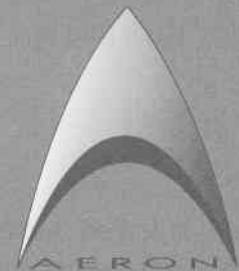# OVEN - CBD - Fisher & Paykel B1452R

Q

Fisher&Paykel

AERON

ASTRO

BI452 models and BI602 models

Built in Oven
User guide NZ & AU

Built-in oven

Now that your new Built-in Oven is installed and ready to use, you will want to know everything about it to ensure excellent results right from the start. This booklet covers the Aeron, Astro and Astro X models and will introduce you to the features and special talents of your Built-in Oven. It also includes a comprehensive cooking guide and a number of easy food ideas and recipes. We recommend you read the whole book before you start using your oven, for the sake of safety as well as success.

First use

- Check that the clock is set correctly.
- Remove accessories and condition the oven by running at ▣ Fan Bake, 200°C for 1 hour before using it. (For Astro X models press the **ON/OFF** button then press **Temp ⋀** button until 200° is reached).
- There will be a distinctive smell, this is perfectly normal but make sure your kitchen is well ventilated during the conditioning period.
- You can season your Pizza Stone (not available with all models) at the same time by wiping the surface with a damp cloth and putting it in the oven while conditioning.

CAUTION!
Do not place aluminum foil, dishes with reflective qualities or any object on the oven floor as this will cause a heat build up which will result in irreversible damage to the enamel.

All about the electronic clock (Aeron and Astro models)

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

Cook Time allows a time to be set for automatic cooking or auto stop cooking. The oven will automatically turn off at the end of the set time.

Stop Time enables a time at which automatic cooking finishes to be set.

Manual Sign returns the oven to manual mode when automatic cooking is completed.

**Down and Up Arrows** are used for changing times in the selected mode.
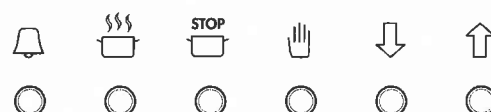
AERON ELECTRONIC CLOCK

Setting the electronic clock

To set the clock, press and hold the ◘ and ♨ buttons and press the ⇩ and ⇧ buttons until the clock shows the correct time.

Using the timer

The timer can be used at any time, even when the oven is not in use. If the oven is in use, the timer will not turn it off. To set the timer, press the ◘ button briefly, then the ⇩ and ⇧ buttons to get the time you want. The clock will show the time of the day with the ◘ symbol in the display. Check the remaining time by pressing the ◘ button. When the time is up, the timer will beep. If the oven is on it will not turn off. When beeping, to turn the timer off, press any clock button.

Using the oven disable mode

When the oven disable mode is activated the cooling fan may run but the rest of the oven will not function. This helps in preventing children or accidental bumps turning the oven on. To activate the oven disable mode first check the oven is in manual mode and cancel any active programmes. Hold down the ◘ and ♨ buttons simultaneously for approximately 8 seconds. The display will read 'On' (i.e. the oven is on). Press the ⇧ button. The display reads 'Of' (i.e. the oven is off) and the ⦚ symbol appears. After approximately 2 seconds, the time reappears next to the ⦚ symbol. The oven disable mode is now activated.

To deactivate the oven disable mode, hold down the ◘ and ♨ buttons simultaneously for approximately 8 seconds. The display will read 'Of'. Press the ⇧ button. The display reads 'On' and the ⦚ symbol disappears. After approximately 2 seconds, the time reappears in the display. The oven disable mode is now deactivated.

Using automatic cooking (For single and upper ovens only)

1 Check that the clock shows the correct time.

2 Choose the cooking option and temperature that you want. The oven indicator neon will glow and the oven will come on.

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

4 When you press the button, 0.00 will show in the display, then use the ⬇ and ⬆ buttons to set this time. You do not have to set a start time.

5 Press the button then use the ⬇ and ⬆ buttons to set the time you want the oven to turn off. The oven is now set for automatic cooking. If there is any time to wait before the cooking starts, the time of day and 'Auto' are shown in the clock display.

6 At the end of cooking make sure the oven is returned to manual by pressing the button. Turn temperature and function to Off.

To cancel automatic cooking, press the button and then press the ⬇ and ⬆ buttons to return the time to 0.00. 'Auto' will flash. Press the button and turn the temperature and function to Off.

Auto stop cooking
This can be used if you are home to start cooking and want the oven to turn off automatically. To set Automatic Stop Cooking, follow the first four steps for Automatic Cooking. At the end of cooking make sure the oven is returned to manual by pressing the button. Turn temperature and function to Off.

⚠ WARNING!
AUTOMATIC COOKING - SAFE FOOD HANDLING:
Food should be left in the oven as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause potential food poisoning. Particular care should be taken during warmer weather.

All about the analogue clock (Aeron A)

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

▷ **Start Time** allows a time at which automatic cooking starts to be set.

🔔̸ **Timer Bell Off** stops the timer bell ringing.

