

FISHER & PAYKEL

MICROWAVE OVEN

MINIMAL

OM60NMLB1 & OM60NMLG1 models

CONTEMPORARY

OM60NDLX1 models

USER GUIDE

CN

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⚠ WARNING!

Precautions to avoid possible exposure to excessive microwave energy

- Do not attempt to operate this microwave with the door open. This can result in harmful exposure to microwave energy. It is important not to damage or tamper with the safety interlocks.
- Do not place any object between the microwave oven and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the microwave oven if it is damaged. It is particularly important that the microwave oven door closes properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- Do not repair or replace any part of the appliance unless specifically recommended in this guide. All other servicing should be done by a Fisher & Paykel trained and supported service technician.
- If the door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

⚠ WARNING!



Electric Shock Hazard

Failure to follow this advice may result in electric shock or death.

- Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains electricity supply.
- Connection to a good ground wiring system is absolutely essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Turn the oven off at the wall before replacing the oven lamp.

⚠ WARNING!



Cut Hazard

Failure to use caution could result in injury.

- Take care - some edges are sharp.

⚠ WARNING!



Fire Hazard

Failure to follow this advice may result in overheating, burning, and injury.

- Do not use adapters, reducers, or branching devices to connect this appliance to the mains power supply.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating or warming pads, slippers, sponges, damp cloths and similar may lead to risk of injury, ignition or fire.

SAFETY AND WARNINGS

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

WARNING!

To reduce the risk of fire, electrical shock, injury to persons or damage when using the appliance, follow the important safety instructions listed below. Read all the instructions before use. Use only for its intended purpose as described in these instructions.

Installation

- Ensure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- This appliance is intended to be built-in.
- Install or locate this appliance only in accordance with the provided installation instructions.
- Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Do not mount this appliance over a sink.
- This oven is not approved or tested for marine use.
- Do not store this appliance outdoors. Do not use this appliance near a swimming pool, near a sink or in similar locations.
- Do not immerse the cord or the plug in water. Do not let cord hang over edge of table or counter. Keep cord away from heated surfaces.
- Do not cover or block any openings on the appliance.

Servicing

- User servicing: do not repair or replace any part of the appliance unless specifically recommended in this guide. All other servicing should be done by a Fisher & Paykel trained and supported service technician.
- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a trained person.
- If the microwave oven light fails, contact a Fisher & Paykel trained and supported service technician or Customer Care.

Fire hazard

- Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the microwave oven to facilitate cooking.
- Remove wire twist-ties from paper or plastic bags before placing in microwave.
- If materials inside the microwave oven should ignite, keep microwave oven door closed, turn microwave oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- Utensils should be checked to ensure that they are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first.

SAFETY AND WARNINGS

- In case of fire, smother the flame or use a dry chemical or foam type extinguisher.
- Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.

Food safety

- 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 warm weather.

General

- This product has been designed for use in a domestic (residential) environment. This product is not designed for any commercial use. Any commercial use by the customer will affect this product's manufacturer's warranty.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments
 - farm houses
 - by clients in hotels, motels and other residential environments
 - bed and breakfast type environments
- Household appliances are not intended to be played with by children.
- Do not leave children alone. Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE.** Use caution when removing hot items.
- Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.
- Do not place heavy objects on the oven door.
- Do not let aluminium foils and food probes touch the heating elements.
- Do not operate your appliance by means of an external timer or separate remote control system.
- Placement of oven shelves: always position shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.
- Do not change or modify the wireless communication device in any way. Changes or modifications not expressly approved by Fisher & Paykel could void the user's authority to operate the equipment.

Cleaning

- The oven must be cleaned periodically and all food residues must be removed.
- Failure to keep the oven clean could cause deterioration of the surfaces that could reduce the life of the appliance and cause dangerous conditions.

SAFETY AND WARNINGS

- Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven. Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.
- Avoid using products containing chlorine, acids or abrasives, especially for cleaning painted parts. In addition, avoid using acid or alkaline substances.
- Do not spray water or use a steam cleaner to clean any part of the oven. Use only slightly damp cloths.

Microwave cooking

- Do not operate microwave functions while the oven is empty.
- Eggs in their shells and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
- Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
- Do not overheat liquid. To avoid delayed boiling when heating liquids, always put a spoon in the container. Beverages containing spoons should be placed in the centre of the oven. Metal components must stay at least 2 cm from the walls of the oven and the inside of the door. Sparks could damage the inside of the glass door. Stir the liquid both before and halfway through heating it.
- Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
- After heating, allow the container to stand in the microwave oven for at least 20 seconds before removing the container.
- Use extreme care when inserting a spoon or other utensil into the container.
- **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Only use utensils that are suitable for use in microwave ovens.

