

Fisher & Paykel

aeroTECH™
ADVANCED COOKING SYSTEM



*Wall Oven
with Convection*

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A NOTE TO YOU

THANK YOU FOR BUYING A FISHER & PAYKEL APPLIANCE!

Thank you for purchasing a Fisher & Paykel oven. This User Guide will explain how to operate and maintain your new appliance properly and safely. Please read the whole guide carefully before starting to use your oven.

IMPORTANT

It is important that the User Guide should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, always ensure that the User Guide is left with the appliance in order that the new owner can familiarize themselves with the appliance and the relevant warnings.



SPECIAL TALENTS



OPTILEVEL™

Allows you to choose the optimum shelf position. With thirteen different positions available Optilevel™ gives you the ultimate in cooking flexibility.

aerTECH™

Dynamic true convection gives an even air temperature throughout the entire oven providing you with excellent results every time.



BLUE DIAMOND™ PORCELAIN INTERIOR

Three halogen lights and Blue Diamond™ porcelain enamel teamed with crisp contours and refined elegance make this oven a pleasure to use.

DIALTRONIC™

Precise electronics teamed with individual displays and a familiar dial gives you simplicity in control.

OVEN SAFETY

YOUR SAFETY IS IMPORTANT TO US

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow instructions.

WARNING



THIS SYMBOL ALERTS YOU TO HAZARDS SUCH AS FIRE, ELECTRICAL SHOCK, OR OTHER INJURIES. IT ALSO WARNS YOU OF THINGS THAT MAY CAUSE DAMAGE TO YOUR OVEN.

IMPORTANT SAFETY INSTRUCTIONS



WARNING!

Accessible parts will become hot when in use.
To avoid burns and scalds children should be kept away.

WARNING



To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions including the following:

GENERAL

Read all the instructions before using the oven. Use the oven only for its intended purpose as described in these instructions.

Install your oven in accordance with the provided installation instructions. Be sure your appliance is properly installed and grounded by a qualified technician.

Do not use your oven for warming or heating the room. Persons could be burned or injured or a fire could start.

Do not leave children alone. Children should not be left alone or unattended in the area where the oven is in use. They should never be allowed to sit or stand on any part of the appliance.

Wear appropriate apparel. Do not wear loose fitting or hanging garments when using the oven. They could ignite or melt if they touch an element or hot surface or you could be burned.

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 or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.

Do not store flammable materials on or near the oven. They could create an explosion and/or fire hazard.

Do not use water on grease fires. Smother the fire/flames or use a multipurpose dry chemical or foam-type extinguisher.

Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

Do not store things children might want above the oven. Children could be burned or injured while climbing on it.

Do not operate the oven if it is damaged or not working properly.

If you receive a damaged product, contact your dealer or installer immediately. Do not install or use a damaged appliance.

Children or persons with a disability that may limit their ability to use the appliance should have a competent person instruct them in its use. This person should be satisfied that they can then use the appliance without danger to themselves or their surroundings.

WHEN USING THE OVEN

Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the oven, such as the oven vent opening and the oven door and window could also become hot enough to cause burns.

Always position oven shelves in the desired location while oven is cool. If a shelf must be removed while the oven is hot do not let the potholder contact hot heating elements in the oven or the base of the oven.

Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.

Always keep oven vent ducts unobstructed.

Use only cookware approved for oven use. Follow the cookware manufacturers instructions.

Disconnect the electrical supply before servicing the oven.

CARE AND CLEANING

Small amounts of harmful chemicals are given off in the self-cleaning cycle from insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Venting with a hood or open window and wiping out excess food spills prior to self-cleaning can minimize exposure.

Do not use oven cleaners. No commercial oven cleaner, oven liner or protective coating of any kind should be used in or around any part of the oven.

Before self-cleaning the oven, remove the three-piece broiling system, any cookware and the oven shelves. Do not use your oven to clean miscellaneous parts.

Do not clean the door or cavity seals (gaskets) or use any oven cleaning products on the seals. They are essential for a good seal and efficient operation of the oven.

Care should be taken not to rub, damage or move the seals.

Do not use a steam cleaner to clean your oven.

Clean only parts recommended in this User Guide.

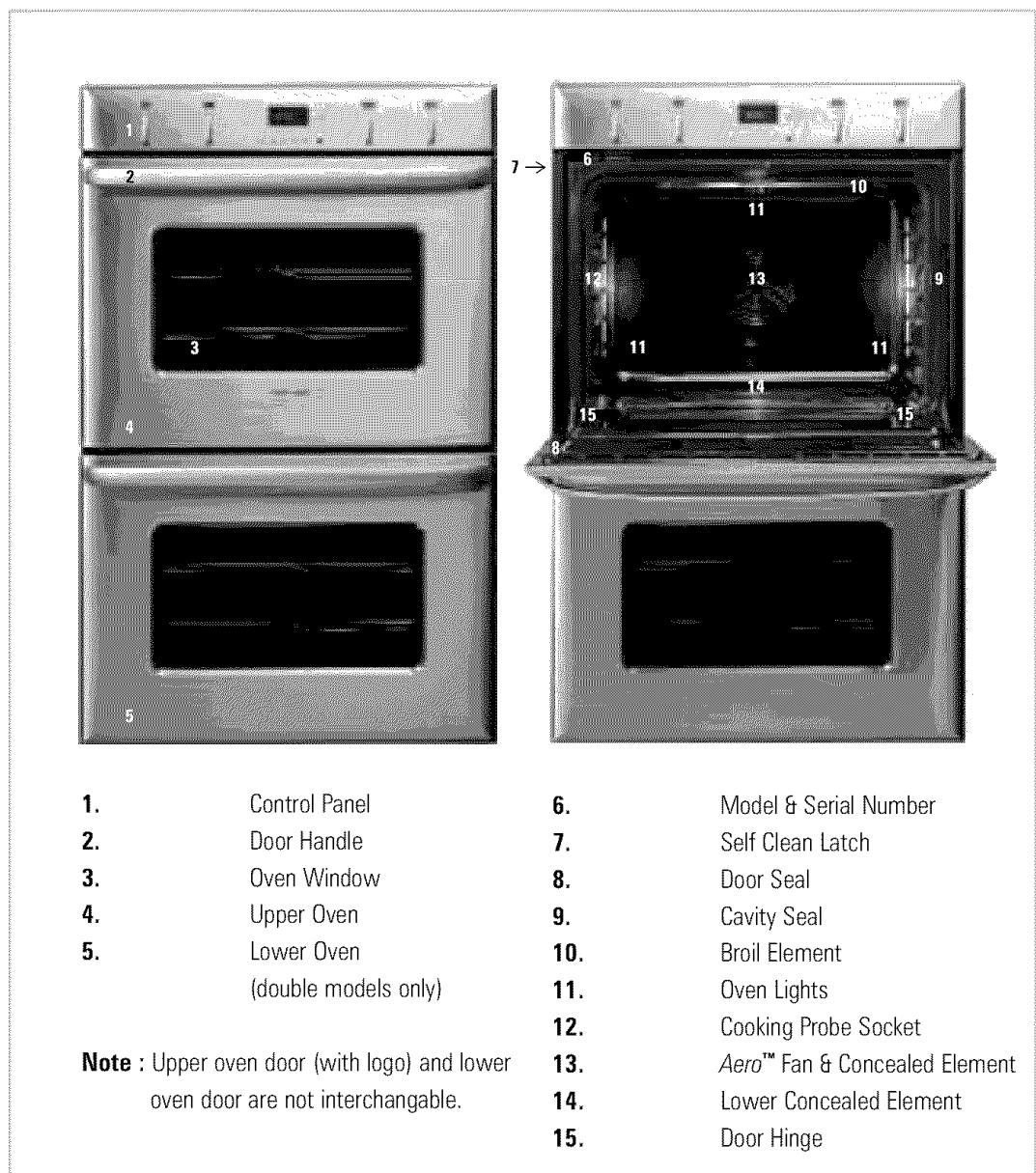
For more information, see Care and Cleaning, page 32.

LOCATION OF FEATURES

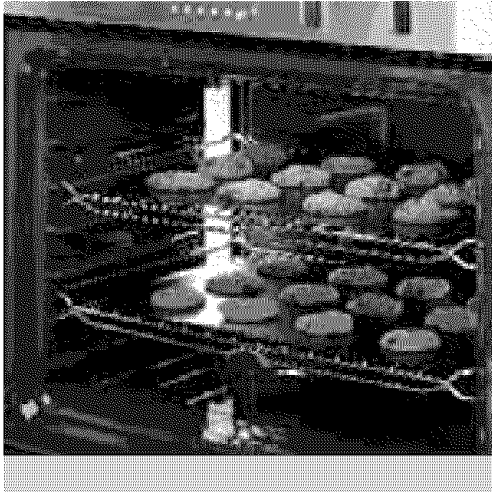
LOCATION OF FEATURES

The diagram below shows you what features your oven has and where they are located. (Double oven model shown). More specific information on these features is given on the following pages.

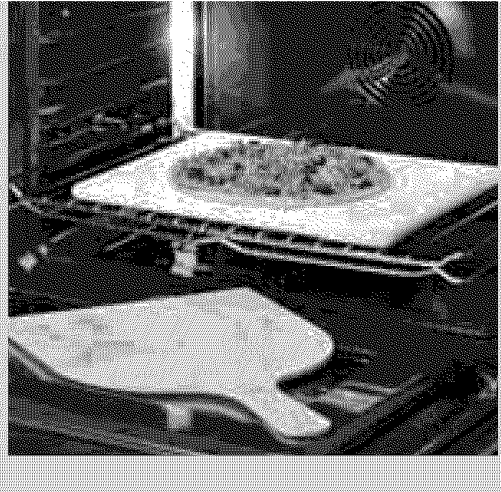
Please read this information carefully before using your oven.



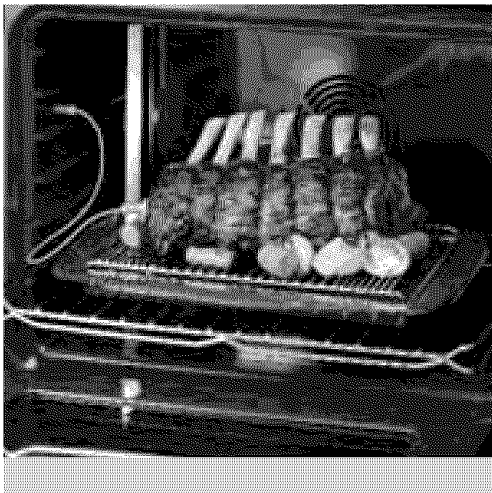
YOUR OVEN COMES WITH THE FOLLOWING ACCESSORIES



*2 Non-Stick Cookie Sheets per oven
3 Dual Wire Shelves per oven*



1 Pizza Stone & Paddle



*1 Cooking Probe per oven
1 Three-piece Broiling System per oven
(wire rack, grid and pan)*



1 Tough Glass Tray

SETTING THE CLOCK

Before you begin using your AeroTech™ oven, please read the following sections to familiarize yourself with its features.