✋ **Manual Sign** returns the oven to manual mode when automatic cooking is completed.
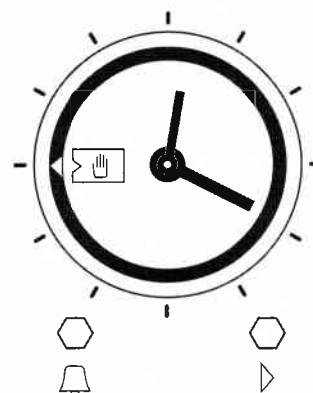
AERON ANALOGUE CLOCK

Setting the analogue clock

To set the clock, push the left hand knob in and turn anti clockwise until the clock shows the correct time. Make sure the ✋ manual sign shows (If not, turn the left hand knob anti clockwise). Press and turn the right hand knob anti clockwise until the triangle, ▷ clicks into alignment with the hour hand.

Using the timer

The timer can be used at any time, even when the oven is not in use. If the oven is in use, the timer will turn the oven off when the selected time has elapsed. To set the timer, turn the left hand knob anti clockwise until the number of minutes you want shows in the centre of the display, eg. 60 minutes ▷60 .

When the time is up, the timer will ring and the oven will turn off, if it is on. To turn the timer bell off, turn left hand knob anti-clockwise to the 🔔̸ symbol. Note: the timer will continue to ring until turned off. Make sure the oven is returned to manual mode by turning the left hand knob anti clockwise until the ✋ manual sign shows.

Using automatic cooking

1 Check that the clock shows the correct time.

2 Choose the cooking option and temperature that you want. The oven indicator neon will glow and the oven will come on.

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

4 Turn the left hand knob anti clockwise until you have the number of minutes you want to cook for in the centre of the display window, eg. 60 minutes ▷60 .

5 Press and turn the right hand knob anti clockwise until the triangle, ▷ is pointing to the time

you want to start cooking, (this is the time you want the oven to turn off, minus the cooking time you have set). The oven is now set for automatic cooking.

6 At the end of cooking, make sure the oven is returned to manual by turning the left hand knob until ✋ shows in the display window. Turn temperature and function to Off.

To cancel automatic cooking, turn the left hand knob until the ✋ shows in the display window. Press and turn the right hand knob until the triangle, ❯ clicks into alignment with the hour hand. Turn the temperature and function to Off.

Auto stop cooking

This can be used if you are home to start cooking but want the oven to turn off automatically. To set Automatic Stop Cooking, follow the first four steps for Automatic Cooking. At the end of cooking, make sure the oven is returned to manual by turning the left hand knob until ✋ shows in the display window. Turn temperature and function to Off.

⚠ WARNING!

AUTOMATIC COOKING - SAFE FOOD HANDLING:
Food should be left in the oven as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause potential food poisoning. Particular care should be taken during warmer weather.

All about the clock (Astro X)

ELECTRONIC TOUCH CONTROL PANEL, DISPLAY & CLOCK

Setting the clock

To set the clock, press the **CLOCK** button, then using the **HOURS** and **MINUTES** buttons, set the clock to the correct time. You can choose between 12 or 24 hour clock display. Press and hold down the **CLOCK** button and **CLEAR** button at the same time, every time these buttons are pressed together the display will alternate between 12 and 24 hour clock.

Using the timer

The timer can be used at any time, even when the oven is not in use. To set the timer, press the **MINUTE TIMER** button, then the **HOURS** and **MINUTES** buttons until the time you want shows in the display. When the time is up, the timer will beep and 'TIMER' will flash. If the oven is on it will not turn off. To turn the timer off, press any button.

Using automatic cooking

Choose the function and temperature that you want. The oven indicator neon will glow, and the oven will come on. Press the **COOK TIME** button, then using the **HOURS** and **MINUTES** buttons set the time you want to cook for. You do not have to set a Start Time. Press the **STOP TIME** button, then using the **HOURS** and **MINUTES** buttons, set the time you want the oven to turn off. The oven is now set for automatic cooking. If there is any time to wait before cooking starts, the time of day and 'AUTO' are shown in the display. At the end of cooking make sure the oven is returned to manual by pressing any button.

To cancel automatic cooking, press the **CLEAR** button.
If the oven is on, press the **ON/OFF** button to turn the oven off.

⚠ WARNING!

AUTOMATIC COOKING - SAFE FOOD HANDLING:
Food should be left in the oven as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause potential food poisoning. Particular care should be taken during warmer weather.

Electronic touch control (Astro X)

KEY LOCK Press and hold for two seconds to lock the electronic key pad. Press and hold the button again for two seconds to unlock. For safety reasons, you can still turn your oven off, when keylock is on.
OTC One Touch Cooking allows you to store a favourite programme in the ovens memory .

KEY LOCK   OTC

●   ●

COOK TIME Allows a time to be set for automatic cooking or auto stop cooking. The oven will automatically turn off at the end of the set time.
CLOCK Allows the clock to be set.
MINUTE TIMER Allows a time to be set. This will not turn the oven off at the end of the time.
CLEAR Allows you to erase the current settings.

COOK TIME   CLOCK   MINUTE TIMER   CLEAR

●   ●   ●   ●

STOP TIME Enables a time at which automatic cooking finishes to be set.
HOURS Allows the clock or timer to be set in multiples of 1 hour per press of button.
MINUTES Allows the clock or timer to be set in multiples of 10 minutes per press of the '10' button, and 1 minute per press of the '1' button.

●   ●   ●   ●

STOP TIME   1 HOURS   10   1 MINUTES

ON/OFF Turns the oven on and off.
FUNCTION Allows the function eg. Fan Bake, to be set by scrolling with the ∧ and ∨ buttons.
TEMP Allows the oven temperature to be adjusted in multiples of 5°C using the ∧ and ∨ buttons.
LIGHT Turns the lights on and off.
PROBE Displays internal temperature of meat while cooking. The probe temperature can be preset.