Unsuitable dishware

- Never turn on the microwave oven before you have put in the food. The only exception allowed is testing dishware.
- Only use plates and crockery that are microwave safe.
- Never heat food covered in tin foil when using microwave or combination functions.
- Use only bakeware approved for oven use. Follow the manufacturer's instructions.
- Metallic containers for food and beverage are not allowed during microwave cooking.

Pacemakers

- Most pacemakers are shielded from interference from electronic products, including microwaves. However, patients with pacemakers may wish to consult their physicians if they have concerns.

SAFETY AND WARNINGS

Arcing

- Arcing can occur during both microwave cooking and convection + microwave cooking. If you see arcing, press **CANCEL/OFF** and correct the problem. Arcing is the microwave term for sparks in the oven. Arcing is caused by:
 - Metal or foil touching or being very close to the side of the oven walls.
 - Metal cookware used during microwave or combination functions.
 - Metal such as twist-ties, poultry pins, or goldrimmed dishes in the oven.
 - Recycled paper towels containing small metal pieces being used in the oven.
 - The temperature sensor touching the microwave racks and shelves. To prevent this, remove the temperature sensor from the oven when not in use and ensure it does not protrude from your food during use.

FIRST USE

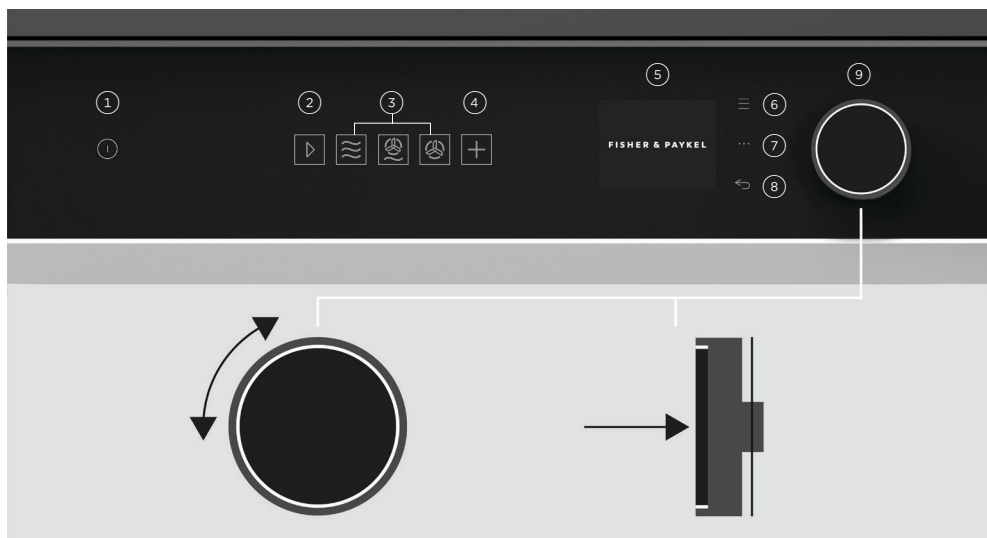


Features and accessories

- | | |
|-----------------|----------------------|
| ① Oven controls | ⑤ Temperature sensor |
| ② Oven light | ⑥ Grill rack |
| ③ Shelves | ⑦ Glass dish |
| ④ Side racks | |

Not all accessories are provided with all models. To purchase additional accessories go to www.fisherpaykel.com

