the stud.

Important!

Do not lower shelf supports until the prongs are fully inserted into the slots so that you do not chip the enamel.

Self-cleaning catalytic liners (not in all models)

- Self-cleaning catalytic liners help reduce manual oven cleaning.
- Self-cleaning catalytic 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 self-cleaning is improved by using a high temperature, it may be necessary to occasionally run the oven on FAN GRILL at 225 °C for 1½ hours. Do this on a regular basis if a lot of cooking has been carried out.
- The oven roof is generally self-cleaning as the heat from the grill element will break down any grease and dirt there.

Important!

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

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, Steel Fix and Hillmark Ceram-X are the recommended cleaners for your ceramic cooktop. Do not use abrasive sponges or heavy-duty scourers of any type. Do not use corrosive cleaners such as oven sprays or stain removers.

Spillovers

Clean the following spillovers immediately using the razor blade scraper provided: sugar and sugar syrup, jam, melted plastics and plastic wrap, melted aluminium foil. Do not let these cool on the cooktop. If allowed to cool, pitting may occur on the surface. Anything that **melts** on the ceramic surface may cause pitting if left to cool before removing.

Ceramic disk element cooktop

- Clean regularly by wiping with a damp cloth and liquid detergent. If the elements are very dirty, clean with a scouring pad, rinsing with clean water.
- If stains remain after cleaning, running the element on high for six to eight minutes can burn them off. Do not leave the elements unattended while doing this.

Radiant cooktop

- The element bowls should be cleaned regularly to avoid food residue being burned on to the enamel. Wipe out using warm water and detergent or a liquid cleaner containing ammonia.
- The element bowls have an acid-resistant finish but spillovers of acidic foods should be wiped up as soon as possible to avoid damaging the enamel.
- All surfaces can be wiped with a damp cloth and liquid detergent or a non-abrasive cleaner.

Maintenance

⚠ WARNING!



Electrical Shock Hazard

Switch appliance off at the wall before replacing fuses or the oven lamp.

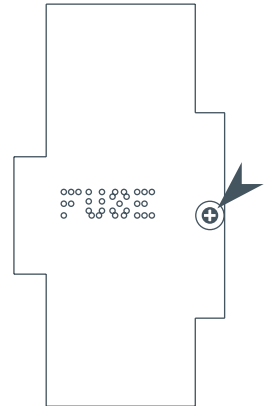
Failure to do so could result in death or electric shock.

Side-mounted power outlets

The two side-mounted power outlets are internally fused with one 15 amp fuse. Be careful not to overload them as this will blow the fuse.

If required the fuse can be repaired by following these steps:

- 1** Turn the power to the range off at the wall. Take extra care to make sure there is no power to the range before repairing the fuse.
- 2** Pull the range out from the wall, (after unscrewing the anti-tip brackets) so the back is accessible and locate the fuse cover on the right-hand side.
- 3** Remove the screw holding the fuse cover in place and remove the fuse cover.
- 4** Remove the fuse carrier from its base and replace the blown fuse wire with a new 15 amp fuse wire. 15 amp is the maximum allowable fuse wire that can be used in this fuse.
- 5** Refit the fuse and the fuse cover.
- 6** Push the range back into position (and refit the anti-tip brackets).



Removing and replacing the oven lamp

Always turn the oven off at the wall before touching an oven lamp. If you need to replace the light, pull off the glass cover (see 'Cleaning') and simply unscrew the light.