ON/OFF   ∧   ∧   LIGHT

●   ●   ●   ●

      ●   ●   ●

      ∨   ∨

      FUNCTION   TEMP   PROBE

Handy programming tip

You can shorten the amount of times your oven beeps at the end of cycles to 5 beeps by holding down the **CLOCK** button and **FUNCTION** button together. To return to the longer beep time, repeat as before.

Cooking options (Aeron and Astro models)

Aeron & Astro ovens have 8 cooking options. On the oven control panel each option is represented by a symbol.

BAKE Top & lower heating element
Bake is the traditional method of cooking. It is best to use foods on this function one tray at a time. Suitable for delicate food and foods that require long cooking, eg. fruit cakes and roasts.

FAN FORCED Fan plus fan element
The fan forces hot air from an element around the fan throughout the oven. Perfect for multi level cooking and batch baking, casseroles and baked potatoes.

FAN BAKE Fan plus top & lower elements
Fan Bake circulates hot air from the top & bottom elements. Food cooks more quickly, so you may need to lower the temperature. Good for crisping foods, eg. pastry products and slices, also the best method for heating your Pizza Stone.

CLASSIC BAKE Lower element
Uses heat from the lower element only. The oven needs to be preheated on Bake or Fan Bake. Use Classic Bake for quiches, slices, anything you want browner on the bottom than top.

GRILL Top inner & outer elements
Grill uses all of the top element. Ideal for grilling a large area of food. For best results leave the door open at the first stop position. Grilled vegetables are quick and full of flavour.

ECO GRILL Top inner element
Eco Grill uses the inner area of the top element. Useful when you need to grill single servings or small pieces of food. For best results leave the door open at the first stop position.

FAN GRILL Fan plus top elements
Fan Grill circulates hot air from the top elements. Excellent for foods that would normally be fried, large cuts of meat can be cooked using this function with results similar to using a rotisserie. Suitable for dishes such as lasagne and moussaka.

DEFROST Fan only
The fan circulates a low temperature air throughout the oven, suitable for defrosting food. Also good for rising yeast dough and drying fruit and vegetables.

Note: A cavity ventilation fan is included in the oven. This will come on automatically at different stages of the cooking cycle. It will blow warm air out above the door. When the oven is turned off, the cavity ventilation fan may stay on until the oven cools down.

Temperature control

Single built-in oven

To turn the oven on, simply select the required cooking option. Then select the temperature you want with the temperature control. The oven lights will come on automatically while the oven is in use. The oven indicator neon will glow until the oven has reached the set temperature.

Double built-in oven (Astro Tower and Astro 1.5 Models)

Upper oven

To turn the upper oven on, simply select the required cooking option from the left hand side of the control panel. Then select the temperature you want with the temperature control also from the left hand side of the control panel. The oven lights will come on automatically while the upper oven is in use. The oven indicator neon will glow until the upper oven has reached the set temperature.

Lower oven

To turn the lower oven on, simply select the required cooking option from the right hand side of the control panel. Then select the temperature you want with the temperature control also from the right hand side of the control panel. The oven lights will come on automatically while the lower oven is in use. The oven indicator neon will glow until the lower oven has reached the set temperature. The lower oven cannot be set for automatic cooking. If the upper oven is cold when you are cooking in the lower oven, there may be condensation on the door of the upper oven.

Cooking options (Astro X)

To turn the oven on, simply press the **ON/OFF** button and scroll to the required function with the **FUNCTION** ∧ and ∨ buttons. The function will have a default temperature, you can adjust this with the **TEMP** ∧ and ∨ buttons. The oven lights will come on automatically while the oven is in use. The oven indicator neon will glow until the oven has reached the set temperature.

BAKE

Bake is the traditional method of cooking. It is best to use foods on this function, one tray at a time. Suitable for delicate food and foods that require long cooking, eg. fruit cakes and roasts.

BAKE 180°C

1 Press **ON/OFF** button.

2 Press **FUNCTION** ∨ button x2.

3 The default temperature is 180°C. This can be adjusted using the **TEMP** ∧ and ∨ buttons.

4 Preheat oven before use.

FAN

Fan is a fan forced function, heat from the element around the fan is forced throughout the oven. Perfect for multi level cooking and batch baking, casseroles and baked potatoes.

FAN 180°C

1 Press **ON/OFF** button.

2 Press **FUNCTION** ∨ button x1.

3 The default temperature is 180°C. This can be adjusted using the **TEMP** ∧ and ∨ buttons

4 Preheat oven before use.

FAN BAKE

Fan Bake circulates hot air from the top & bottom elements. Food cooks more quickly, so you may need to lower the temperature. Good for crisping foods, eg. pastry products and slices, also the best method for heating your Pizza Stone.

FAN BAKE 160°C

1 Press **ON/OFF** button.

2 The default temperature is 160°C. This can be adjusted using the **TEMP** ∧ and ∨ buttons.

3 Preheat oven before use.

GRILL

Grill uses all of the top element. Ideal for grilling a large area of food. For best results leave the door open at the first stop position. Grilled vegetables are quick and full of flavour.