FIRST USE

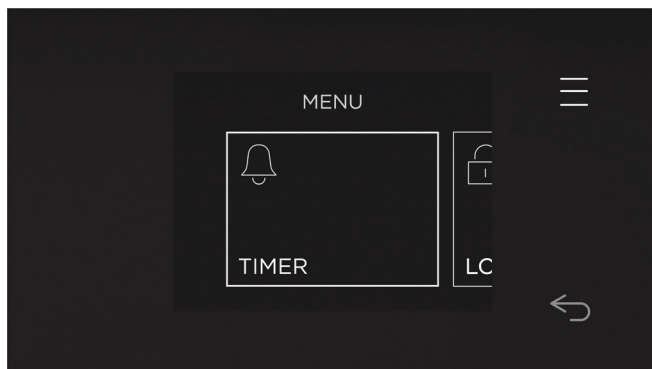


Control panel






① Power button	Press to turn the display ON/OFF , or to cancel cooking.
② Quickstart Microwave	Select to quickly access everyday microwave cooking.
③ Functions	Everyday cooking and specialised functions to suit your cooking requirements. Press to select a function type then select a function using the dial.
④ Cook by Food Type*	Guided cooking to help you get optimal results.
⑤ Display	Displays functions, features and settings.
⑥ Menu	Press to access additional features and settings.
⑦ Cooking options	Press to access automatic cooking features.
⑧ Back	Press to cancel cooking or exit.
⑨ Control dial	Use to navigate cooking functions, features and settings. <ul style="list-style-type: none">• Turn the dial to scroll.• Press to select or confirm.• Press and hold to cancel or exit.

*This feature may not be available in all markets

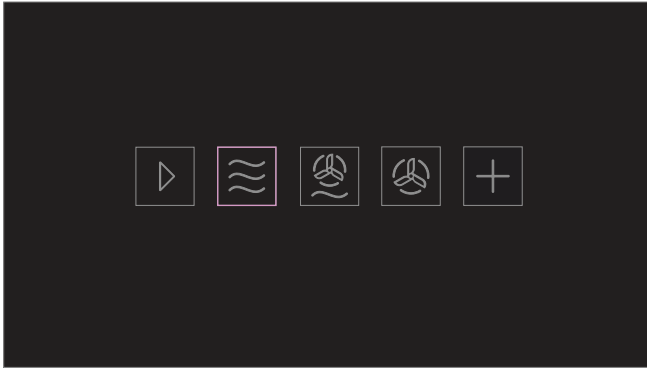
FIRST USE






Menu

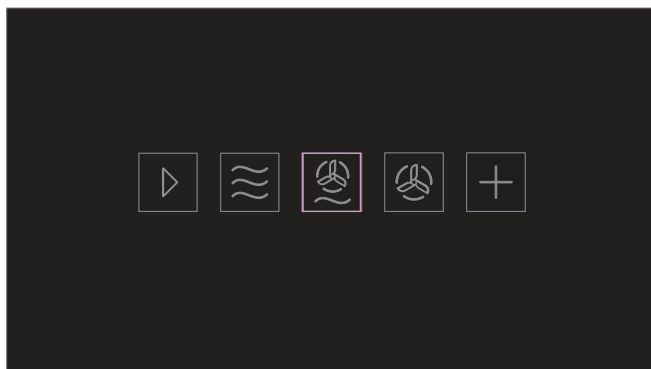
TIMER		Use the timer to keep track of cooking times. You can use it at any time, even if you are not using the oven. The timer does not turn the oven off. Refer to 'Cooking options' for automatic cooking options.
LOCK		Lock the oven controls to prevent accidental use. When locked, the controls will be unresponsive and the oven will not turn on. Press and hold the dial to unlock.
LIGHT		Turn the oven lights ON/OFF .
SETTINGS		Adjust the oven settings to suit your preferences or set up a Wi-Fi connection. Refer to 'Wi-Fi connection & Remote mode'.
DRY		Run a dry cycle to help remove any moisture from your oven.





MICROWAVE FUNCTIONS



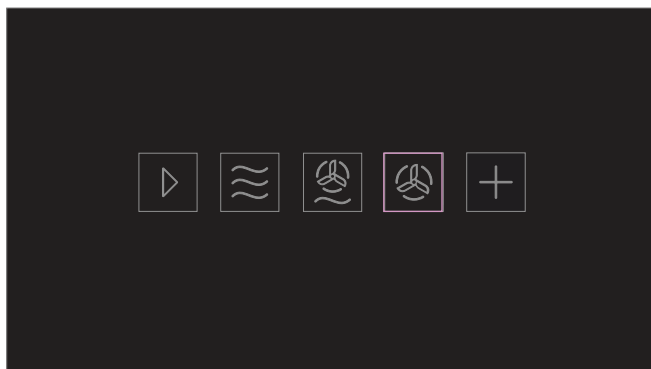
FUNCTION		DESCRIPTION
MICROWAVE COOKING		Quick and even heating for everyday use. Ideal for cooking vegetables or heating up soups and beverages.
DEFROST		Optimum conditions for quickly defrosting frozen food. Set a custom time for defrosting.
POPCORN		Ideal for cooking popcorn quickly and evenly, for the perfect snack.