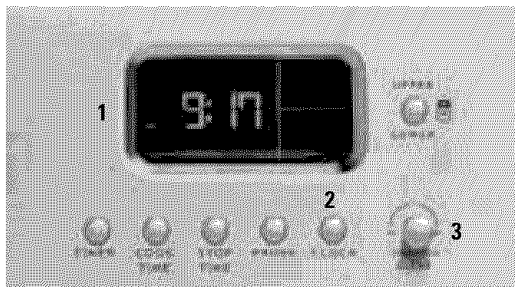
BEFORE YOU FIRST USE YOUR OVEN

As your oven is connected to a power supply for the first time, a tone will sound and the clock display will light up momentarily. The clock display will show 'AM 12:00' and the colon (:) will flash. Next, set the clock.

CLOCK MUST BE SET BEFORE OVEN CAN BE OPERATED

SETTING THE CLOCK

This clock has a default 12 hour display. 'AM 12:00' will be shown when the oven has been turned on at the wall and the colon will flash. While the colon is flashing rotate the SETTING SELECTOR until the correct time of day is showing. Press CLOCK to adopt the time you have set or wait 8 seconds and the setting will be automatically adopted. Refer to the User Select Options on page 23 for instructions on how to change the clock to display 24 hour time.



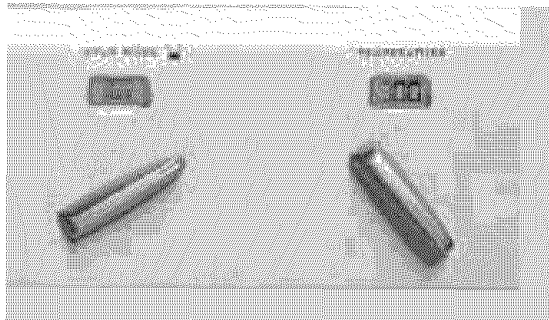
- 1. Clock Display**
- 2. Clock button**
 - Allows you to set the clock.
- 3. Setting Selector/Push to Clear**
 - Turn this knob to set the:
clock/timer/probe temperature/cook time/stop time.
 - Press this knob to clear the display.

OVEN MODE DIAL & DISPLAY

Turn clockwise to select your desired oven mode. When the mode is set, the lights and cooling fan will come on.

TEMPERATURE DIAL & DISPLAY

Turn clockwise to select the oven temperature you want to cook at. The default setting for the temperature display is degrees F. Refer to the User Select Options on page 23 for instructions on how to change the temperature display settings.



Note: For Double Oven models, controls on the left are for the upper cavity and controls on the right are for the lower cavity.

PREHEATING YOUR OVEN

Always preheat your oven when using the following modes: *TrueAero*, *AeroBake*, *Bake*, *AeroPastry* and *Pastry Bake*.

Remember to position shelves in the oven before preheating.

When your oven is preheating, your selected cooking temperature is displayed alternately with the actual oven temperature. When the oven has reached the selected temperature an audible beep will sound and the temperature display will change from red to green (stainless steel models) or orange to white (Iridium models).

Preheating your oven is not required when using *Roast* and *AeroBroil*.

The *AeroTech*[™] oven is equipped with a fast preheat function. In *TrueAero*, *AeroBake*, *Bake*, *AeroPastry* and *Pastry Bake* it will heat to 350°F / 175°C from cold in under 10 minutes and to 450°F / 220°C in under 15 minutes.

Note: If you want to change the oven mode and/or temperature during operation, turn the oven mode and temperature dials to OFF and wait for the temperature and mode lights to turn off before selecting your new settings. This will reactivate the preheat function.

OVEN MODES

INTRODUCTION TO *aer*TECH™: FISHER & PAYKEL'S DYNAMIC TRUE CONVECTION SYSTEM

SUPERIOR PERFORMANCE

Fisher & Paykel AeroTech™ is an enhanced convection cooking system. Air is drawn through spiral intakes at the center of the rear cover and pushed out around the oven cavity in a dynamic turbulent motion. The soft contours of the interior promotes even airflow throughout the entire oven providing the ideal environment for multi-shelf cooking.

The large cavity provides ample usable space, which is illuminated by three interior halogen floodlights. Visual feedback of cooking progress is instant. Active venting incorporates a fan and smoke eliminator to remove odors when required.

OVEN MODES

Your *Fisher & Paykel AeroTech™* oven has 9 cooking modes plus *Warm* and *Self Clean*. These modes use different combinations of elements and the convection fan to give you maximum flexibility when cooking.

The modes are explained in the following pages. Which elements are being used and the nature of the oven environment is also described.



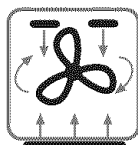
TRUE*aer*
*aer*BAKE
Bake
*aer*PASTRY
Pastry Bake
Self Clean
Warm
Roast
Broil
Maxi Broil
*aer*BROIL

TRUEaero



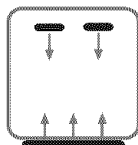
TrueAero is a very flexible method of cooking. A concealed heating element surrounding the fan in the rear of the oven heats air which is then blown into the cavity. The consistent temperature creates an ideal oven environment giving baking which is well risen and evenly colored. Cookies are crisp on the outside and chewy in the middle, meat and poultry is deliciously browned and sizzling while remaining juicy and tender. Casseroles are cooked to perfection and reheating is quick and efficient. *TrueAero* is the mode to choose for multi-shelf cooking and complete oven meals.

aeroBAKE



The oven fan circulates hot air from the top outer and lower concealed elements and distributes it around the oven cavity. Food cooked using the *AeroBake* mode tends to brown more quickly than foods cooked on conventional modes like *Bake*. *AeroBake* is great for crisping pastry in lemon meringue pie and vegetable phyllo parcels. *AeroBake* at a low temperature (120°F / 50°C) is ideal for drying fruit, vegetables and herbs.

BAKE



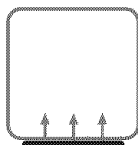
Heat comes from the top outer and lower concealed elements. *Bake* is the conventional cooking mode, suitable for single shelf cooking. It is ideal for foods that require long cooking periods or cooking at low temperatures, like meringues and rich fruitcakes. *Bake* at 80°F / 30°C is great for proofing bread.

aeroPASTRY



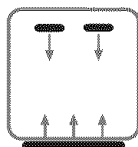
Heat from the lower concealed element is circulated throughout the oven cavity by the oven fan. Excellent for sweet and savory pastry foods, for moist breads and brownies and cookies that you want extra chewy. *AeroPastry* is the mode we recommend for the pizza stone.

PASTRY BAKE



Uses the heat from the lower element only, this is a traditional cooking mode which is suitable for recipes that were developed in older ovens. For best results, cook on only one shelf at a time. Perfect for foods that require delicate cooking and have a pastry base, like custard tarts, quiches and cheesecake or anything that does not require direct heat and browning on the top surface.

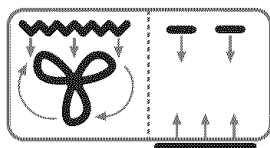
WARM



Warm is a constant low heat of 165°F / 75°C. It is excellent for keeping cooked food hot and warming plates and serving dishes. To reheat food from cold; use *TrueAero* and change to *Warm* when the food is hot, as this mode will not bring cold food up to a temperature high enough to kill any harmful bacteria.

OVEN MODES

ROAST



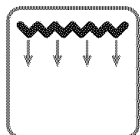
Roast is a two step program that has been developed to help you cook delicious roasts effortlessly. Place the meat in the cold oven and the first stage will sear the meat at a high temperature for 20 minutes to crisp and brown the exterior. The oven then automatically drops to a lower, selected temperature for the remainder of the cooking time, giving you a moist and juicy roast. *Roast* can be used with or without the cooking probe and is also great for cooking vegetables.

BROIL



Broil delivers intense heat from the inner region of the top element. Great when you need to quickly broil smaller dishes, for example Crème Brulee, or 1 – 2 portions of your usual favorites, like crispy chicken breasts or 1 T-bone steak. *Broil* takes a minute or so to warm up and is carried out with the door closed. Power levels are expressed as a percentage from *LO* (50% power) to *HI* (100% power).

MAXI BROIL



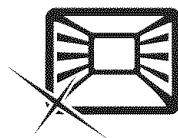
Maxi Broil delivers intense heat from the entire top element. It is the most suitable mode for 'finishing off' many meals, for example browning the top of potato gratin and frittata as well as cooking smaller cuts of meat. Use *Maxi Broil* to toast garlic bread or make crostini as well as broiling all your usual favorites. *Maxi Broil* takes a minute or so to warm up and is carried out with the door closed. Power levels are expressed as a percentage from *LO* (50% power) to *HI* (100% power).

aerO BROIL



AeroBroil produces food with a finish that is similar to a rotisserie. Meat, poultry and vegetables cook beautifully; food is crisp and brown on the outside while the inside remains moist and tender. Try using this mode with foods you might usually fry, like meatballs. Great for chops, cutlets and ground beef burgers as well as for vegetables with delicious caramelized flavors. Use a short preheat for best results.

SELF CLEAN



This oven features a pyrolytic self-cleaning cycle that takes care of the mess and grime that is traditionally associated with oven cleaning. During *Self Clean* the oven reaches higher temperatures than it does for cooking and this burns off and breaks down soil and grease deposits. A smoke eliminator and active venting system eradicates odor. The ash residue that remains can simply be removed from the cool oven with a damp cloth or sponge.

ALL ABOUT THE ACTIVE VENT AND COOLING FAN

The Active Vent fan allows perfect results in all modes with the oven door closed. A cooling fan will come on automatically whenever the oven is in use and blow air out below the oven door. During *Broil*, *Maxi Broil*, *AeroBroil* and *Self Clean* the cooling fan runs at a higher speed in order to keep your oven exterior cool.

OPTILEVEL™

Fisher and Paykel's patented *Optilevel*™ shelving system allows you to choose the optimum cooking level within the oven. Placing the shelves on or between the runners provides a massive 13 cooking positions to choose from.

Remember to organize the shelves prior to heating the oven. Generally the shelf positions located in the top region of the oven are suitable for broiling. Shelves in the middle and lower region of the oven are suitable for baking, roasting and casseroles. For more specific information on which shelf position to use, refer to the Cooking Charts which start on page 26.

Your oven shelves come with built in stop locks for your safety, this means when inserted properly they will not tilt when pulled towards you.

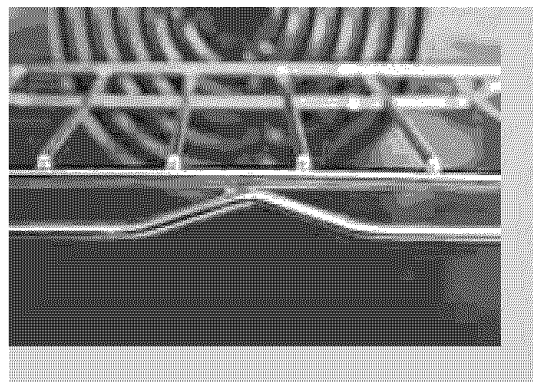


To Insert Shelves

Choose the shelf position you require and place a shelf either on the runners or in between the runners. Position the shelves so that the single ^ in the centre is facing towards you, as shown, and slide the shelf right to the back of the oven. Shelves will feel very stable when inserted correctly.