GRILL `H9`

1 Press **ON/OFF** button.

2 Press **FUNCTION** ∨ button x3.

3 The default temperature is H9, the hottest. This can be adjusted using the **TEMP** ∧ and ∨ buttons.

4 Preheat grill before use.

ECO GRILL

Eco Grill uses the inner area of the top element. Useful when you need to grill single servings or small pieces of food. For best results leave the door open at the first stop position.

GRILL `E9`

1 Press **ON/OFF** button.

2 Press **FUNCTION** ∨ button x2.

3 The default temperature is E9, the hottest. This can be adjusted using the **TEMP** ∧ and ∨ buttons.

4 Preheat grill before use.

FAN GRILL

Fan Grill circulates hot air from the top elements. Excellent for foods that would normally be fried, large cuts of meat can be cooked using this function with results similar to using a rotisserie. Suitable for dishes such as lasagne and moussaka.

FAN GRILL `180.°C`

1 Press **ON/OFF** button.

2 Press **FUNCTION** ∨ button x1.

3 The default temperature is 180°C. This can be adjusted using the **TEMP** ∧ and ∨ buttons.

DEFROST

The fan circulates a low temperature air throughout the oven, suitable for defrosting food. Also good for rising yeast dough and drying fruit and vegetables.

DEFROST `50.°C`

1 Press **ON/OFF** button.

2 Press **FUNCTION** ∨ button x4.

3 The default temperature is 50°C. This can be adjusted between 50°C and 30°C, using the **TEMP** ∧ and ∨ buttons.

4 Preheat oven before use.

WARM

Warm is a constant low heat, useful for keeping hot food warm or warming plates. It should not be used to reheat foods as the food will not reach a temperature high enough to kill any harmful bacteria.

1 Press **ON/OFF** button.

2 Press **FUNCTION** ∨ button x3.

3 The default temperature is 75°C. This cannot be adjusted.

OTC programming

One Touch Cooking enables you to store a programme in the ovens memory.

To save OTC

1 Turn oven on and set desired function and temperature. If automatic cooking is required set COOK TIME and STOP TIME.

2 Press **OTC** button while COOK TIME or STOP TIME is still flashing, 'OTC' will light up in the display indicating the setting is stored.

3 Turn the oven off if OTC is not required immediately, 'OTC' will remain lit.

4 If the power is turned off at the wall, the OTC memory will be cleared.

To recall OTC

Press **OTC** button, the oven will display the programme you have stored and start automatically. The oven function and temperature can be altered while the oven is on, this will not change your original OTC setting.

To clear OTC

Press **OTC** button x2 quickly, within 2 seconds. The 'OTC' light will go out, indicating the memory is cleared.

Oven temperature conversion guide

Celcius (°C)	Fahrenheit (°F)	Gas Mark	
110	225	¼	
130	250	½	Cool
140	275	1	
150	300	2	Moderately Cool
170	325	3	
180	350	4	Moderate
190	375	5	
200	400	6	Moderately Hot
220	425	7	
230	450	8	Hot
240	475	9	Very Hot

Cooking mode options

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

Key: ● Recommended method
　　 ○ Alternative method.

	BAKE	FAN/FAN FORCED	FAN BAKE	CLASSIC BAKE	GRILL/GRILL H9	FAN GRILL
Baked Products						
Biscuits - single tray	●	○	○			
Biscuits - 2-3 tray	○	●	○			
Slices	○	○	●	○		
Butter Cake	●	○	○			
Fruit Cake	●	○	○			
Sponge	●		○			
Meringues	●	○	○			
Scones	●	○	○			
Muffins	●	○	○			
Pastry						
Filo parcels	○	○	●			
Lemon meringue pie	○	○	●	○		
Quiche	○	○	○	●		
Meats						
Beef - Roast	●	○	○			○
Beef - Steak					●	
Lamb - Roast	○	○	○			●
Lamb - Rack			○		○	●
Pork - Roast	○	○	○			●
Poultry						
Chicken - Whole	○	○	○			●
Chicken - Pieces	○	○	○			●
Savoury dishes						
Casseroles	●	●	○			○
Lasagne	○	○	●			○
Complete oven meals and reheating		●	○			

Compact Oven

The compact oven can be used in the same way as a full sized oven because it is fully featured.
As the oven is smaller, use shelves 1 & 2 for grilling, and shelves 3 & 4 for baking.
Food may need to be cooked at a lower temperature or for a shorter time.

Shelf positions, oven racks & trays

Your Built-in Oven is supplied with

1 rack	1 grill rack	1 deep tray
1 fat filter	1 Meat probe (Astro X only)	1 step-down rack
1 grill grid	2 flat trays	

Note: Double Ovens have an additional flat tray, rack, step-down rack and fat filter.

Shelf positions

Shelf positions are numbered from the top down. The top positions are for grilling. We do not recommend cooking on the oven floor.

Racks

The racks can be used during all cooking options to support trays, baking dishes, roasting pans and cake tins.

BAKING ON THE STEP-DOWN RACK

Important!

The oven racks/shelves, including the step-down rack and deep tray, have a 'stop notch' to prevent their inadvertent withdrawl from the oven. This diagram illustates the correct orientation.

