60CM BUILT-IN CONVECTION OVEN
FIRST USE

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FISHER & PAYKEL

NZ AU GB SG

60CM BUILT-IN CONVECTION OVEN

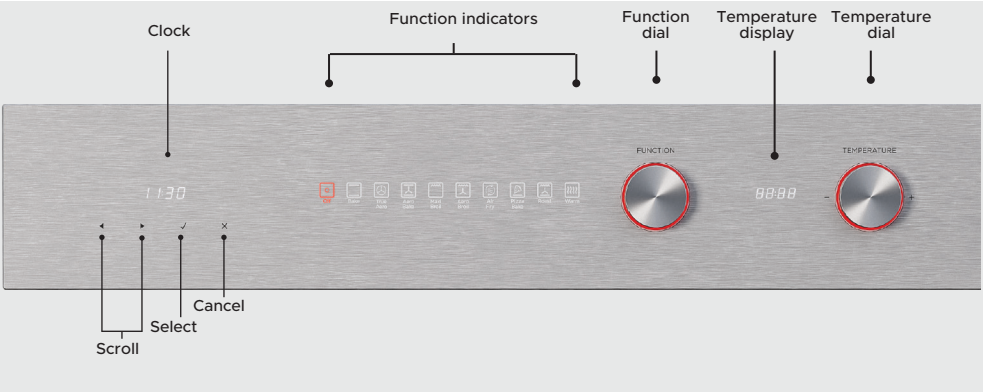
CONTEMPORARY

OB60SBCGX5, OB60SBCGB5, OB60SBCPGX5, OB60SBCPGB5,
OB60SACPGX5, OB60SACPGB5, OB60SACGX5, OB60SACGB5

How to get the best results from your oven

- Download the app to access extra information and recipe ideas.
- Set up and condition the oven before you use it.
- Remove accessories and position shelves before heating oven.
- Clean the oven regularly.
- Register your product to get streamlined service support.

All imagery shown in this guide is representative. Your product may differ.

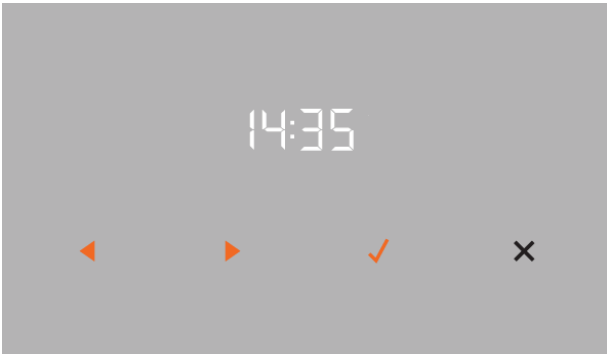


CONTROL PANEL	
Clock	Displays the time, timer, cooking start time, duration and end time.
Function indicators	Indicators light up to show which function is selected.
Function dial	Turn the function control dial to select a cooking function. Available functions vary between oven models.
Temperature display	Displays the set temperature.
Temperature dial	Turn the temperature control dial to set the cooking temperature.
Scroll	Press LEFT ◀ or RIGHT ▶ to scroll or adjust settings.
Select	Press SELECT ✓ to confirm selections and settings.
Cancel	Press CANCEL ✕ to exit.

Before using your oven, check there is no plastic or cardboard left inside it, then set the clock. We recommend conditioning your oven for 1 hour before initial use to remove manufacturing residue. A small amount of smoke may be present. Ensure the kitchen is well ventilated.

Remove cable ties

1. Remove any packaging and the cable ties that are securing the shelves and trays.

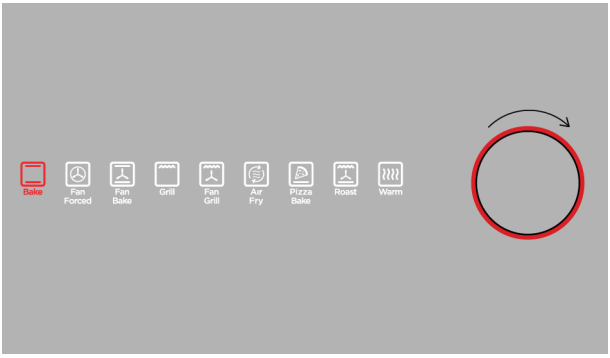


Set the clock

2. Press RIGHT ▶ to switch between 24hr to 12hr clock. Press SELECT ✓ to confirm.

Use LEFT ◀ or RIGHT ▶ buttons to set the time.