CONVECTION + MICROWAVE FUNCTIONS








FUNCTION		DESCRIPTION
FAN FORCED + MICROWAVE		Heat generated at the rear of the oven is distributed evenly by the fan, with added microwave efficiency to speed up cooking. Ideal for biscuits, cookies, scones, muffins and cupcakes. For best results, wait for the oven to preheat.
FAN GRILL + MICROWAVE		Combines microwave cooking with intense heat from the top elements and fan circulation for fast, even browning. Ideal for cooking large cuts of meat so they are moist inside and crisp on the outside. No preheating needed.
GRILL + MICROWAVE		Combines microwave cooking with intense heat from the inner top element. Ideal for toasting bread or finishing small dishes with top browning. For best results, position food on the centre of the shelf.
ROAST + MICROWAVE		Combines the power of Grill with the long, slow heating ability of Vent Bake and the efficiency of microwave cooking. Intense searing is followed by baking at a lower temperature. Ideal for quickly roasting meat and vegetables.

CONVECTION FUNCTIONS



FUNCTION		DESCRIPTION
BAKE		Heat radiates from the top and bottom of the oven and is evenly distributed by natural convection. Moisture is retained to provide light, succulent dishes. For best results, bake on only one shelf.
FAN FORCED		Heat generated at the rear of the oven is distributed evenly by the fan, creating a consistent temperature that's ideal for multi-shelf cooking. For best results, leave a gap between shelves to allow an even airflow.
GRILL		Intense heat from the inner top element focussed on the centre of the oven. Ideal for quick surface browning of smaller dishes such as potato gratin. For best results, preheat for 5 minutes before placing food in the oven.
ROAST		Combines the power of Grill with the long, slow heating ability of Vent Bake. Intense searing followed by baking at a lower temperature ensures food has a crisp exterior and a succulent interior. No preheating needed.
FAN GRILL		The fan circulates intense heat from the top elements ensuring even browning. Ideal for cooking large cuts of meats so they are moist inside and crisp on the outside. No preheating needed.
FAN BAKE		Heat from the top and bottom of the oven is evenly circulated by the fan. Increased airflow speeds up cooking so oven temperatures can be lowered by 20°C for most recipes.

CONVECTION FUNCTIONS

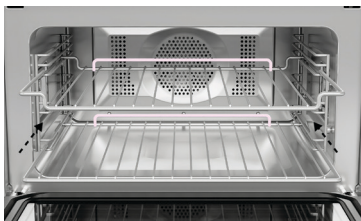
FUNCTION	DESCRIPTION
VENT BAKE 	Ideal for slow roasting meat. Vents remove excess moisture from the oven, promoting the gradual development of delicious, savoury flavours. Heat from upper and lower elements gently cooks to give a succulent and tender result.
PIZZA BAKE 	The oven fan circulates heat from the lower element. Ideal for cooking pizza as it crisps the base without overcooking the topping. For best results, cook on a pizza stone preheated for at least 1 hour.
PASTRY BAKE 	Oven fan circulates heat from the lower element. Ideal for sweet and savoury pastry foods and delicate foods that require a crisp base and some top-browning such as frittata and quiche.
SLOW COOK 	The fan circulates heat from the rear element. Ideal for slow-cooked dishes such as casseroles, stews and braised meat. No preheating needed.
AIR FRY 	A healthier way to cook delicious, crispy food using less oil. Ideal for food cooked from frozen or that would usually be deep fried.

SETTING A FUNCTION

Before you begin

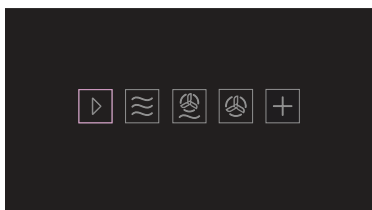
- Ensure all cable ties and packaging have been removed.
- Set the time. To change the time at any point go to **SETTINGS** and select **CLOCK: SET TIME**.
- Condition your oven according to the instructions under 'Conditioning the oven'.

①



Position the shelves at the required height. Ensure shelves are level and correctly positioned with the guard rail at the back.

②



Select a function type. For everyday cooking and specialised functions select from:

- **MICROWAVE QUICK START**
- **MICROWAVE**
- **CONVECTION + MICROWAVE**
- **CONVECTION**

③



Select a function.

④



Adjust the temperature, microwave power level or cook time if needed.