STOP NOTCH

REAR EDGE TO BACK OF OVEN
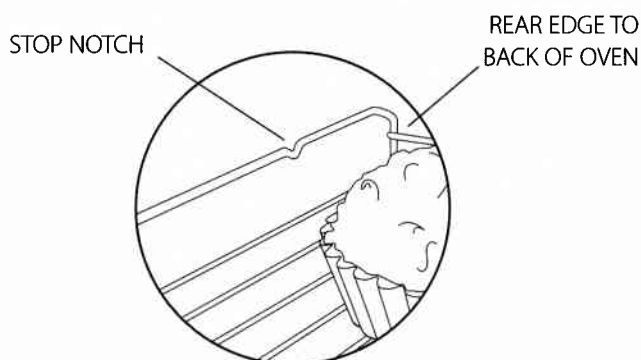
Step-down rack

The step-down oven rack provides flexibility by allowing food to be cooked on the rack in between existing shelf positions. Using the step-down rack in the bottom shelf position is excellent for quiches and pastry tarts.

Deep tray

The deep tray is suitable for roasting and grilling in conjunction with the grill grid and rack. It can also be used for baking, being ideal for large cakes and slices.

Grill grid

The grill grid fits into the deep tray. It is designed specifically to help reduce splatter when roasting and grilling.

Grill rack

The grill rack sits on the grill grid which fits inside the deep tray, so they can be placed in the oven together. When using Eco Grill place food on the middle of the grill rack.

Flat tray

The flat tray is suitable for biscuits and baked foods.

Glass tray (optional accessory)

The multipurpose glass tray is made from toughened glass to withstand high temperatures. It is suitable for roasting and grilling, and can also be used as a serving dish. The rim on the tray makes it easy to handle. The glass tray will not distort or corrode, and it will not shatter into small pieces if knocked.

Fat filter

The fat filter protects the fan against fat build up. The filter should be in place when the fan options are being used for roasting.
Note: For optimum baking performance, remove the fat filter.

Installing the fat filter

To install, hold the fat filter by the handle, insert the two tabs into the oval holes in the fan cover, ensuring the filter covers the opening completely.

Important!

Cleaning the fat filter regularly will prevent it from blocking, refer to Cleaning instructions. A blocked filter will shorten the life of the fan element.

Grilling

Your Built-in Oven gives a choice of Grill/Grill H9, Eco Grill/Grill E9 or Fan Grill. For many meats grilling is considered to be a healthier alternative to frying. Recently, grilling has also become a popular way to cook vegetables. Where appropriate food should be at room temperature before being grilled.

Tips for successful grilling

Grill/GRILL H9

Preheat grill for 5 minutes before using. Leave the oven door open at the first stop position so the grill element does not cycle on and off. For Grill place food on the grill/roast system. Slot into the upper runners near the top of the oven (see Grilling Guide for most appropriate shelf). Grill one shelf at a time.

When using Eco Grill place food on the grill/roast system in the middle where the runners are further apart. When grilling the higher in the oven food is placed the faster it will cook and brown. Food will cook and brown faster set at High and we recommend you grill at such temperatures. Lower temperatures can be used for grilling if desired. For Astro X, both Grill H9 and Grill E9 have 9 levels of heat, 1 being low and 9 being high. For grill, the top element does not cycle on and off.

⚠ WARNING!

Hot Surface Hazard
Accessible parts will become hot when in use.
Children should be kept away and care should be taken.
Failure to do so could result in burns and scalds.

Grilling guide

	Grill/GRILL H9			Fan Grill		
	Shelf	Temp	Time (min)	Shelf	Temp oC	Time (min)
Beef						
Steak - Rare	4	High/H9	8-10			
Steak - Medium	5	High/H9	10-15			
Steak - Well done	5	High/H9	15-20			
Hamburgers - Well done	5	High/H9	12-15	5	180-200	15-25
Meatballs - Well done	5	High/H9	12-15	5	180-200	15-25
Lamb						
Chops - Medium	5	High/H9	15-20	4	180-200	15-20
Chops - Well done	5	High/H9	20-25	4	190-200	20-25
Rack - Medium				6	190-200	25-35
Pork						
Chops - Well done	4	High/H9	15-20	5	180-200	20-30
Ham steaks - Well done	5	High/H9	15-20	5	180-200	15-20
Bacon	3	High/H9	4-6	4	180-200	10-15
Sausages						
	4	High/H9	10-15	5	180-200	15-25
Chicken						
Pieces - Well done				5	180-200	15-20
Whole - Well done				7	175	30-35 per 500g
Fish						
Fillets - Thick	4	High/H9	8-12	4	180-200	8-12
Fillets - Thin	4	High/H9	6-10	4	180-200	6-10
Toast						
3-6 Slices - Medium	1	High/H9	2-3			
1-2 Slices - Medium	1	High/E9	2-3			

Fan Grill

The oven does not need to be preheated and fan grilling is carried out with the door closed. The grill/roast system (comprising of the deep tray, grill grid and grill rack) has been designed to optimise grilling performance. When used together for roasting or grilling, the system reduces splatter. The wire grill rack sits on top of the grill grid which fits into the deep tray, however the parts can be interchanged to suit your preference.

The upper elements cycle on and off and the hot air is circulated by the oven fan. The thermostat maintains the desired temperature. Place food evenly on the grill/roast system.

Slot the tray into a shelf position near the middle or lower part of the oven (see Grilling Guide for most appropriate shelf). Fan Grill is suitable for foods that you would normally pan fry, barbeque or rotisserie, and for larger cuts of meat. Also good for dishes like lasagne and moussaka.