To Remove a Shelf

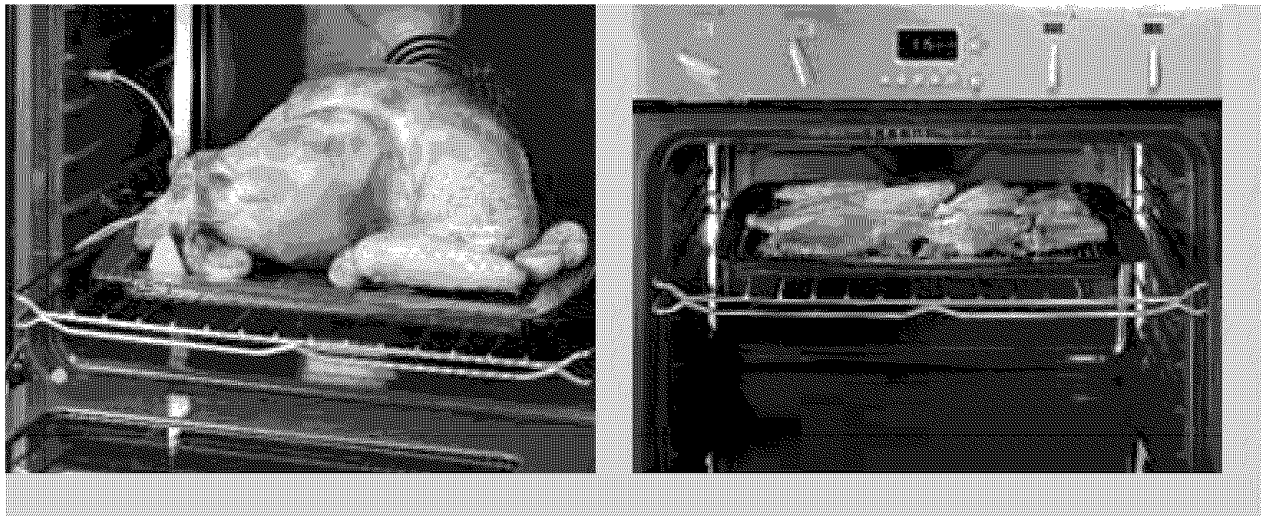
Slide the shelf towards you and lift out.



ACCESSORIES

BROILING SYSTEM

Your *AeroTech™* oven comes with *Fisher & Paykel's* unique broiling system, purpose designed to prevent hot fat and juices in the broiler pan splattering throughout the oven. The broiling system is intended to be used as one complete unit, however it can be interchanged to suit your cooking preference as illustrated.



For shelf positions suitable for broiling please see the Cooking Chart on page 30. For adequate drainage of grease, always broil using the entire broiling system. If you choose to cover the broiler grid with foil be sure to cut slits in the foil to enable grease to drain into the broiler pan.

GLASS TRAY

These are made of extremely tough glass and are perfect oven to tableware. The glass tray is great for all Broil and Bake modes. Wash in hot soapy water or the dishwasher. Soaking with a little dishwasher detergent will help to remove stubborn stains.

COOKIE SHEETS

The Cookie Sheets have a non-stick finish and need only a light coating of cooking spray or greasing before use. Their dark color absorbs heat and you may find that your favorite recipes cook more quickly than on old shiny trays. You can take advantage of this to speed up baking by reducing the cooking time a little. Or you can reduce the oven temperature by approximately 25-30°F / 15-20°C. Allow your baking to cool for a few minutes after it comes out of the oven before removing it from the sheet using a wooden or teflon spatula. Always remove food before it is completely cold and in most cases wiping with a paper towel is all that is needed to clean the sheets.

PIZZA STONE AND PADDLE

Your Pizza Stone will allow you to cook a pizza as good as a bought one with a crispy base but at the same time a topping that is moist and doesn't dry out. When you first get your Pizza Stone wipe it with a damp cloth (no detergent). It then needs to be conditioned by heating in the oven for 1 hour at 400°F / 200°C on *AeroPastry*. If you do not use your Pizza Stone for any length of time it may need to be conditioned again.

Do not wash your Pizza Stone as it will absorb water and crack on heating.

Using the Pizza Stone is a great way to cook bought, ready made pizzas as well as home made ones. If cooking frozen pizza, allow to defrost completely before placing on the hot Pizza Stone.

Baking Guide for the Pizza Stone

Place the Pizza Stone in the oven on a shelf in position 12. Turn oven to AeroPastry and 400°F / 200°C or the temperature and mode specified in your recipe, and preheat for 30-45 minutes. The hotter the stone, the crispier the pizza base will be.

Mix together 1-2 tsp of flour and 1-2 tsp of coarse cornmeal and sprinkle this onto the pizza paddle. This will stop the pizza dough sticking to the paddle when you come to slide it onto the hot stone.

Roll out your dough on a floured work surface and place on the pizza paddle. The base can be thicker or thinner, according to taste. It may help to leave a small lip of dough extending over the edge of the paddle. This will stick to the back of the hot stone when you put the pizza in the oven and assist with sliding the pizza off the paddle.

Add toppings to the dough.

Carefully slide the pizza onto the hot stone. Pull the oven shelf out halfway to make this easier.

Thin based pizza will be cooked after about 10 minutes. Pizzas with thicker bases will take a little longer.

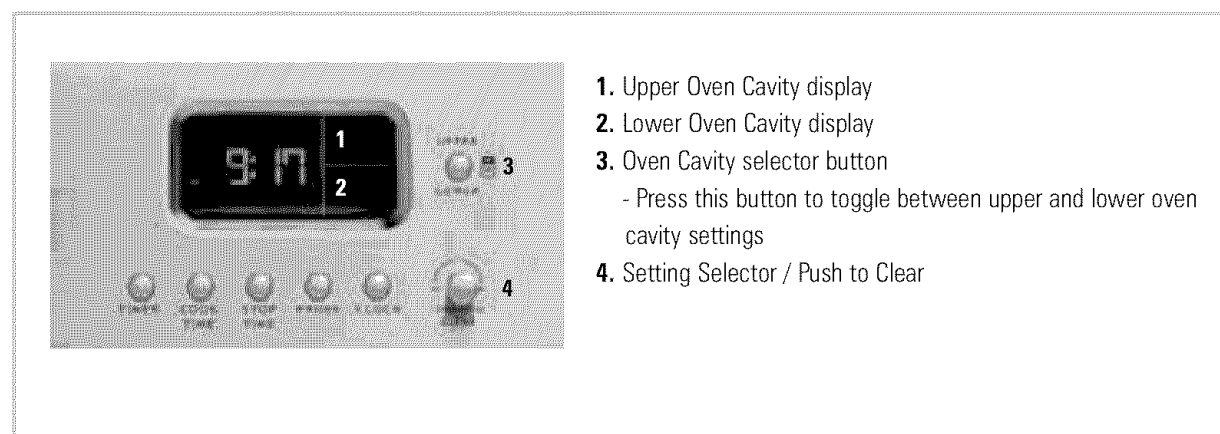
If you are making more than one pizza, prepare the second while the first is baking. It is best to add toppings to the base while it is on the pizza paddle as a fully laden uncooked pizza is difficult to lift off a work bench onto the paddle.

Allow the stone to cool before brushing off any remaining flour and cornmeal and storing. Do not wash the stone. It will become stained with repeated use but this will not impair it's performance or hygiene.

OVEN OPERATION

USING THE DOUBLE OVEN

Select which oven you want by using the appropriate oven mode and temperature dials. Pushing the OVEN CAVITY selector button lets you toggle between the cavities, for example if you are setting Automatic / Delayed start programs.



ALL ABOUT THE TIMER

The timer can be used at any time, even when the oven is not in use.

To set the timer, press **TIMER**. 'Timer' and the colon will flash.

Rotate the **SETTING SELECTOR/PUSH TO CLEAR** until you have the time you need. Press **TIMER** or wait 8 seconds for the setting to be adopted and the timer will begin to count down.

To cancel the timer, press **TIMER** then **PUSH TO CLEAR**.

When the set time finishes 'Timer' and '0:00' will flash and the oven will beep. Press **TIMER** or **PUSH TO CLEAR** to stop the beeping and clear the timer.

The timer does not turn the oven off.

AUTOMATIC / DELAYED TIME COOKING

Automatic and delayed time cooking will turn the oven on and off at times you have set. This is helpful when you are preparing meals in advance.

To Set Automatic / Delayed Time Cooking

Check that the clock shows the correct time.

Choose the upper or lower cavity (for double ovens only)

Select the oven mode and temperature.

Decide how long the food will take to cook, allowing time for preheating if necessary.

Press the COOK TIME button and turn the SETTING SELECTOR to select this time. *You do not need to set a Start Time.*

Press the STOP TIME button and turn the SETTING SELECTOR to select the time you want the oven to turn off. The Stop Time must be set before the Cook Time settings are automatically adopted i.e. within 8 seconds of setting the Cook Time, otherwise the Cook Time will start and you will have to cancel the settings (see below) and start over.

If there is time to wait before cooking starts, 'Delay' and 'Auto' will show in the display along with the current time. The oven mode and temperature displays will dim.

The oven mode and temperature dials will still function as in manual operation; you can alter these prior to or during cooking, or you can manually turn the oven off before the set Cook Time has elapsed.

During cooking, 'Auto' and the remaining cook time will be shown in the clock display.

When the Cook Time is finished the oven will beep and turn off. The temperature and oven mode displays will dim and 'Cook Time' and 'Auto' will flash in the clock display.

Turn the oven mode and temperature dials to OFF and after 8 seconds the oven will return to manual operation.

To Set Automatic 'Stop' Cooking

The oven can be set to stop automatically at any time during normal use or at the time you turn it on. Remember to check that the clock shows the correct time and select the upper or lower cavity in a double oven.

Select the oven mode and temperature.

Press the STOP TIME button and turn the SETTING SELECTOR to select the time you want the oven to turn off.

Auto will show in the clock display and the remaining 'Cook Time' will count down.

When the 'Cook Time' is finished the oven will 'beep' and turn off. The oven mode and temperature displays will dim.

Turn the oven mode and temperature dials to OFF and after 8 seconds the oven will return to manual operation.

To Cancel Automatic / Delayed Time

Turn the temperature and mode dials to OFF. After 8 seconds the clock display will revert to the time of day and the oven will return to manual operation.

WARNING



Food safety is an important consideration when using delayed cooking modes.

To avoid potential spoiling of food and sickness, take the following steps:

Avoid using foods that will spoil while waiting for the cooking cycle to begin. Typical foods to avoid include those containing eggs and dairy products, cream soups, cooked and uncooked meats, poultry and fish.

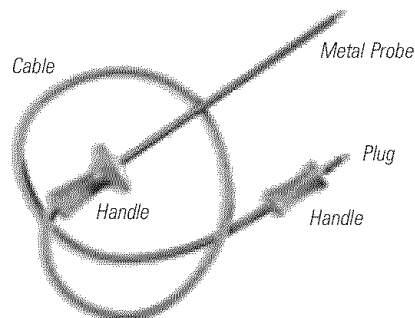
If cooking will not begin immediately, place only very cold or frozen food in the oven. Most unfrozen foods should never stand in the oven for more than two hours before cooking begins.

Do not allow foods to remain in the oven for more than one hour after completion of the cooking cycle.

OVEN OPERATION

ALL ABOUT THE COOKING PROBE

Use your cooking probe to accurately judge the endpoint when cooking meat and poultry that is tender, juicy, full of flavor and 'done' to your own preference. Meat that is cooked for too long can be dry and tough; the probe will turn the oven off when the internal temperature of the food reaches a point that has been pre-set by you. The probe can be used on *TrueAero*, *AeroBake*, *Roast*, *AeroBroil* and *Bake*



Using The Cooking Probe

Select the oven mode and temperature and preheat the oven if appropriate.