- **MICROWAVE functions**
Place food in the oven before starting the function.
- **MICROWAVE + CONVECTION functions**
Place food in the oven when prompted.
- **CONVECTION functions**
Place food in the oven when the oven has finished preheating.

SETTING A FUNCTION

Preheating

To reach the set temperature quickly, some functions have a rapid preheat stage that uses all elements.

A progress bar will show on the screen while the oven is heating. To prevent burning, wait until the oven has reached temperature before placing food inside.

Some functions do not need to preheat. For those functions the dial halo will remain red throughout cooking and the screen will not show a progress bar. Place food in the oven when ready to start cooking.

Turning the oven off



Press and hold the dial or press back to stop heating the oven.

Press the power button to turn the oven off completely.

CONDITIONING THE OVEN

We recommend conditioning your oven for 1 hour before initial use to eliminate any manufacturing residue. A small amount of smoke may be present, ensure kitchen is well ventilated.

1



Set the oven to **BAKE** at 200°C and heat for 30 minutes.

2



After 30 minutes change the function to **FAN GRILL** and heat for 5 minutes.

3

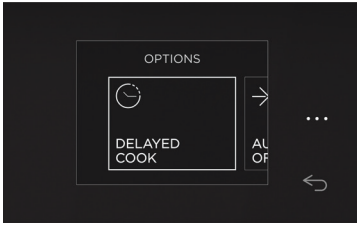


After 5 minutes, change to **FAN FORCED** and heat for a further 20 minutes. When you have finished, turn the oven off.

After conditioning:

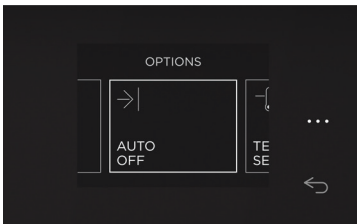
- Wait for the oven to cool completely.
- Wipe oven with a damp cloth and mild detergent.
- Dry with a clean, lint-free cloth.

COOKING OPTIONS



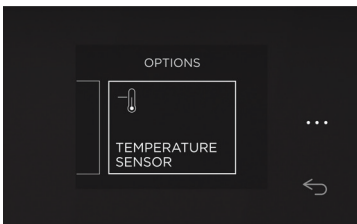
Delayed cook

Set the oven to turn on later, cook for a set length of time and turn off automatically.



Auto off

Set the oven to turn off after a set length of time.



Temperature sensor*

Use the sensor to monitor cooking and automatically turn the oven off when food is done.

*Some models only

COOKING OPTIONS

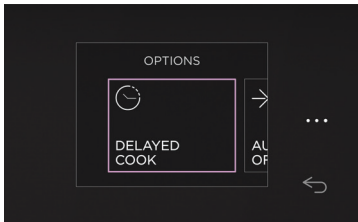
Accessing options

1



Select a function then press ●●● to access.

2



Select a cooking option and follow the instructions onscreen.

Food safety

- Leave food in the oven for as short a time as possible before and after cooking.
 - Ensure meat is fully defrosted before cooking.
 - Rest meat after cooking to allow the internal temperature to continue to rise.
 - High risk foods such as fish should reach a minimum internal temperature of 63 - 70°C and poultry and minced meat should reach 75 - 85°C.
-

Preheating

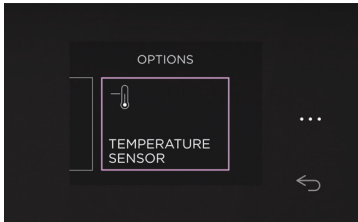
The grill element may come on while the oven is heating up. Position food on a lower shelf or cover to prevent burning as the oven heats up.

When using **DELAYED COOK** we do not recommend using **GRILL**, **FAN GRILL** or **AIR FRY**.

TEMPERATURE SENSOR

Temperature sensors are not provided with all models. To purchase additional accessories go to www.fisherpaykel.com.

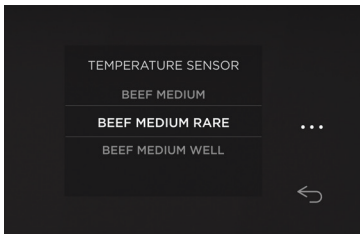
1



Select a cook function.

Go to **OPTIONS** and select **TEMPERATURE SENSOR**.

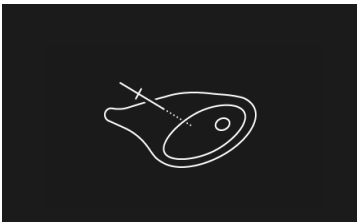
2



Select a food type and temperature then press **CONFIRM**.

