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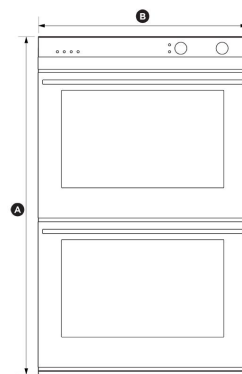
Double Built-in Oven, 230L, 11 Function, Pyrolytic

This Fisher & Paykel 76cm, 115L + 115L double pyrolytic built-in oven has 11 functions for a variety of cooking styles.

Brushed Stainless Steel

Dimensions

Depth	608mm
Height	A 1232mm
Width	B 760mm



Features & Benefits

Cooking flexibility

This built-in oven has 11 functions with pre-set temperatures, including Roast, Pastry Bake 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 the self-clean function.

Sized to suit

Designed for multi-shelf cooking, this is one of the largest built-in ovens on the market providing two cavities with 115L total capacity. The higher internal cavities allow you to fit a large casserole dish, the family roast and a pie for dessert.

Safe and sound

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

Perfect results

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

Designed to match

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

Bake

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

Classic Bake

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

Fan Bake

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

Fan Forced

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



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Fan Grill

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

Grill

The Grill 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.

Pastry Bake

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

Roast

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

Vent Bake

Vent Bake is ideal for slow-roasting meat. Excess moisture is eliminated from the cavity, which promotes the slow development of delicious savoury flavours. The heat from the upper and lower elements gently cooks the meat to give a succulent and tender result.

Warm

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

Self Clean

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

Specifications

Accessories	
3-Pc Anti-Splatter Grill System	•
Aluminium Baking Tray	4
Full extension sliding shelves	4
Meat probe	•

Capacity	
Gross capacity (bottom oven)	115 L
Gross capacity (top oven)	115 L
Shelf positions	8
Usable capacity	102L + 102L

Cleaning	
Acid resistant graphite enamel	•
Removable oven door/s	•
Removable side racks	•
Self-clean function	•

Consumption	
AMP draw	38.2 A

Controls	
Audio feedback	•
Automatic cooking	•
Automatic pre-set temperatures	•
Cavity switch button and display unit	•
Fahrenheit/Celsius Temperature	•
Halogens lights	3 x 20W
Illuminated halo dials	•
Interior light	•
Precise electronic temperature control	•
Sabbath mode	•
Self diagnostics	•

General Features	
Multifunction	•

Oven functions	
Bake	•
Classic Bake	•
Fan Bake	•
Fan Forced	•
Fan Grill	•
Grill	•
Maxi Grill	•
Oven functions	11
Pastry Bake	•
Pyrolytic self-clean	•
Roast	•
Warm	•

Performance

- AeroTech technology •
- Aerotech™ Cooking System •
- Automatic rapid pre-heat •
- Closed door grilling •
- Multi shelf cooking •

Safety

- Balanced oven door •
- Control panel key lock •
- Cool touch quadruple glazed glass door •
- Door and cavity cooling system •

Warranty

Warranty 2 years

SKU 81489

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Data Sheet



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