Roast does not require preheating. *AeroBroil* needs only a short preheat.

Insert as much of the metal cooking probe as possible horizontally into the thickest part of the fully defrosted meat. The thicker the meat, the longer it will take to cook, so it is important that the probe is measuring the temperature of the meat at it's thickest point. Make sure the probe does not touch bone, fat or gristle, as this will give you a false reading.

Place the meat on the broiling system.

When the oven has preheated (if required) to the set temperature place the broiling system in the oven and insert the plug end of the cooking probe into the probe socket, using an oven mitt if the oven is hot. The probe socket is on the left hand side of the oven, halfway down between shelf positions 3 and 5. Make sure the probe is pushed into the socket, then close the oven door.

Select the upper or lower cavity for double oven models using the oven cavity selector button.

Press PROBE on the control panel. The pre-set temperature of 150°F / 65°C and 'Probe' will light up in the display. If you want to select a different internal food temperature from the preset temperature, rotate the SETTING SELECTOR while 'Probe' is flashing. For Cooking Probe and Roasting Guidelines, see page 31.

The display will show the actual internal temperature. To look at the set internal temperature press PROBE. The oven will beep and automatically turn off when the set internal temperature has been reached. The temperature and oven mode displays will remain on and the oven light will go out.

Return the oven to manual mode by pressing the PUSH TO CLEAR button. Turn the oven mode and temperature dials OFF.

To cancel the probe setting before the set temperature has been reached press PROBE then PUSH TO CLEAR.

The cooking probe can be used with Automatic Cooking functions. The probe must be plugged into the probe socket in the side of the oven cavity before you can set it but this can be done before or after Automatic Cooking is set and both of these can be done when the oven is on. If the probe reaches the set temperature before the Stop Time is reached the probe will turn the oven off.

The internal temperature of the meat will continue to rise by 5-15°F (2-8°C) after you have removed it from the oven so allow for this in your calculations. This is particularly important if you want a rare or medium rare roast. The higher the oven temperature used, the greater the rise will be. For suggested times and temperatures, see the chart on page 31. It is a good idea to let all roast meats stand for 10 - 15 minutes before carving - the juices will be less likely to run when you carve.

Important points to note:

Use only the cooking probe that was supplied with your *AeroTech*™ oven.

Hold the cooking probe at the 'handles' when inserting and removing it from food and the cooking probe socket.

If the cooking probe is hot, handle it with an oven mitt, do not use tongs as this may damage the cooking probe.

Remember to remove the cooking probe from the oven before you start a clean cycle.

Do not store the probe in the oven.

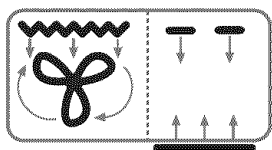
Only use the probe with foods that are fully defrosted.

ROASTING

Your *AeroTech*[™] oven is equipped to handle a variety of roasts - from a succulent leg of lamb to a standing rib roast and of course, the Thanksgiving turkey.

ROAST

To make the perfect roast easier, *Fisher & Paykel* have developed *Roast*. This mode provides you with the ability to effortlessly cook delicious roasts with or without the cooking probe.



Roast is a two step program. It has an initial 20 minute searing stage to brown the roast and caramelize the meat juices, then a reduction to your set temperature for the remainder of the cooking period, producing a tender and juicy roast that is full of flavor.

Place the meat on the broiling system on a shelf so that the top of the roast is in center of the oven.

The initial searing is too hot for 'roasting bags'. Use *TrueAero*, *AeroBake*, or *Bake* if you are using roast or oven bags and follow the manufacturer's guidelines.

Select Roast using the oven mode dial. Select the temperature.

When using the *Roast* mode, there is no need to preheat the oven.

Little browning takes place after the initial 20 minute searing.

Use Automatic/Delayed Start Cooking if you want your oven to automatically turn on/off.

Remove the meat from the oven when cooking has completed. Turn the oven mode and temperature dials to off.

For suggested times and temperatures see the chart on page 31.

Tips for a Successful Roast

Tender cuts should be cooked at a high temperature quickly, while tougher cuts require a lower temperature for a longer time.

For perfect results use the meat probe to take out the guess work.

Placing the meat on the wire broiling rack allows hot air to circulate around it and gives more even browning.

Thick pieces of meat take longer to cook than thin pieces of the same weight. Meat cooks by absorbing heat from the outer surface to the middle. The thicker the meat the longer it will take to cook.

Roasts containing bones cook more quickly than boneless or rolled roasts due to the bone conducting heat throughout the meat. Stuffed roasts will take longer to cook.

Selecting the cooking time for your roast depends on your personal preference. Meat taken straight from the refrigerator will take longer to cook.

Poultry should always be well cooked with the juices running clear.

The internal temperature of the meat continues to rise by 5-15°F (2-8°C) after you have removed it from the oven so allow for this in your calculations. The higher the oven temperature used, the greater the rise will be.

Roasting is a method of cooking meat that uses dry heat. Don't add water to your roast as this has a steaming effect.

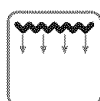
Vegetables are excellent cooked on *Roast*. Clean and cut them into large chunks, coat lightly with oil, season and place in a single layer on the greased glass tray. Select *Roast* using the oven mode dial and 340°F (170°C). Place in the oven on a shelf in position 8. You do not need to pre heat the oven. Cook for 35 – 45 minutes, depending on size and type of vegetable, until golden brown and tender. Vegetables can be placed on the broiling system, around meat if they are going to take approximately the same length of time to cook. Longer than about 1 hour 15mins will over cook the vegetables so put them in the oven part way through cooking a large piece of meat. The vegetables will brown more slowly if they have missed the initial searing stage of the *Roast* function so allow plenty of time to cook them thoroughly, up to 2 hours at 320-340°F (150-170°C).

OVEN OPERATION

BROILING

Your *AeroTech™* oven gives a choice of *Maxi Broil*, *Broil* and *AeroBroil*. For many meats broiling is considered to be a healthier alternative to frying. Broiling is also a great way to cook vegetables. Broiling is a relatively quick method of cooking foods producing superior flavor. Carry out all broiling with the oven door completely closed. The power level can be regulated, it is expressed as a percentage from *LO* (50% power) - *HI* (100% power). We recommend using *HI* to broil but lower temperatures work well too.

MAXI BROIL AND BROIL



For best results allow the broiler to warm up for a minute or two before putting food in the oven.

Place the food on top of the broiling rack, grid and pan.

Select the shelf position- see the Broiling Chart on page 30 for suggested shelf positions, times and temperatures.

Once the broiler has preheated, place food in the oven.



Use the minute timer to time the broiling process if desired.

Use oven mitts to remove the pan as it will be hot.

Broiling is suited to foods you might want to toast, brown or crisp.

All broiling is carried out with the oven door closed.

AEROBROIL



When using *AeroBroil* we recommend a short preheat (about 5 minutes) but this is not essential. The upper elements are used and the hot air is circulated around the oven by the oven fan situated at the rear of the oven cavity. Place the food on top of the broiling rack, grid and pan. Select the shelf position you want to broil at - see the Broiling Chart on page 30 for suggested shelf positions, times and temperatures. *AeroBroil* is suitable for foods that you might normally pan fry, barbecue or rotisserie, and for larger cuts of meat.

WARNING



When using *Broil* or *AeroBroil* take care in opening the door as there may be steam and use oven mitts to handle the hot pan.

Tips for Successful Broiling

We recommend using the broiling system provided with your *AeroTech™* oven. This has been specifically designed to reduce splatter and smoke. Use only alternative glass or ceramic dishes and pans that can withstand the high temperature of the broiler.

Basting lean meat, fish or chicken with a marinade or juices while broiling will add flavor and moisture.

If turning meat halfway through the cooking time, use tongs or a spatula. Avoid piercing meat with a knife or fork as this will allow juices to escape making the meat less moist.

To make cleaning your broiling dishes easier, spray the rack, grid and inside of the pan with a light coating of non-stick cooking spray before use and soak them in warm water and detergent before washing them in a dishwasher or by hand.

Position the oven shelves before you turn the oven on.

All broiling is carried out with the oven door closed.

BAKING

The AeroTech™ Advanced Convection Cooking System

Convection means moving air, and convection cooking is a technology that is well established in bakeries and commercial kitchens. The *Fisher and Paykel AeroTech™* oven incorporates an advanced convection system where a concealed element in the rear of the oven heats air that is then circulated evenly around the oven cavity. Cooking with *AeroTech™* is substantially different to cooking in a conventional oven. In *Aero™* modes moving air browns and crisps the outer surfaces of food, cooking 10-20% faster and at temperatures 25–50°F (5–10°C) lower than normally recommended for most recipes. Browning is very even, eliminating the need to move or turn food and allowing you to cook several trays of food at the same time, saving time and energy. Baked foods like souffles, puff pastry and angel food cake will also have a greater volume and lighter texture than if cooked in a conventional oven. The inside of meat stays juicy and tender, while the outside becomes deliciously crisp and full of flavor.

Tips for Successful Baking

- Read** your recipe right through and assemble the ingredients and equipment on the counter before you start baking to avoid last minute panics.
- Organize** the oven shelves while the oven is cold. If you are not sure which shelf position to use, a general rule is to place the food so that the top surface of the food is as near to the center of the oven as possible.
- Set** your oven to preheat while you are getting ready. Many baked items don't like to be kept waiting for the oven to reach the desired temperature.
- Use** baking paper to line cake tins and you'll eliminate the need for greasing. Do this before you start mixing.
- Measure** ingredients accurately.
- When** cake making, your ingredients (including eggs) should be at room temperature. When creaming butter and sugar the butter should be soft but not liquid. Cream butter and sugar until they become pale in color and the mixture looks light and aerated. 'Fold' flour in very gently using a large metal spoon and a cut and fold action until ingredients are just combined. Pour the mixture into prepared pans and then tap the pan gently on the bench to release any large air bubbles.
- For** maximum volume when whisking egg whites, make sure bowl and beaters are scrupulously clean and free from grease.
- When** baking, make sure the cake tins do not touch each other or the sides of the oven – stagger tins across shelves if necessary and use *TrueAero* for multi shelf cooking. Do not open the oven door until at least $\frac{3}{4}$ through the suggested cooking time.
- Light** textured cakes are cooked if the center springs back when pressed gently with your finger, the edges have shrunk away from the pan slightly and they are attractively browned. Denser cakes are cooked when a thin skewer pushed carefully to the bottom of the pan in the thickest part of the cake, comes out without uncooked mix on it. If there is uncooked mixture on the skewer, return the cake to the oven for a little longer.
- Baking** pans that are made of dark, dull metals are recommended in appliances with a concealed lower element like the *AeroTech™* oven. They absorb heat and often cook and brown food faster than reflective, shiny aluminum pans and sheets. Bear this in mind in case you need to lower the cooking time and/or temperature of your favorite recipes. Never put a shiny sheet or oven liner on the floor of the oven as this could damage the porcelain enamel.
- Use** the cookie sheets provided with your oven. They have been custom designed and perform extremely well. They are non-stick and need only a light coating of cooking spray, or greasing before use. Remember that you may need to bake for a shorter time than on older shiny sheets. Good air circulation is necessary for best results; space cookies evenly over the sheets and make them all the same size and thickness so they cook evenly. Use *TrueAero* to cook on several shelves at the same time. When it comes out of the oven allow baking to settle for a few minutes before transferring it to a cooling rack. It is much easier to do this before it is completely cold. Wipe your non-stick cookie sheets with a paper towel and store. Pans may benefit from being dried in the cooling oven.