Grilling guide - Fan Grill

FAN GRILL	Shelf	Temp °C	Time (min)
Family favourites			
Fruit crumbles	7	150-160	30-40
Macaroni cheese	7	175-180	20-25
Lasagne	7	150-160	25-30
Moussaka	7	150-160	30-35
Cannelloni	5	150-160	25-30
Vegetables	5	175-200	20-30
Snacks			
Cheese on toast	2	High	4-5
Nacho's	4	175	10-15

This chart refers to full sized oven shelf positions, numbered from the top down.
The above temperatures and times are a guide only and you may need to increase or decrease depending on your preferences.

Baking

When it comes to baking, your Built-in Oven gives you an outstanding choice of options (refer to Cooking Options).

Tips for successful baking

- Set your oven to preheat while you prepare, many baked items don't like to be kept waiting for the oven.

- Use baking paper to line cake tins and biscuit trays and you will eliminate the need for greasing.

- Read your recipe right through and assemble the ingredients on the bench before you start, you'll save yourself a lot of panics.

- You may find temperatures on ⌷ Fan Bake need to be lowered slightly and/or times reduced a little.

Important!
Do not use fat filter when cooking baked products on fan functions.

- Some foods are best cooked on particular functions. For example rich fruit cakes and single cakes are best cooked on Bake without the fan.

- A single tray of baking works best using bake, however if 2 or more trays are cooked on Bake they will need to be interchanged during cooking to ensure an evenly cooked product.

- Fan Bake is great for pastry products such as bacon and egg and apple pies as pastry crisps up well. You should always centre baking tins on trays. Multi shelf cooking can be used with Fan Forced/Fan and Fan Bake. When cooking 2 trays on Fan Bake cooking times may be longer and you may need to remove some foods from the oven at different times.

- Fan Forced/Fan is well suited to batch baking up to 3 trays at a time for products like biscuits, scones and meringues.

- Classic Bake provides bottom heat only and is perfect for foods with a pastry base such as custard tarts or quiches.

- Refer to the Baking Guide for suggested times, temperature and shelf positions.

- For best results we recommend you bake using the trays supplied with your oven.

Baking guide

	BAKE Shelf	Temp °C	Time (min)
Baked products			
Biscuits	6	170-180	10-20
Slices	7	160-175	20-30
Shortbread	6 ★	135-145	25-35
Cake - Butter/Choc	8 ★	150-175	55-75
Cake - Fruit light	8 ★	150-160	70-90
Cake - Fruit rich	8 ★	135-150	4-6hrs
Sponge	7 ★	170-190	25-35
Muffins	6 ★	200-220	12-18
Meringues	7 ★	110-120	55-65
Scones	6 ★	215-230	10-15
Bread/Rolls	7	190-220	15-35
Pizza	8	225-250	15-20
Apple Pie	7	180-200	25-35
Pastry			
Filo	7	175-190	30-35
Flaky/Puff	6	225-250	10-20
Choux	6	185-210	35-45
Quiche	7 ★	180-200	20-30
Bacon & Egg Pie	7	180-200	35-45
Custard Tart - pastry case	8 ★	180-200	14-18
Custard Tart - filling	8 ★	180 → 120	7 → 20-25
Lemon Meringue Pie - pastry case	8 ★	180-200	14-18
Lemon Meringue Pie - filling	7 ★	170-180	15-20
Family favourites			
Lasagne	7	170-180	35-45
Meatloaf	7	175-190	60-70
Chicken Pieces	7	175-180	45-50
Chicken Casserole	7	175-190	50-65
Fish Pie	7	180-195	25-30
Complete Oven Meal*	-	-	-
Vegetables			
Baked	6	150-175	45-70
Roasted	6	175-200	45-70

Key

Recommended Cooking Function
· 2 stage baking process - adjust temperature after the first stage.

FAN FORCED/ FAN			FAN BAKE		
Shelf	Temp °C	Time (min)	Shelf	Temp °C	Time (min)
6	160-175	8-15	5,7	170-180	8-15
7 ★	150-175	20-30	6	170-190	20-30
6	125-235	20-30	6	135-145	20-30
8	150-160	45-75	8	150-170	45-75
8	140-150	60-80	8	145-155	80-100
8	125-150	4-6hrs	8	130-145	4-6hrs
7	160-175	20-30	7	170-190	25-35
6	190-210	12-17	6	200-220	12-18
7	100-120	50-70	4,6,7	100	2hrs 15min
6	190-210	8-15	6	190-210	10-12
7 ★	175-200	15-30	7	180-210	15-35
8 ★	200-230	12-18	8	225-250	15-20
7 ★	160-170	25-30	7	180-190	25-30
7 ★	150-160	25-30	7	150-190	30-40
6 ★	200-220	10-20	6	210-225	10-20
6 ★	175-200	30-40	7	180-200	35-45
7	170-190	20-30	7	180-200	20-40
7 ★	170-190	30-40	7	180-200	35-45
8	175-195	12-16	8	180-200	14-15
8	170 → 110	7 → 20-25	8	180 → 120	7 → 20-25
8	175-195	12-16	8	180-200	14-15
7	165-175	10-15	7	170-180	15-20
7 ★	150-160	35-45	7	160-170	35-45
7 ★	170-180	50-60	7	175-190	60-70
7	155-170	45-50	7 ★	170-180	45-50
7 ★	150-165	45-60	7	170-180	45-60
7 ★	170-180	20-30	7	175-190	25-35
5,7 ★	150	90-100	-	-	-
6 ★	150-175	45-70	6	150-175	45-70
6 ★	175-200	45-70	6	170-200	45-70

* Complete Oven Meal Example: 1.5kg roast lamb, 800g potatoes, 400-500g root vegetables & fruit pie.
Depending on the size of the meat and weight of vegetables, cooking times will vary.
The chart above refers to full sized oven positions, numbered from the top down.
For the compact oven, use shelves 3 & 4 for baking.
The chart will help you select the best times, temperatures and shelf positions to use for various foods.
Remember that it is only a guide - recipes vary, so small adjustments may be necessary.