Allow your oven time to preheat if necessary.

3



Insert the sensor into your food.

Position the sensor in the thickest part of the dish, avoiding fat and bone in meat.

Ensure the tip of the sensor doesn't protrude out the other side of food or touch cookware.

4



Place food in the oven and plug in the sensor. The sensor will click when it is in place.

The socket is located inside the oven, on the left hand side, under a silicon plug.

Proceed with caution when removing the temperature sensor from the product after use. It will be hot, and it may cause burns. For best practice use oven gloves.

When the sensor is not in use, ensure it is removed from the oven and the silicon plug is inserted into the socket.

SABBATH MODE

For the Sabbath observant. Sabbath Mode sets your oven to heat continuously for as long as required. The display will be unresponsive and no tones or alerts will sound.

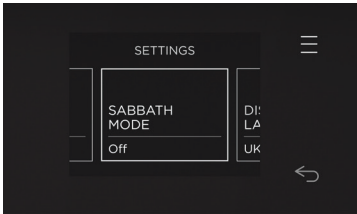
While your oven is in Sabbath Mode it can operate at the following temperature levels:

HEAT LEVEL	APPROXIMATE TEMP (°C)	APPLICATION
Low	75 - 100	Keep hot food warm
Moderate	155 - 180	Reheat cooked food from cold
High	185 - 210	Cooking raw food

During Sabbath Mode

- The display will be unresponsive.
- No tones or alerts will sound.
- The oven light will remain either on or off, depending on your preference.
- Lights, fans and display will not respond to the door opening.

Setting Sabbath Mode

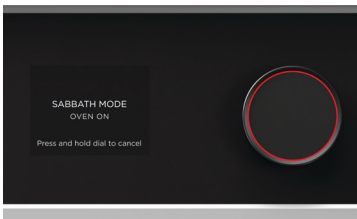


In the settings menu, select **SABBATH MODE** and follow the instructions onscreen.

The oven may take some time to get to temperature. If you want to cook immediately after setting Sabbath Mode we recommend preheating the oven before setting. Opening the door frequently or for too long may result in heat loss.

Cancelling Sabbath Mode

The oven will heat for the set length of time and then turn off. At the end of the cook time, the oven will remain in Sabbath Mode until cancelled.

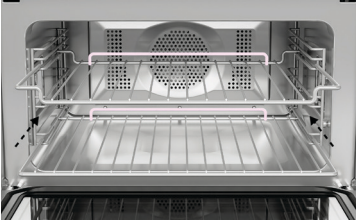


Press and hold anywhere on the screen to cancel.

OVEN SHELVES

Positioning the shelves

Place shelves in the oven at the required level before heating the oven.



Slide shelves into the cavity.

Ensure shelves are level and correctly positioned with the guard rail at the back.

CARE AND CLEANING

Turn the oven off at the wall and allow it to cool before doing any cleaning or maintenance.

Cleaning surfaces

Wipe with a damp cloth and mild detergent, then dry with a clean, lint-free cloth. We do not recommend using the following cleaning products as they may damage the surfaces:

- Plastic or stainless steel scouring pads
- Abrasive, solvent, household cleaners
- Acid or alkaline cleaners
- Hand washing liquids or soap
- Stainless steel cleaners or polishes
- Laundry detergents or disinfectants

General

We recommend cleaning any easy-to-reach spills or splatters from the oven after every use, to prevent them becoming baked on.

Oven door glass

Clean the oven door glass after every use to prevent stains from becoming baked on.

WHAT?	HOW?	IMPORTANT!
Control Panel	Take particular care when cleaning the control panel glass and screen. Only use a damp cloth with detergent.	Do not use any oven cleaners, harsh or abrasive cleaners, scouring pads, steel wool or sharp metal scrapers on the glass. These may scratch and damage the surface.
Dial	Clean with hot water and mild detergent, then wipe dry.	Do not use stainless steel or oven cleaner on the dial.
Stainless steel trim/door handle	Clean with hot water and mild detergent, then wipe dry. If necessary, use a suitable stainless steel cleaner and polish.	Ensure stainless steel cleaner does not contain chlorine compounds as these may damage the appearance of your oven. Always rub the stainless steel in the direction of the grain.
Oven door frame and plastic cover	Clean with hot water and mild detergent, then wipe dry.	
Oven seal	Do not clean this part.	
Oven cavity	Clean with hot water and mild detergent or an ammonia-based cleaner, the wipe dry.	Clean any easy-to-reach spills, food or grease stains from the oven after each use to prevent stubborn soiling.