OVEN OPERATION

MULTI SHELF COOKING

Multi shelf cooking is very successful using the *TrueAero* mode. *Fisher & Paykel's AeroTech™* system allows you to bake several different foods simultaneously on different levels giving you increased flexibility - as well as saving time. *TrueAero* is well suited to batch baking of cookies, biscuits, scones, and muffins as well as complete oven meals. See the Baking Chart on page 26 for suggested times, temperatures and shelf positions for multi rack cooking.

DEHYDRATING / DEFROSTING

Your *AeroTech™* oven can be used to dehydrate or defrost foods at low temperature in the *TrueAero* mode.

Tips for Dehydrating

To obtain a high quality dried product, select only unblemished, mature fruit.

Wash fruit thoroughly and pat dry, peel if desired. Unpeeled fruit will take longer to dry. Remove stones, stems or pips if necessary. Place fruit on a cookie sheet on a shelf in the oven.

To dehydrate foods, we recommend using *TrueAero* or *AeroBake* at a temperature of 120°F / 50°C.

Tips for Defrosting

To defrost foods select the *TrueAero* mode and a temperature of 120°F / 50°C. Select the shelf position(s) and place food that is to be defrosted in an oven safe dish in the center of the oven shelf.

Use the minute timer if desired to time the defrosting process. Time taken to defrost will depend on the size and weight of the item being defrosted - it pays to check it regularly.

TIPS FOR PROOFING BREAD

Your *AeroTech™* oven provides an ideal sealed environment to proof bread.

Select *Bake* and 80°F / 30°C.

CONTROL PANEL LOCK

Locking the controls disables all the buttons and dials which can be useful when cleaning oven surfaces or preventing accidental bumps and unauthorized use. The control panel can only be locked when the oven is off.

Press **PUSH TO CLEAR** and hold down for 5 seconds to lock the controls.

Repeat to unlock.

USER SELECT OPTIONS

ALL ABOUT USER SELECT MODE

User Select mode allows you to configure some of the settings displayed on your *AeroTech*™ oven control panel. These include setting the Sabbath Mode, displaying the temperature in degrees Fahrenheit (°F) or degrees Celsius (°C), Short Alert on the timer and automatic cooking functions, 12 or 24 hour clock display, hiding the clock display and changing the language used in the displays. You can also reset the oven to the default settings using the User Select mode.

How to Enter User Select Mode

To enter the User Select mode, be sure that the oven mode and temperature dials are off and that no Automatic/Delayed Start programs are operating and that the clock is displaying the correct time of day. Press the TIMER then the CLOCK buttons and hold down together until the oven 'beeps' (about two seconds). The left hand oven mode display will show 'User Select'.

SABBATH MODE

This mode is specially designed for religious faiths that observe a 'no work' requirement on the Sabbath.

When Your Oven is in Sabbath Mode

Clock, temperature and oven mode displays will be disabled.

No tones will sound.

No error messages or temperature changes will be displayed, however temperature can be adjusted.

The cavity lights are on.

How To Set Sabbath Mode

Enter the User Select mode and turn the oven mode dial clockwise until 'Sab Mode' appears in the display.

Select the length of time you wish to stay in Sabbath Mode by turning the SETTING SELECTOR. The maximum is 99 hours in 1 hour steps. Select a temperature. *Bake* is the only oven mode available in Sabbath Mode.

To start Sabbath Mode, press PUSH TO CLEAR. The oven mode display will show 'Sab Mode' with no backlight. The temperature display will show '---'; temperatures can be adjusted but the display will not change.

In Double Oven models, different temperatures can be selected for upper and lower cavities by using their temperature dials. The oven mode dial for the lower oven must be turned to *TrueAero* to activate the oven, although it will operate in *Bake*.

The oven can be turned off at any time during Sabbath Mode by turning the oven mode and temperature dials to the OFF position, but the oven will not revert to regular operation until the set time has elapsed.

When the set time has elapsed the oven will revert to regular operation.

You can exit Sabbath Mode at any time by pressing the PUSH TO CLEAR button and holding it down for 5 seconds.

How to Change from Fahrenheit (°F) to Celsius (°C) Temperature Display

Enter the User Select mode and turn the oven mode dial clockwise until 'Temp Scale' appears in the display.

Press PUSH TO CLEAR to select either 'C' or 'F' in the clock display.

Selecting 'C' will convert the numbers shown in the temperature display to degrees Celsius while selecting 'F' will show the oven temperature in degrees Fahrenheit

Choose your preferred option and press the CLOCK button to activate.

USER SELECT OPTIONS

SHORT ALERT

By default setting, Short Alert is off and the audible beep will sound continuously at the end of automatic cooking functions until cancelled by pressing the PUSH TO CLEAR button.

When Short Alert is On

An audible beep will sound 5 times at the end of automatic cooking functions and when the timer finishes. After 5 beeps, the alert will stop, then repeat every 5 minutes until cancelled by pressing the PUSH TO CLEAR button.

The clock display will flash continuously until cancelled.

How to Activate Short Alert

Enter the User Select mode and turn the oven mode dial clockwise until 'Short Alert' appears in the display.

Press PUSH TO CLEAR to select either 'ON' or 'OFF' in the clock display.

Choose your preferred option and press the CLOCK button to activate.

HOW TO CHANGE FROM 12 HOUR TO 24 HOUR TIME DISPLAY

Enter the User Select mode and turn the oven mode dial clockwise until 'Time Mode' appears in the display.

Press PUSH TO CLEAR to select either '12H' or '24H' in the clock display.

Choose your preferred option and press the CLOCK button to activate.

HOW TO HIDE THE TIME IN THE CLOCK DISPLAY

Enter the User Select mode and turn the oven mode dial clockwise until 'Show Clock' appears in the display.

Press PUSH TO CLEAR to select either 'ON' or 'OFF' in the clock display.

Selecting 'ON' will show the time and 'OFF' will hide the time in the clock display. All other functions, such as Timer, will continue to be shown as normal in the clock display when the time is hidden.

Choose your preferred option and press the CLOCK button to activate.

HOW TO CHANGE THE LANGUAGE

Enter the User Select mode and turn the oven mode dial clockwise until 'Lang USA' appears in the display.

Press PUSH TO CLEAR to select 'US' for American English, 'EN' for English, 'FR' for French, or 'ES' for Spanish.

Choose your preferred option and press the CLOCK button to activate.

HOW TO RESET THE OVEN

This will reset the Temperature Scale, Short Alert, Time Mode and Show Clock to their default settings.

Sabbath Mode and Language settings will remain unaffected.

Enter the User Select mode and turn the oven mode dial clockwise until 'Reset' appears in the display.

Press PUSH TO CLEAR to select 'OFF' in the clock display, resetting the oven to default settings.

Press the CLOCK button to exit User Select Mode.

COOKING CHARTS

WHICH COOKING OPTION FOR WHAT?

This chart will help you to match your cooking requirements to the most appropriate cooking mode.

Note: ● Recommended method ○ Alternative method.

Food	TrueAero	AeroBake	Bake	AeroPastry	PastryBake	Roast	Broil	MaxiBroil	AeroBroil
<i>Baked Products</i>									
Biscuits - single tray	○	●	○	○	○	○	○	○	○
- multi tray	●	○	○	○	○	○	○	○	○
Chewy Choc. Chip Cookies	●	○	○	○	○	○	○	○	○
Slices/Squares	○	○	○	○	●	○	○	○	○
Pound Cake	○	○	○	○	○	●	○	○	○
Fruit Cake	○	○	○	○	○	○	○	○	○
Sponge	○	○	○	○	○	○	○	○	○
Muffins- single tray	○	○	○	○	○	○	○	○	○
- multi tray	○	○	○	○	○	○	○	○	○
Meringue	○	○	○	○	○	○	○	○	○
Bread/Rolls	○	○	○	○	○	○	○	○	○
<i>Pastry</i>									
Apple Pie	○	○	○	○	○	○	○	○	○
Quiche	○	○	○	○	○	○	○	○	○
Custard Tart	○	○	○	○	○	○	○	○	○
Phyllo/Flakey/Puff/Choux	○	○	○	○	○	○	○	○	○
<i>Meat, Fish and Poultry</i>									
Roast Beef/Pork/Lamb	○	○	○	○	○	○	○	○	○
Roast Chicken- whole	○	○	○	○	○	○	○	○	○
- pieces	○	○	○	○	○	○	○	○	○
Roast Turkey (whole)	○	○	○	○	○	○	○	○	○
Steak/Chops/Cutlets	○	○	○	○	○	○	○	○	○
Fish	○	○	○	○	○	○	○	○	○
<i>Family Favorites</i>									
Pizza	○	○	○	○	○	○	○	○	○
Casserole	○	○	○	○	○	○	○	○	○
Lasagne	○	○	○	○	○	○	○	○	○
Meatloaf	○	○	○	○	○	○	○	○	○
Complete Oven Meals	○	○	○	○	○	○	○	○	○
Vegetables -roasted	○	○	○	○	○	○	○	○	○
-baked	○	○	○	○	○	○	○	○	○
-broiled	○	○	○	○	○	○	○	○	○

COOKING CHARTS

TRUEaero



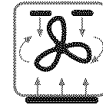
FOOD		Time (min)	Temp °F/°C	Shelf single; multi
Baked products	Sugar Cookies	13-18	350-360 / 175-180	8; 5&10
	Chewy Chocolate Chip Cookies	15-20	340-360 / 170-180	8; 5&10
	Vanilla Cake	30-40	340-350 / 170-175	12
	Squares/Slices	25-30	340-360 / 170-180	8
	Shortbread	22-30	300-310 / 150-155	8
	Cake - Butter/Choc	45-55	340-350 / 170-175	12
	- Fruit Rich	4-5hrs	280-300 / 140-150	13
	- Fruit Light	85-95	310-330 / 155-165	13
	Muffins	10-15	390-410 / 200-210	8; 5&10
	Meringues	50-60	250-270 / 120-130	11
	Scones	12-15	400-425 / 200-220	8; 5&10
	Bread/Rolls	25-35	380-400 / 195-210	8
	Pizza	10-15	440-450 / 225-230	10
	Apple pie	35-45	350-360 / 175-180	10
Pastry	Phyllo	15-25	375-390 / 190-200	8
	Flaky/Puff	25-35	375-390 / 190-200	10
	Quiche	20-30	350-375 / 175-190	10
	Bacon & Egg Pie	40-50	360-375 / 180-190	10
	Lemon Meringue Pie	20-30	370-375 / 185-190	10
	Choux Pastry	35-40	390-400 / 200-210	10
	Custard Tart - Pastry	14-16	375-390 / 190-200	11
	- Filling	7	350-360 / 175-180	11
- Filling Cont.	20-30	310-330 / 155-165	11	
Family Favorites	Lasagne	30-40	350-375 / 175-190	10
	Meatloaf	80-90	350-375 / 175-190	8
	Chicken Pieces	50-60	350-375 / 175-190	10
	Chicken Casserole	55-70	340-375 / 170-190	10
Vegetables	Baked	30-50	350-375 / 175-190	10
	Roasted	30-45	375-390 / 190-200	9

MULTI SHELF COOKING

For multi shelf cooking remember to select *TrueAero*.