Roasting

Your Built-in Oven is equipped to handle a variety of roasts - from a succulent leg of lamb to the trimmed Christmas turkey (refer to Cooking Options).

Tips for successful roasting

- When cooking large cuts of meat, times and temperatures are based on 30 minutes per 500g/1lb.
- Roasting times will be affected by the shape and size of the meat being roasted.
- Meat with a bone will cook more quickly than a boneless roast.
- Do not add water to your roast, as this has a steaming effect.
- For perfect results, use a meat probe or meat thermometer.
- The internal temperature of the meat will continue to rise during standing, so allow for this in your calculations (this is particularly important if you want a rare or medium rare roast).
- 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 out when you carve.

Roasting guide

	Shelf	Temp °C	Time (min)	Internal temp °C
Meat				
Beef - Rare	7	160-170	30-35	60-65
Beef - Medium	7	160-170	35-45	65-75
Beef - Well done	7	160-170	45-60	75-80
Mutton - Well done	7	160-170	45-60	80-85
Hogget - Medium	7	160-170	30-40	79-32
Hogget - Well done	7	160-170	45-60	82-85
Pork - Well done	7	180-185	40-45	78
Chicken - Well done	7	160-180	60-90	
Venison* - Rare	6	220	3.5 per cm thickness	65-70

* Brown prior to roasting in an oiled frypan on high heat.

Roasting can be achieved with a range of cooking options, ⌘ Fan Bake, ⊛ Fan Forced/Fan, ▭ Bake and ⌇ Fan Grill can all be used for roasting each having unique results.

Meats roasted on Fan Grill cook and brown in a rotisserie style. Radiant heat sears the outside surface while the inside remains tender and juicy.

Fan Forced/Fan is perfect for roasting when you also need to cook several other dishes simultaneously as tray position is not as crucial as other functions. Use Fan Bake for cooking 1-2 trays, it tends to brown and cook faster than Bake. Bake is the traditional method of roasting, cook one tray at a time.

The above temperatures and times are a guide only and you may need to increase or decrease depending on your preferences and which cooking option you use. When cooking large cuts of meat times and temperatures are based on 30 minutes per 500g/1 lb.

Meat Probe (Astro X)

Insert the meat probe into the thickest part of the meat and place on the grill/roast system in the oven. After choosing the function and temperature you want the meat to cook at, plug the probe into the socket. The last used probe temperature and 'PROBE' will show in the display. If the meat is frozen or near frozen 'PROBE' may not light immediately. Adjust the probe temperature using the **TEMP** ∧ and ∨ buttons. The display will alternate between the actual meat temperature and the set probe temperature. When the set temperature is reached, the beeper sounds and 'AUTO' will flash, the oven will then automatically turn off. Press any button to stop the beeping.

Important!

Only use the meat probe supplied with this oven.

Cleaning

Important!
Please keep these guidlines in mind when you are cleaning your Built-in Oven. Please read the cleaning instructions on this page and the Safety & Warnings before you start. Ensure the appliance is switched Off at the wall and cool to touch before cleaning. Be careful of sharp edges.

Important!
Do not use a steam cleaner to clean any surface of the oven.

Cleaning oven runners and cavity
Clean oven runners and cavity using household detergents or an ammonia based cleaner. Specialised oven cleaners may also be used (follow manufacturers instructions).

The wire side runners may be removed to make cleaning easier. To remove the runners gently push the runner underneath the stud down and lift the runners up and towards the centre of the oven. The prongs at the top will slide out. To replace the runners, place top prongs into small slots at top of oven cavity, lower runners and gently push wire underneath stud.

Important!
Do not lower runners until prongs are fully inserted.

Cleaning the fat filter
The fat filter should be cleaned after every use. If the fat filter is not cleaned the filter will block and shorten the life of the fan element. For normal soiling, place in a dishwasher on normal wash. If the fat filter is very dirty, place in a saucepan with either 2 tablespoons of clothes washing powder, or 1 tablespoon of dishwasher powder. Bring to the boil and leave to soak for at least 30 minutes. Rinse the filter in clean water and dry.

To refit the fat filter, hold the filter by the handle, insert the two tabs into the oval holes in the fan cover, ensuring the filter covers the opening completely.

Self cleaning liners
To reduce manual oven cleaning, your Built-in Oven may have catalytic self-cleaning liners fitted to the side walls, roof and back of the oven. The liners are coated with a special enamel, which is porous and contains oxidising catalysts. At normal cooking temperatures, the grease and dirt that comes into contact with the liners is absorbed by the enamel and broken down by the oxidising catalysts. The cleaning action is enhanced by a higher temperature, so from time to time it may be necessary to run the oven at 🍴 Fan Grill, 200°C for 1 to 11/2 hours. Do this on a regular basis if a lot of roasting and grilling has been carried out. Heat from the upper elements breaks down any grease and dirt which may be deposited.