CARE AND CLEANING

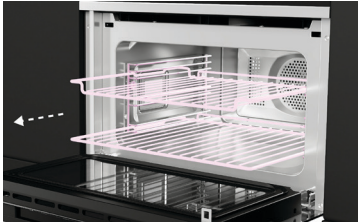
WHAT?	HOW?	IMPORTANT!
Oven door glass (after every use)	<p>Clean with hot water and mild detergent.</p> <p>For stubborn stains, try a mixture of baking soda and warm water with a non-abrasive scrubbing pad.</p>	<p>Do not use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the oven door glass. These scratch the glass, which in turn could result in the glass cracking and shattering.</p> <p>Do not allow grease to build up on the glass or become baked on as this reduces visibility into the oven.</p>
Temperature sensor	Clean with hot water and mild detergent, then wipe dry.	Do not wash in the dishwasher or use oven cleaner on it.
Grill rack Glass dish Wire shelves	<p>Clean with hot water and mild detergent.</p> <p>Soak stubborn stains in a solution of dishwasher powder and hot water. These parts are dishwasher safe.</p>	

SIDE RACKS

Removing the side racks

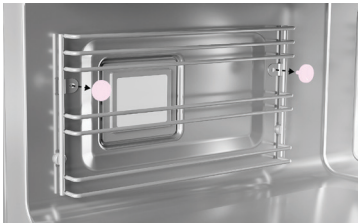
Remove the side racks to make cleaning easier.

①



Remove all shelves.

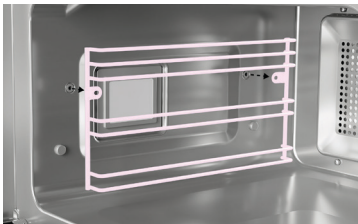
②



Unscrew the nuts holding the rack in position.

Use a coin to initially loosen the nuts if required.

③

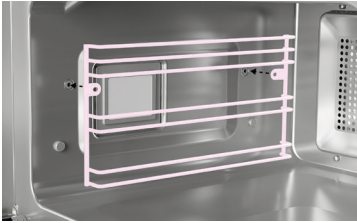


Remove the rack from the oven.

SIDE RACKS

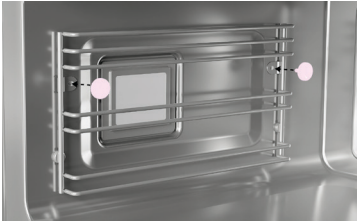
Refitting the side racks

①



Position the rack in place.

②



Screw the nuts in place to secure the rack.
Use a coin to tighten if required.

OVEN LIGHTS

Oven light specifications



G9 220 - 240V/25W halogen bulbs

To replace the oven light bulbs, contact Customer Care or go to our website www.fisherpaykel.com

Oven bulb replacement is not covered by your warranty.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The oven does not work	No power.	Check that the mains power supply (wall switch) is turned on, the fuse has not tripped and there is no power outage in your area.
The oven does not work but the screen is on	The oven is in Demo Mode.	Call Customer Care.
The lights do not come on when I open the oven door	The oven light bulb(s) have blown.	Call Customer Care.
	The oven light has been turned off.	Go to the menu in the top left corner of the screen and select LIGHT .
The oven controls are unresponsive	The control panel is locked.	Touch and hold the dial to unlock.
The oven is not heating	The door is not properly closed or it is opened too frequently during cooking.	The heating elements are disabled while the door is open. Make sure the door is properly closed and avoid opening it frequently during cooking.
A glass pane in the oven door has cracked, chipped, or shattered	Incorrect cleaning or the edge of the glass hitting against something.	You must NOT use the oven. Contact a Fisher & Paykel trained and supported service technician or Customer Care
I can feel hot air blowing out of the vents after I have turned the oven off	This is normal.	For safety reasons the cooling fans will continue to run even when you have turned the oven off. The fans will switch off automatically when the oven has cooled.
The oven fan comes on when I select a function that does not use a fan (eg BAKE or CLASSIC BAKE)	This is normal. The fan comes on while the oven is preheating. It may turn off when the oven has reached the set temperature.	Wait until the progress bar on the screen disappears: the oven will then be ready to use.
The oven cancels automatic cooking when I try to adjust the clock setting	The oven was set for automatic cooking when you were trying to adjust the clock setting.	You can only adjust the clock setting while the oven is not set for automatic cooking.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The oven has reached the set temperature but the temperature dial halo is still red	The oven is set to GRILL .	This is normal. The dial halo will stay red whenever this function is in use as the grill element is always heating.
The oven sounds a tone when I try to set the temperature below a certain temperature	This is normal: for food safety reasons, the oven functions have factory-set minimum temperature settings.	Select a different temperature or try a different function that is designed for low temperatures.
The temperature dial halo never turns white when I use GRILL	This is normal: the halo stays red to indicate that the grill element provides instant radiant heat.	
The displays work, and the function and temperature dials halos come on but the oven does not heat up	The oven is in 'Demo' mode.	Call Customer Care.
The oven has moisture building up during cooking	This is normal. Many forms of cooking, especially microwave functions, generate moisture during cooking.	The moisture can be dried out either using a cloth or using the DRY function accessible within the cooking menu. See page 11 for details.