Multi shelf recommendations are listed after the single shelf recommendations.

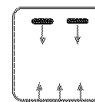
aerBAKE



FOOD		Time (min)	Temp °F/°C	Shelf
Baked products	Sugar Cookies	8-12	340-350 / 170-175	9
	Chewy Choc Chip Cookies	12-18	320-330 / 160-165	8
	Vanilla Cake	30-35	340-350 / 170-175	11
	Squares/Slices	20-25	350-360 / 175-180	10
	Shortbread	25-35	280-300 / 140-150	11
	Cake - Butter/Choc	50-60	320-350 / 160-175	11
	- Fruit Rich	2-6 hrs	260-300 / 125-150	13
	- Fruit Light	2-2.5 hrs	270-300 / 130-150	13
	Sponge	20-25	320-350 / 160-175	8
	Muffins	10-15	390-425 / 200-220	7
	Meringues	60-70	200-225 / 100-110	11
	Scones	10-12	390-425 / 200-220	8
	Bread/Rolls	15-30	390-425 / 200-220	8
	Pizza	12-16	380-400 / 195-200	12
	Apple Pie	25-30	375-400 / 190-200	11
	Pastry	Phyllo	15-25	375-390 / 190-200
Flaky/Puff		20-30	370-390 / 185-200	9
Quiche		20-25	350-390 / 175-200	11
Bacon & Egg Pie		30-40	375-380 / 190-195	11
Lemon Meringue Pie		30-40	350-360 / 175-180	10
Choux Pastry		30-35	390-400 / 200-210	11
Custard Tart - Pastry		12-15	375-390 / 190-200	8
- Filling		7-9	350-360 / 175-180	8
- Filling Cont.	20-25	280-300 / 140-150	8	
Family Favorites	Lasagne	40-50	350-360 / 175-180	8
	Meatloaf	55-65	350-360 / 175-180	8
	Chicken Pieces	30-40	350-375 / 175-190	10
	Chicken Casserole	50-60	350-375 / 175-190	11
Vegetables	Baked	30-50	350-375 / 175-190	10
	Roasted	30-45	375-390 / 190-200	9

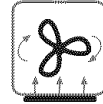
COOKING CHARTS

BAKE



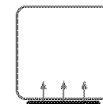
FOOD	Time (min)	Temp °F/°C	Shelf	
Baked products	Sugar Cookies	8-12	350-370 / 175-185	9
	Chewy Chocolate Chip Cookies	12-18	330-350 / 165-175	9
	Vanilla Cake	30-35	330-350 / 165-175	9
	Squares/Slices	20-30	350-375 / 175-190	8
	Shortbread	25-35	300-320 / 150-160	11
	Cake - Butter/Choc	50-60	320-360 / 160-180	11
	- Fruit Rich	4-6hrs	275-300 / 135-150	13
	- Fruit Light	2-2.5hrs	300-320 / 150-160	13
	Sponge	20-40	340-375 / 170-190	9
	Muffins	12-15	390-440 / 200-225	8
	Meringues	60-70	250-270 / 120-130	11
	Scones	10-12	410-425 / 210-220	7
	Bread/Rolls	15-30	390-425 / 200-220	8
	Pizza	12-18	390-410 / 200-210	12
	Apple pie	25-35	390-410 / 200-210	11
Pastry	Phyllo	20-30	375-390 / 190-200	8
	Flaky/Puff	20-30	400-410 / 200-210	8
	Quiche	20-30	350-390 / 175-200	10
	Bacon & Egg Pie	30-40	350-390 / 175-200	10
	Lemon Meringue Pie	35-40	350-375 / 175-190	10
	Choux Pastry	35-45	390-410 / 200-210	8
	Custard Tart - Pastry	12-15	375-390 / 190-200	8
	- Filling	7-9	350-360 / 175-180	8
- Filling Cont.	20-25	280-300 / 140-150	8	
Family Favorites	Lasagne	40-50	350-375 / 175-190	9
	Meatloaf	55-65	350-360 / 175-180	9
	Chicken Pieces	30-40	350-375 / 175-190	9
	Chicken Casserole	70-90	350-360 / 175-180	10
Vegetables	Baked	40-50	350-375 / 175-190	8
	Roasted	35-50	375-390 / 190-200	8

aerOPASTRY



FOOD		Time (min)	Temp °F/°C	Shelf
Baked products	Sugar Cookies	8-10	340-350 / 170-175	9
	Chewy Chocolate Chip Cookies	12-18	320-340 / 160-170	8
	Oat Cookies	12-15	320-330 / 160-165	9
	Squares/Slices	15-20	320-350 / 160-175	11
	Shortbread	20-25	270-280 / 130-140	9
	Pizza	15-20	440-475 / 225-250	10
Pastry	Quiche	20-30	390-425 / 200-220	8
	Bacon & Egg Pie	30-40	360-375 / 180-190	8
	Lemon Meringue Pie	15-20	340-360 / 170-180	8

PASTRY BAKE



FOOD		Time (min)	Temp °F/°C	Shelf
Baked products	Sugar Cookies	9-11	340-350 / 170-175	9
	Chewy Chocolate Chip Cookies	12-18	320-340 / 160-170	8
	Oat Cookies	10-15	320-330 / 160-165	9
	Squares/Slices	15-20	320-350 / 160-175	11
	Shortbread	20-25	280-300 / 140-150	9
	Pizza	15-20	440-475 / 225-250	8
Pastry	Quiche	20-30	390-425 / 200-220	8
	Bacon & Egg Pie	30-40	360-375 / 180-190	8
	Lemon Meringue Pie	15-20	340-360 / 170-180	8

COOKING CHARTS

MAXI BROIL & BROIL



FOOD		Time (min)	Broil Setting	Shelf
BEEF	Steaks - Rare	8-10	Hi	3
	- Medium	10-15	Hi	4
	Ground, Burgers	12-15	Hi	4
	Meatballs	12-15	Hi	4
LAMB	Chops - Medium	15-20	Hi	3
	- Well done	20-25	Hi	3
PORK	Chops - Well done	15-20	Hi	3
	Ham Steak	15-20	Hi	4
	Bacon	4-7	Hi	3
CHICKEN	Boneless pieces	15-30	Hi	6
SAUSAGES		10-15	Hi	4
FISH	Fillets	8-12	Hi	4
	Whole	15-20	Hi	4

aerO BROIL



FOOD		Time (min)	Temp °F/°C	Shelf
BEEF	Ground, Burgers	15-20	425-440 / 220-225	4
	Meatballs	10-15	375-410 / 190-210	4
LAMB	Chops - Medium	15-20	400-440 / 200-225	4
	- Well Done	20-25	400-440 / 200-225	4
	Rack - Medium	20-30	400-410 / 200-210	5
PORK	Chops - Well Done	20-25	375-410 / 190-210	4
	Ham Steak	15-20	425-440 / 220-225	4
	Bacon	10-15	425-440 / 220-225	3
CHICKEN	Whole	30-35 min per 1 lb/450g	340-360 / 170-180	9
	Pieces	30-50	350-375 / 175-190	7
SAUSAGES		10-15	375-400 / 190-200	4
FISH	Fillets	8-12	Hi	4
	Whole	15-20	Hi	4

COOKING PROBE AND ROASTING CHART

We recommend you use the Cooking Probe to accurately judge when meat is cooked to your preference. 'Time per pound' is a rough guide and should only be used to estimate when the meat will be ready. Cooking with *Roast*, *TrueAero*, *AeroBroil* and *AeroBake* will take less time than with *Bake*.

FOOD	Degree of doneness	Oven Temp °F/°C	Time (min) per 1 lb/450g	Probe Setting °F/°C	Shelf Position	Suggested Cooking Modes
Beef - boneless roast	Rare	320-340/ 160-170	18-32	130-140/ 54-60	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
	Medium	320-340/ 160-170	25-40	150-160/ 65-70	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
	Well done	320-340/ 160-170	30-55	165-175/ 74-79	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
Beef - rib roast	Rare	320-340/ 160-170	15-30	130-140/ 54-60	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
	Medium	320-340/ 160-170	20-35	150-160/ 65-70	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
	Well done	320-340/ 160-170	25-40	165-175/ 74-79	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
Leg of Lamb - with bone	Medium	320-340/ 160-170	18-28	150-160/ 65-70	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
	Well done	320-340/ 160-170	20-33	165-175/ 74-79	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
Leg of lamb - boneless	Medium	320-340/ 160-170	20-35	150-160/ 65-70	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
	Well done	320-340/ 160-170	25-45	170-175/ 77-79	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
Veal	Medium	320-340/ 160-170	20-43	150-160/ 65-70	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
	Well done	320-340/ 160-170	25-45	170-175/ 76-79	10	Roast , <i>AeroBake</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
Chicken - whole	Well done	350-375/ 175-190	15-20	180/ 82	11	TrueAero , <i>Roast</i> , <i>AeroBake</i> , <i>AeroBroil</i> , <i>Bake</i>
Turkey (with stuffing)	Well done	300-330/ 150-165	17-22	180/ 82	13	TrueAero , <i>AeroBake</i> , <i>Bake</i>
Turkey	Well done	300-330/ 150-165	15-20	180/ 82	13	TrueAero , <i>AeroBake</i> , <i>Bake</i>
Pork - boneless roast	Medium	340-350/ 170-175	25-40	145-155/ 63-68	10	AeroBake , <i>Roast</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
	Well done	340-350/ 170-175	30-45	165-175/ 74-79	10	AeroBake , <i>Roast</i> , <i>TrueAero</i> , <i>AeroBroil</i> , <i>Bake</i>
Venison*	Rare	440/ 225	7 1/2 per inch of thickness	120-130/ 49/54	8	AeroBake , <i>TrueAero</i> , <i>Bake</i>
	Medium Rare	440/ 225	9 per inch of thickness	130-140/ 54-60	8	AeroBake , <i>TrueAero</i> , <i>Bake</i>

*Brown prior to roasting on an oiled skillet or frying pan on high heat. The internal temperature of venison rises more on standing due to the high cooking temperature, therefore the suggested probe settings are lower than other rare or medium rare meats.

VEGETABLES

Vegetables are excellent cooked on *Roast*. See Tips for a Successful Roast on page 19.

CLEANING

Please read the following section to make sure that the correct cleaning is carried out to maintain your ovens appearance. Your oven has been produced using several different finishes, due to this please follow the recommended cleaning instructions to avoid permanent damage.

WARNING



To avoid electrical shock or burns, make sure that all oven controls are turned off. Only clean your oven when it is cool. Do not use harsh / abrasive cleaning agents, waxes, pumice cleaners, polishes or commercial oven cleaners to clean your oven.

CLEANING THE CONTROL PANEL, OVEN DOOR AND HANDLE

It may be useful to lock the oven controls prior to cleaning – see Control Panel Lock on page 22 for details.

Brushed Stainless Steel can be cleaned with a commercial stainless steel cleaner, see 'Warning' below, or wiped with a clean damp cloth and dried with a lint free cloth. Regular use of a stainless steel cleaner will reduce fingerprints and other marks. Do not use abrasive cleaners on stainless steel, as they will permanently damage the surface.

