

OR30SDPWIX2

Induction Range 30", Self Cleaning

Contemporary

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

Brushed Stainless Steel with black glass

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

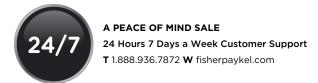
Convection Bake generates heat at the top and bottom of the oven, with the fan creating airflow throughout. The increased airflow speeds up cooking so oven temperatures can be lowered by 20°C for most recipes. Ideal for baking biscuits, muffins and cakes.

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.



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	
Bake	•
Broil	•
Convection Broil	•
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	•
Style And Series	
Product Style	Contemporary
Warranty	
Warranty	2 years
Zone ratings	
PowerBoost	Up to 3700W (zone dependent)
sku	81143
The product dimensions and specifications in this and model. Under our policy of continuous impro specifications may change at any time. You shoul Paykel's Customer Care Centre to ensure this pag currently available. © © Fisher & Paykel Appliance	vement, these dimensions and d therefore check with Fisher & ge correctly describes the model

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