FAULT CODES

How do I know if there is a problem?

Your oven will beep and an alert will show in the display.

What to do

First try to fix the issue and clear the alert according to the instructions onscreen or the steps in the following table.

Do not turn the oven off at the wall unless it is completely cool. Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.

If the problem persists

- ① Note down the fault code.
- ② Contact Customer Care or a Fisher & Paykel trained and supported service technician. Refer to the Service and Warranty booklet for contact details.

If the fault code has disappeared, the fault has been reset and you can continue to use your oven.

FAULT CODE	POSSIBLE CAUSE	WHAT TO DO
A1	The oven has overheated.	<ul style="list-style-type: none">• Allow the oven to cool down.• After the oven has cooled and the door is unlocked, power down the oven before turning it back on.• You can now use the oven.
A5	Microwave system has overheated.	<ul style="list-style-type: none">• Allow the oven to cool down.• After the oven has cooled, power down the oven before turning it back on.• You can now use the oven.
F + number	Technical fault.	<ul style="list-style-type: none">• Note down the alert code.• Wait until the cooling fans have stopped and the oven has completely cooled down.• Turn the power to the oven off at the wall.• Contact a Fisher & Paykel trained and supported service technician or Customer Care.

FOOD CONTACT MATERIALS DECLARATION

This appliance contains the following food contact parts and meets the requirements of GB 4806.1-2016 and related national standards for food safety. It is suitable to contact foods. Please follow the instructions when using the product.

PART NAME	DESCRIPTION	MATERIAL	COMPLIANCE STANDARD
Enamel tray	Black enamel	Metal and enamel	GB4806.3-2016
Enamel liner	Black enamel	Metal and enamel	
Enamel fan shroud	Black enamel	Metal and enamel	
Oven door Seal	Black silicone rubber	Silicone rubber	GB4806.11-2016
Inside glass of the door	Clear glass	Tempered glass	GB4806.5-2016
Lamp cover on oven liner	Clear glass	Glass	
Upper heating pipe	Silver coloured metal	Stainless steel 309s(06Cr23Ni13)	GB4806.9-2016
Temperature transducer	Silver coloured metal	Stainless steel	
Temperature transducer holder	Silver coloured metal	Electroplating, chrome plating/zinc plating	
Heating pipe holder	Silver coloured metal	Stainless steel 304(06Cr19Ni10)	
Electroplating grill	Silver coloured metal	Electroplating (copper plating/nickel plating/ chrome plating)	
Rack screw nut	Silver coloured metal	Stainless steel 304(06Cr19Ni10)	
Rack screw bolt	Silver coloured metal	Stainless steel 304(06Cr19Ni10)	

MANUFACTURER'S WARRANTY AND SERVICE GUIDE



To access your Warranty and Service Guide

Scan the QR code with your smartphone to access your warranty and book a service, or view online at <https://www.fisherpaykel.com/cn/help-and-support/warranty-information>

This product has been designed for use in a domestic (residential) environment. This product is not designed for any commercial use. Any commercial use by the customer will affect this products Manufacturer's Warranty.

Complete and keep for safe reference:

Model	_____
Serial No.	_____
Purchase Date	_____
Purchaser	_____
Dealer	_____
Suburb	_____
Town	_____
Country	_____

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The models shown in this guide may not be available in all markets
and are subject to change at any time.

The product specifications in this guide 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.

For current details about model and specification availability in your country,
please go to our website or contact your local Fisher & Paykel dealer.

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