Iridium (Matt Stainless Steel) This easy clean surface requires only a mild dishwash detergent and warm water. Rinse and then dry with a lint free cloth. Do not use abrasive cleaners on Iridium as they will permanently damage the surface.

WARNING



If you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your oven. Clean the stainless steel surfaces with the grain, in a horizontal motion.

CLEANING THE DOOR GLASS

Clean the exterior glass surface with a mild solution of detergent and warm water. Use a glass cleaner to remove any smears or fingerprints. Dry the glass using a soft lint free cloth. The interior oven door glass will be cleaned during the *Self Clean* cycle.

CLEANING THE PORCELAIN ENAMELLED SURFACES

The oven interior and inner door liners are finished in porcelain enamel and are cleaned during the *Self Clean* cycle.

WARNING



DO NOT USE ANY OVEN CLEANERS, OVEN CLEANING PRODUCTS OR ABRASIVES ON THE PORCELAIN ENAMEL

Always remove excess grease and any soil from the interior of the oven and door before commencing the *Self Clean* mode. Do not clean the door or cavity seals (gaskets) or use any oven cleaning products on the seals. They are essential for a good seal and the efficient operation of the oven and care should be taken not to rub, damage or move the seals.

CLEANING THE BROILING SYSTEM AND OVEN SHELVES

The broiling system and oven shelves can be cleaned using a solution of detergent and hot water. If particularly soiled, soak in a sink of hot soapy water to make cleaning easier. Remove oven shelves before starting a '*Self Clean*'. If the oven shelves are left in the oven during *Self Clean* mode, they will permanently discolor.

SELF CLEAN MODE

ALL ABOUT THE SELF CLEAN MODE

This oven features a pyrolytic *Self Clean* cycle that takes care of the mess and grime that is traditionally associated with oven cleaning. During *Self Clean* the oven reaches higher temperatures than it does for cooking and this burns off and breaks down soil and grease deposits. A smoke eliminator and active venting system eradicates odor. The ash residue that remains can simply be removed from the cool oven with a damp cloth or sponge. **A *Self Clean* cycle normally takes about 3 hours.** Only one cavity in a double oven can *Self Clean* at a time. When one cavity is in *Self Clean* mode the other cavity cannot be used for cooking.

Note : During initial operation, including the *Self Clean* cycle, it is normal to experience unpleasant odors. This will diminish with use. Heat, odors and small flame-ups are normal during the cleaning cycle. The extent of these will depend on the amount of soil build up in the oven. If you experience a persistent flare-ups, turn the oven off and allow it to cool, remove the food soil and then restart the *Self Clean* cycle.

Important Safety Instructions

Wipe up any large food spills or grease deposits with paper towels in order to decrease smoke and odors.

Small amounts of harmful chemicals are given off in the *Self Clean* cycle from insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Venting with an extractor hood or open window and wiping out excess food spills prior to a *Self Clean* can minimize exposure.

Do not use oven cleaners. No commercial oven cleaner, oven liner or protective coating of any kind should be used in or around any part of the oven.

Before starting a *Self Clean* cycle, remove the three-piece broiling system, any cookware and the oven shelves. Do not use your oven to clean miscellaneous parts.

Do not clean the door or cavity seal, or use any oven cleaning products on the door seal. It is essential to the efficient operation of the oven and care should be taken not to rub, damage or move the seal.

Clean only parts recommended in this User Guide.

Using the Self Clean Mode

Select the *Self Clean* mode by turning the oven mode dial. 'Self Clean' will appear in the display.

Select the maximum temperature using the temperature dial, '000' will appear in the display and this will change to when the cycle begins.

In the clock display 'Door Lock' and 'Clean' will show and the time remaining will count down.

For your safety the door lock will automatically activate once the clean mode and temperature has been selected.

At the end of the *Self Clean* cycle, the door will unlock and the 'Door Lock' display will disappear. 'Clean' and the '0.00' will flash in the clock display and 'Clean End' in the mode display until the oven is returned to manual operation - To do this turn the oven mode and temperature dials to the OFF position.

To cancel the *Self Clean* mode before it has finished, turn the oven mode and temperature dials to the OFF position. 'Clean Cool' will appear in the oven mode display and the door will remain locked until the oven has cooled to a safe temperature. **Do not turn the power to the appliance off as the fans are necessary to cool the oven.** If the oven is cool or below the safe temperature it will return to normal operation and the clock display will show the time of day.

At the completion of the self-clean cycle, you will notice grey ash deposited inside the oven. The amount of ash in the oven is dependent on the amount of soil present in the oven before it was cleaned. When the oven is completely cooled, the bulk of the ash is easily removed with a small brush or dry cloth, then wipe out the oven with a clean damp cloth and dry with a clean lint-free cloth.

Note : Please check the oven door and door glass are completely cold before wiping up any ash.

SELF CLEAN MODE

Short Self Clean Cycle

A shorter *Self Clean* cycle can be selected if the oven is only lightly soiled.

Select the *Self Clean* mode by turning the oven mode dial. 'Self Clean' will appear in the display.

Select the maximum temperature using the temperature dial.

While '000' is shown in the display, press the COOK TIME button. 'Cook Time', 'Auto' and the colon will flash.

Rotate the SETTING SELECTOR to reduce the time, this can be anywhere between 2 and 3 hours.

Press the COOK TIME button again or wait 8 seconds to adopt the setting and start the *Self Clean* cycle. The clock display will show the time remaining.

Double Oven Models

Only one cavity can be in the *Self Clean* mode at a time. While one cavity is in *Self Clean* mode the other cavity cannot be used.

Self Cleaning - Delayed Start

Your *AeroTech*[™] oven can be set to *Self Clean* at your convenience.

Check the clock shows the correct time of day.

Select the *Self Clean* mode by turning the oven mode dial, 'Self Clean' will appear in the display.

Select the maximum temperature using the temperature dial.

While '000' is shown in the display, press the STOP TIME button.

Set the time you want the oven to finish the *Self Clean* cycle by rotating the SETTING SELECTOR. If there is time to wait before the *Self Clean* cycle starts 'Delay Clean' will appear in the clock display

When the oven starts to *Self Clean* 'Clean' and 'Door Lock' will appear in the display and the time remaining will count down.

TROUBLE SHOOTING

OVEN DOES NOT WORK

CAUSE

Oven is not connected to electrical power.

Clock not set due to power cut or failure.

Oven door open

REMEDY

Have service company/electrician check power connections, wiring and fuses.

Clock must be set before the oven can be used. The oven will go into 'Set Up' mode when the electricity is restored after a power cut. The oven mode and temperature displays will be unlit, unresponsive and show 'OFF'. The colon (:) in the clock display will flash. See page 8 to reset the clock.

Elements disabled by door switch when door is open. Make sure door is properly closed.

OVEN DOOR WILL NOT OPEN

CAUSE

Oven is still in self-clean mode.

REMEDY

Your oven door will unlock when it has cooled to a safe temperature.

OVEN LIGHT DOES NOT WORK

CAUSE

Light bulb has blown.

REMEDY

Replace light bulb. Refer to page 37 for details.

Oven may not be connected to power supply.

OVEN NOT HEATING

CAUSE

Oven door is not properly closed or opened too frequently during operation.

REMEDY

Oven elements and fans turn off while the door is open so be sure the oven door is properly closed.

Note : Broil modes are designed to operate with the door closed.

TROUBLE SHOOTING

BAKED PRODUCTS TOO BROWN ON TOP

CAUSE	REMEDY
Oven not preheated.	Preheat until the temperature display changes from red to green.
Aluminum foil liners in oven.	Remove foil. Foil liners reflect the heat back down in the oven, with potentially dangerous results.
Baking pans/tins too large for the recipe.	Use correct sized pans/tins.
Baking pans/tins not evenly sized or spaced on shelves.	Stagger baking pans on the oven shelves so that there is at least 1 inch / 3 cm between them and the oven walls.
Baked products not evenly sized or spaced on cookie sheets.	Make baked products the same size and shape, spread evenly over the cookie sheet.
Shelf position too high for specific mode.	Try a lower shelf position.
Baking at too high a temperature.	Try a lower temperature.

BAKED PRODUCTS TOO BROWN ON BOTTOM

CAUSE	REMEDY
Baking pans/tins too large for the recipe.	Use correct sized pans/tins.
Position of product too low in the oven.	Try a higher shelf position.
Opening the oven door frequently during baking.	Do not open the door until at least $\frac{3}{4}$ of the cooking time has passed.
Baking temperature too high.	Try a lower temperature.

CAKES HAVE A CRACKED THICK CRUST

CAUSE	REMEDY
Baking temperature too high.	Try a lower temperature.
Position too high in oven.	Try a lower shelf position.
Cake batter over mixed.	Mix just long enough to combine ingredients.
Incorrect mode e.g. <i>Maxi Broil/ AeroBroil</i> .	Change to mode which supplies top & bottom element heat and/or an <i>Aero™</i> mode e.g. <i>AeroBake/TrueAero</i> .
Pan too deep.	Check size of pan and use recommended size.

BAKED PRODUCTS PALE, FLAT AND UNDERCOOKED

CAUSE	REMEDY
Baking temperature too low.	Try a higher temperature.
Position too low in the oven.	Try a higher shelf position.
Baking time too short.	Increase cooking time.
Incorrect mode e.g. <i>Pastry Bake</i> .	Change to mode which supplies top & bottom element heat and /or an <i>Aero™</i> mode e.g. <i>AeroBake/TrueAero</i> .
Incorrect pan/tin size.	Use correct sized pan/tin: check recipe specification.
Shiny cookie sheets/tins/pans being used from previous unconcealed bottom element oven.	Rather than absorbing the heat and heating food, shiny sheets/tins/pans 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. The accessories supplied with the oven work efficiently, absorbing heat and may reduce cooking times. Using baking utensils with dark, dull surfaces shortens the cooking period in concealed lower element ovens.

CAKE IS FALLEN IN THE CENTER

CAUSE

Baking temperature too low.
Opening the door too early in baking.

Baking time too short.
Proportions of ingredients incorrect.

REMEDY

Try a higher temperature.
Do not open the door until at least $\frac{3}{4}$ of the cooking time has passed: a sudden burst of cold air can make cakes sink in the middle.
Increase cooking time.
Check recipe.

BAKED PRODUCTS TAKING TOO LONG TO COOK

CAUSE

Shelf position too low.
Temperature too low.
Baking tin in the wrong size.
Incorrect mode e.g. *Pastry Bake*.