Important!
Do not use detergent, abrasives or oven cleaners on catalytic self-cleaning liners.

Cleaning the exterior

Wipe the oven's outside surfaces frequently using warm water and a household detergent or a spray-on wipe-off cleaner. Do not use abrasive cleaners.

Cleaning lights

With the oven turned off at the wall, clean oven lights using household detergents or an ammonia based cleaner. Specialised oven cleaners may also be used (follow manufacturers instructions). The glass covers can be removed for cleaning or to allow bulb replacement. Always replace the cover before using the oven.

⚠ WARNING!

Electrical Shock Hazard
Ensure that the appliance is switched off at the wall before replacing the oven lamp.
Failure to do so may result in death or electrical shock.

Cleaning the oven door

- Clean the inside of the oven door while it is still warm using household detergents or an ammonia based cleaner. Specialised oven cleaners may also be used (follow manufacturers instructions) or a razor blade scraper, handled carefully.

- To make cleaning easier, you can remove the oven door. Open the door fully, lift the clips back towards you onto the hooks, raise door slightly, (holding on both sides near the handle and making sure that the clips stay on the hooks), lift the door out.

- To put door back on, place upper hinge arm in upper slot and lower hinge arm in lower slot. Push the hinges in as far as they will go. Lower door gently - the clips should release from the hooks. Raise the door slightly and ensure the clips are released from the hooks. Close the door.

A. HOOK
B. DOOR HINGE
C. CLIP

Safety & warnings

Your Built-in Oven has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using this appliance:

⚠ WARNING!
Hot Surface Hazard
Accessible parts will become hot when in use.
Children should be kept away and care should be taken.
Failure to do so could result in burns and scalds.
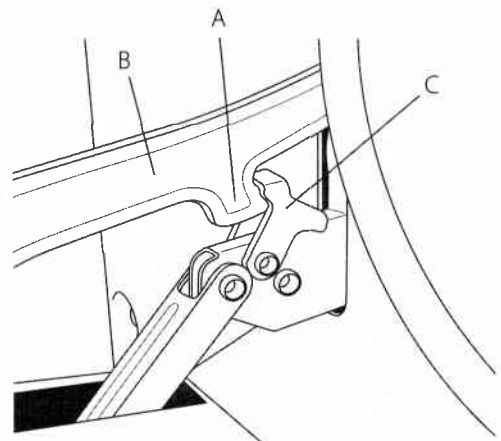
⚠ WARNING!
Electrical Shock Hazard
Ensure that the appliance is switched off at the wall before replacing the oven lamp.
Failure to do so may result in death or electrical shock.

⚠ WARNING!
AUTOMATIC COOKING - SAFE FOOD HANDLING
Food should be left in the oven as short a time as possible before and after cooking.
This is to avoid contamination by organisms which may cause potential food poisoning.
Particular care should be taken during warmer weather.

⚠ WARNING!
Household appliances are not intended to be played with by children. Children, or persons with a disability which limits their
ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.

CAUTION!
During use this appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

CAUTION!
Do not place aluminum foil, dishes with reflective qualities or any object on the oven floor as this will cause a heat build up which will result in irreversible damage to the enamel.

CAUTION!
Do not stand or place heavy objects on the door.

Important!
If the electrical supply cord is damaged, it must only be replaced by an authorised person.

Important!
When the oven is turned off, the cavity ventilation fan may stay on until the oven cools down.

Manufacturer's warranty

When you purchase any new Fisher & Paykel whiteware Product you automatically receive a two year Manufacturer's Warranty covering parts and labour for servicing.

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 which 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 Product's 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-authorised repairers or the cost of correcting such unauthorised repairs.

E Normal recommended maintenance as set out in the Product's User Guide.

F Repairs when the appliance has been dismantled, repaired or serviced by other than a Fisher & Paykel AUTHORISED CUSTOMER SERVICE CENTRE or the selling dealer.

G Pick up and delivery.

H Transportation or travelling costs involved in the repair when the product is installed outside the Fisher & Paykel AUTHORISED CUSTOMER SERVICE CENTRE'S normal service area.

Service under this manufacturer's warranty must be provided by an Authorised Service Agent (refer to the Customer care section for contact details). 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 and applies only to product purchased in New Zealand and Australia..

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

Customer care

Fisher&Paykel
appliances
Customer Care

Check the things you can do yourself. Refer to your User Guide and check:

1 your appliance is correctly installed

2 you are familiar with its normal operation

If after checking these points you still need assistance please refer to the following:

In New Zealand If you need assistance...*
Call your Fisher & Paykel retailer who is trained to provide information on your appliance, 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:** P.O.Box 58732, 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 appliance. Your dealer or our Customer Care Centre can recommend an Authorised Service Centre in your area.

In Australia If you need assistance call...*
Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.
Toll Free - 1300 650 590   **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 appliance. Our Customer Care Centre can recommend an Authorised Service Centre in your area.

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

Product details
Fisher & Paykel Ltd
Model/Serial No.

Date of Purchase _____   **Purchaser** _____

Dealer _____   **Suburb** _____

Town _____   **Country** _____