Troubleshooting

Problem	Possible cause	What to do
Baked products too brown on top	Oven not preheated.	Always preheat the oven to the desired temperature - this is especially important when baking. Preheat the oven until the temperature indicator light goes out. Fan Bake and Bake take approximately 15-20 minutes to preheat. Fan Forced preheats slightly more quickly taking approximately 13-17 minutes. Alternatively preheat your oven 20 °C higher than the temperature you want to cook at. When you place the food in the oven reduce the temperature by 20°C.
	Baking tins too large for the recipe.	Use correctly sized baking tins.
	Baking tins not evenly spaced on the shelves.	Stagger baking tins so that there's at least 3 cm between the tin and the oven wall. Temperatures tend to be hotter at the top, bottom, back and sides of the oven cavity so when one or more pan is placed in the oven, pans should be staggered. This ensures the circulation of air and passage of radiant energy.
	Baked products not evenly sized on trays eg scones and biscuits.	Make items the same size and shape and space them evenly over the trays.
	Shelf position too high for specific function.	Lower shelf position by one.
	Baking at too high a temperature.	Lower the temperature.
Baked products too brown on bottom	Baking tins too large for the recipe.	Use correctly sized tins.
	Position of shelf too low in the oven.	Cook one shelf higher.
	Opening the oven door frequently during baking.	Do not open the door until at least 3/4 of the cooking time has passed.
	Baking temperature too high.	Lower the temperature.

Problem	Possible cause	What to do
Cakes have cracked thick crust	Baking temperature too high.	Lower the temperature.
	Position of shelf too high in oven.	Cook one shelf lower.
	Cake batter over-mixed.	Mix just long enough to combine ingredients.
	Pan too deep.	Check size of pan and use recommended size.
	Incorrect function eg GRILL/FAN GRILL.	Change to a function which supplies top & bottom element heat (BAKE) and/or convection currents (FAN BAKE/FAN FORCED).
Baked products pale, flat and undercooked	Aluminum foil in oven.	Remove foil. As the oven has a concealed lower element, do not use foil trays on the lower surface to aid cleaning. Foil liners reflect the heat back down in the oven which will damage the enamel.
	Shiny tins/trays being used from older-style (unconcealed bottom element oven) - oven slow to cook.	Rather than absorbing the heat and heating food, shiny baking tins/trays reflect the heat back towards the bottom of the oven resulting in poor cooking performance. Food tends to take longer to cook and does not brown well. This adds to a perception that the oven is not performing and is slow to heat up. Use the trays supplied with the oven. These work efficiently, absorbing heat and therefore cooking food as expected. Using baking utensils with dark, dull surfaces shortens the cooking period in concealed lower element ovens.
	Baking temperature too low.	Raise the temperature.
	Shelf position too low in the oven.	Cook one shelf higher.
	Baking time too short.	Increase cooking times.
	Incorrect tin size.	Use correctly sized tin: check recipe specification.
	Incorrect function eg Classic Bake.	Change to a function which supplies top & bottom element heat (BAKE) and/or convection currents (FAN BAKE/FAN FORCED).

Problem	Possible Cause	What to do
Baked products taking too long to cook	Shelf position too low	Move shelf position up by one.
	Temperature too low	Raise the temperature.
	Shiny trays/tins being used	<p>The material from which a baking pan is made influences how fast the contents of the pan are heated.</p> <p>Although metals are good conductors a container made of bright shiny metal is a disadvantage when the transmission of radiant energy is involved because it tends to reflect the heat back into the oven.</p> <p>Use dark, dull baking tins and pans: they absorb heat quicker and speed up the cooking process. Also darker tins promote browning where as shiny tins reflect heat back into the oven prolonging browning and increasing cooking times.</p>
	Baking tin too large	Use the tin size stipulated in the recipe. Baking time varies not only with oven temperature and baking tin material; it is also affected by tin size.
Incorrect function eg CLASSIC BAKE	Try changing to a fan function. Fan ovens speed up cooking and distribute heat more evenly; they also increase the rate of browning. Using a fan to cook a sponge can take 3-5 minutes off in comparison with a sponge cooked using the Bake function.	
Cake has fallen in the centre	Baking temperature too low	Raise the temperature.
	Opening the door too early in baking	Do not open the door until at least 3/4 of the cooking time has passed: a sudden burst of cold air can make cakes sink in the middle.
	Baking time too short	Increase cooking time.
	Proportions of ingredients incorrect	Check recipe.
Clock reads 'help'	Excessive voltage detected - Safety Mode activated	Turn the range off at the wall, check the mains connection and turn the oven back on again to reset the clock module. Reset the clock with the correct time of day (see 'Setting clocks and times').

Manufacturer's warranty

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

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.

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NZ

Freestanding range user guide

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