REMEDY

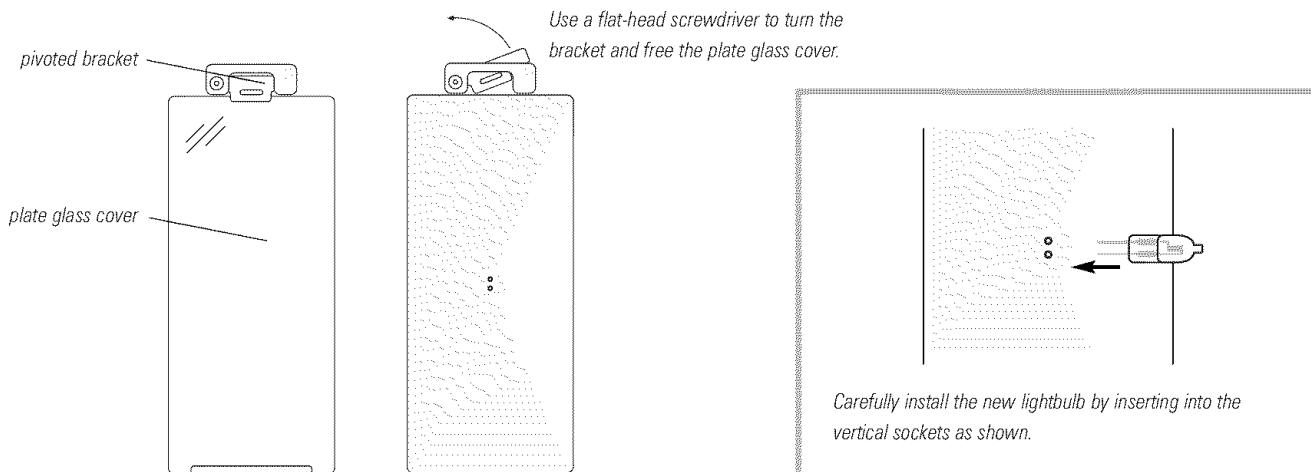
Try a higher shelf position.
Try a higher temperature.
Use pan/tin size stipulated in recipe. Baking time varies not only with oven temperature and baking utensil material but also by utensil size.
Try changing to an *Aero*™ mode. *Aero*™ modes speed up cooking and distribute heat more evenly; they also increase the rate of browning.

FAULT CODES

If a fault occurs, the oven will 'beep' every second and a fault code will appear in the clock display as a letter 'F' with a number after it. Depending on the nature of the fault, it may be possible to clear the display by pressing the PUSH TO CLEAR button. If the fault code and continuous 'beep' cannot be cleared this way, note down the fault code and switch the oven off at the main power supply. In either event, please call your *Fisher & Paykel* Authorized Service Center and advise them of the fault code. This information will help them to resolve the problem. If you have any questions about operating the product, please contact our *Fisher & Paykel* Customer Care Center.

HOW TO CHANGE THE OVEN LIGHT BULBS

The oven is illuminated by 3, 12 volt, 20 watt halogen bulbs. These have a very long life, but if you should need to replace one, turn the oven off and allow it to cool. Take out the shelves and use a small flat head screwdriver to twist and lift the retaining clip at the top of the glass light cover. The clip pivots counter clockwise (see the diagrams below). Carefully lift the glass cover out of the lower support. Pull out the faulty bulb and, holding it in a soft cloth or tissue (touching the bulb will reduce its life span), insert the replacement. The two pins are vertically orientated. Reposition the glass cover and twist the top clip back in place. The procedure is the same for the light in the roof of the oven cavity.



LIMITED WARRANTY FOR USA AND CANADA

When you purchase any new Fisher & Paykel whiteware Product for personal or consumer use you automatically receive a two year Limited Warranty covering parts and labor for servicing within the 48 mainland United States, Hawaii, Washington, D.C and Canada. In Alaska the Limited Warranty is the same except that you must pay to ship the Product to the service shop or the service technician's travel to your home. Products for use in Canada must be purchased through the Canadian distribution channel to ensure regulatory compliance.

If the Product is installed in a motor vehicle, boat or similar mobile facility, you receive the same two year Limited Warranty, but you must bring the vehicle, boat or mobile facility containing the Product to the service shop at your expense or pay the service technician's travel to the location of the Product.

FISHER & PAYKEL UNDERTAKES TO:

Repair without cost to the owner either for material or labor any part of the Product, the serial number of which appears on the Product, which is found to be defective. In Alaska, you must pay to ship the Product to the service shop or for the service technician's travel to your home. If the Product is installed in a motor vehicle, boat or similar mobile facility, you must bring it to the service shop at your expense or pay for the service technician's travel to the location of the Product. If we are unable to repair a defective part of the Product after a reasonable number of attempts, at our option we may replace the part or the Product, or we may provide you a full refund of the purchase price of the Product (not including installation or other charges).

This warranty extends to the original purchaser and any succeeding owner of the Product for products purchased for ordinary single-family home use.

All service under this Limited Warranty shall be provided by Fisher & Paykel or its Authorized Service Agent during normal business hours.

HOW LONG DOES THIS LIMITED WARRANTY LAST?

Our liability under this Limited Warranty expires TWO YEARS from the date of purchase of the Product by the first consumer.

Our liability under any implied warranties, including the implied warranty of merchantability (an unwritten warranty that the Product is fit for ordinary use) also expires ONE YEAR (or such longer period as required by applicable law) from the date of purchase of the Product by the first consumer. Some states do not allow limitations on how long an implied warranty lasts, so this limit on implied warranties may not apply to you.

THIS WARRANTY DOES NOT COVER:

A. Service calls that are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a defect of the Product. For example:

1. Correct faulty installation of the Product.
2. Instruct you how to use the Product.
3. Replace house fuses, reset circuit breakers, correct house wiring or plumbing, or replace light bulbs.
4. Correct fault(s) caused by the user.
5. Change the set-up of the Product.
6. Unauthorized modifications of the Product.
7. Noise or vibration that is considered normal, for example, fan sounds, venting noises or user warning beeps.
8. Correcting damage caused by pests, for example, rodents, insects etc.

- B.** Defects caused by factors other than:
 - 1. Normal domestic use or
 - 2. Use in accordance with the Product's User Guide.
- C.** Defects to the Product caused by accident, neglect, misuses, fire, flood or Act of God.
- D.** The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorized repairs.
- E.** Travel Fees and associated charges incurred when the product is installed in a location with limited or restricted access. (I.e. airplane flights, ferry charges, isolated geographic areas).
- F.** Normal recommended maintenance as set forth in the Product's User Guide.

If you have an installation problem contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connection facilities.

We are not responsible for consequential or incidental damages (the cost of repairing or replacing other property damaged if the Product is defective or any of your expenses caused if the Product is defective). Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

HOW TO GET SERVICE

Please read your User Guide. If you then have any questions about operating the Product, need the name of your local Fisher & Paykel Authorized Service Agent, or believe the Product is defective and wish service under this Limited Warranty, please contact your dealer or call us at:

TOLL FREE 1-888-9-FNP-USA (1-888-9-367-872) Canada also or contact us through our web site: www.usa.fisherpaykel.com

You may be required to provide reasonable proof of the date of purchase of the Product before the Product will be serviced under this Limited Warranty.

COMMERCIAL USE

If you are using the Product in a commercial setting (any use other than a single family dwelling), we agree to repair or replace, without cost to you for parts only, any defective parts, the serial number of which appears on the Product. Our liability for these repairs expires ONE YEAR from the date of original purchase.

At our option we may replace the part or the Product, or we may provide you a full refund of the purchase price of the Product (not including installation or other charges). All service under this Limited Warranty shall be provided by Fisher & Paykel or its Authorized Service Agent during normal business hours.

NO OTHER WARRANTIES

This Limited Warranty is the complete and exclusive agreement between you and us regarding any defect in the Product. None of our employees (or our Authorized Service Agents) is authorized to make any addition or modification to this Limited Warranty.

WARRANTOR: FISHER & PAYKEL APPLIANCES, INC.

If you need further help concerning this Limited Warranty, please call us at the above number, or write to:

Fisher & Paykel Appliances, Inc.
27 Hubble, Irvine, CA 92618

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

WARRANTY FOR NEW ZEALAND & AUSTRALIA

When you purchase any new Fisher & Paykel Product you automatically receive a two year Manufacturer's Warranty covering parts and labour for servicing within New Zealand, Australia, United Kingdom and Ireland.

FISHER & PAYKEL UNDERTAKES TO

Repair or, at its option, replace without cost to the owner either for material or labour any part of the Product, the serial number of which appears on the Product, which is found to be defective within **TWO YEARS** of the date of purchase.

THIS WARRANTY DOES NOT COVER

A. Service calls that are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a Product fault.

For example:

1. Correct the installation of the Product
2. Instruct you how to use the Product.
3. Replace house fuses or correct house wiring or plumbing.
4. Correcting fault(s) caused by the user.

B. Defects caused by factors other than:

1. Normal domestic use or
2. Use in accordance with the Products User Guide.

C. Defects to the Product caused by accident, neglect, misuse or Act of God.

D. The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorised repairs.

E. Normal recommended maintenance as set out in the Products User Guide.

SERVICE UNDER THIS MANUFACTURER'S WARRANTY MUST BE PROVIDED BY FISHER & PAYKEL. SUCH SERVICE SHALL BE PROVIDED DURING NORMAL BUSINESS HOURS. THIS WARRANTY CERTIFICATE SHOULD BE SHOWN WHEN MAKING ANY CLAIM.

Note: *This Warranty is an extra benefit and does not affect your legal rights.*

PROOF OF PURCHASE

Proof of original purchase date is required to obtain service under warranty. Attach your sales receipt or cancelled check here.

Write down the model, serial number and purchase information below.

Date of Purchase _____

Purchaser _____

Dealer _____

Address _____

PRODUCT DETAILS

FISHER & PAYKEL LTD

Model/Serial No. _____

**Please keep this User Guide in a safe place.
Do not return to Fisher & Paykel.**

Before you call for service or assistance, check the things you can do yourself. Refer to this User Guide and check...

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 contact details listed below.

If you do call or write, please provide: name, address, model number, serial number, date of purchase and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

In the USA if you need assistance ...

For your local *Fisher & Paykel* Authorized Service Agent, please call or write

Toll Free: 1 888 9 FNP USA (1 888 9 367 872)

Postal Address: Fisher & Paykel Appliances Inc., 27 Hubble, Irvine, CA92618

or contact us through our website at **www.usa.fisherpaykel.com**

In Canada if you need assistance ...

Call the *Fisher & Paykel* Customer Care Center and talk with one of our Customer Care Consultants,

Toll Free: 1 877 744 7400

In New Zealand if you need assistance ...

Call your *Fisher & Paykel* retailer who is trained to provide information on your product, or if we can be of any further help, please contact our Customer Care Centre,

Toll Free: 0800 FP CARE or 0800 37 2273

Fax: (09) 273 0656

Email: customer.care@fp.co.nz

Postal Address: PO Box 58550, Greenmount, Auckland.

If you need service ...

Fisher & Paykel has a network of independent *Fisher & Paykel* AUTHORISED SERVICE CENTRES whose fully trained technicians can carry out any service necessary on your product. Your dealer or our Customer Care Centre can recommend an AUTHORISED SERVICE CENTRE in your area.

In Australia if you need assistance ...

Call the *Fisher & Paykel* Customer Care Centre and talk to one of our consultants.

Toll Free: 1300 650 590 from anywhere within Australia

Fax: (07) 3826 9298

Email: customer.care@fp.com.au

Postal Address: PO Box 798 Cleveland, QLD 4163.

If you need service ...

Fisher & Paykel Australia Pty Ltd has a network of independent *Fisher & Paykel* AUTHORISED SERVICE CENTRES whose fully trained technicians can carry out any service necessary on your product. Your State Office or our Customer Care Centre can recommend an AUTHORISED SERVICE CENTRE in your area.

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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.

USA Fisher & Paykel Authorized Service Agent, 1 888 9 FNP USA (1 888 9 367 872)

www.usa.fisherpaykel.com