Press SELECT ✓ to confirm.



Condition the oven

3. Select BAKE, then set the oven at 200°C for 30 minutes.

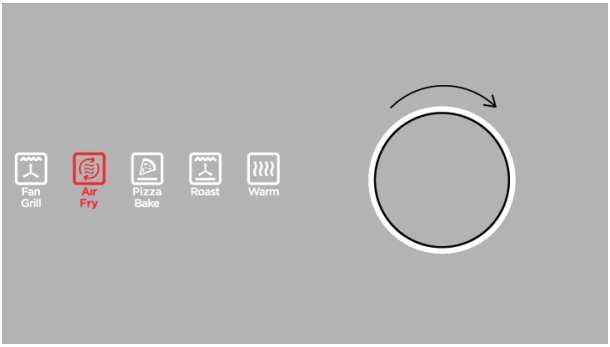
Next, set to GRILL for 5 minutes, then FAN FORCED for 20 minutes.

Wipe clean once oven has cooled.

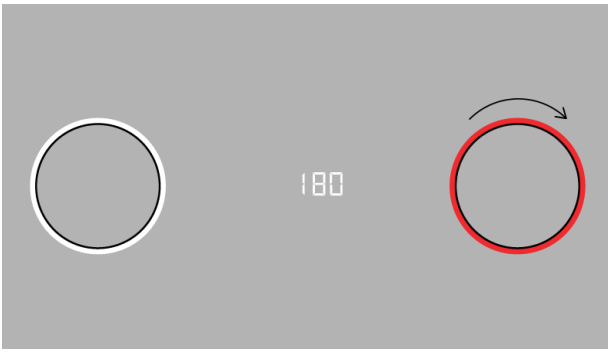
SET A COOKING FUNCTION AND TEMPERATURE

The oven will begin to heat when you set a function and a temperature. To prevent burning, place food in the oven once it reaches the set temperature.

1. Position the shelves at the desired height. Your oven has six available shelf positions.

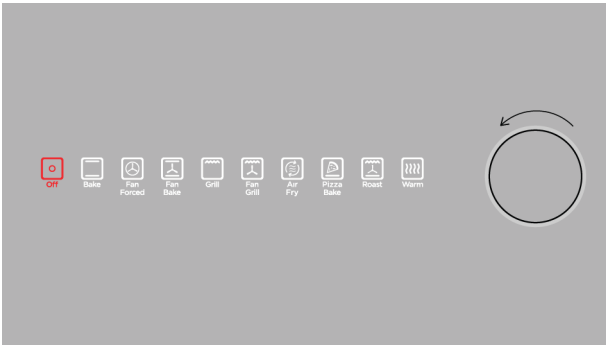


2. Turn the function control dial to select a cooking function. The dial halo will glow white.



3. Turn the temperature dial to set a temperature. While the oven heats, the dial will glow red and the display will alternate between current temperature and set temperature.

The oven will beep and the dial will glow white when the oven reaches the set temperature.



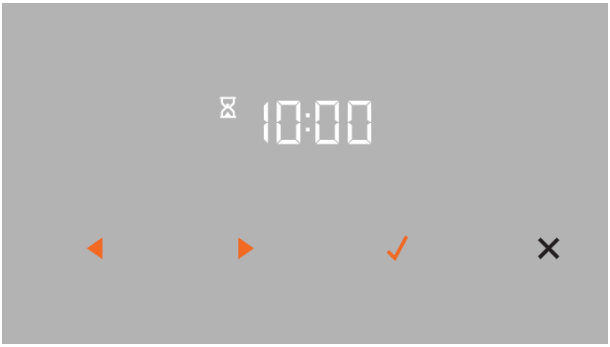
Turning the oven off

Use the function dial to select OFF to turn the oven off.

Use the timer to keep track of cooking times or as a general timer for up to 4 hours. The timer counts down in minutes until the last hour, then it counts down in seconds. The timer does not turn the oven off.

1. Press RIGHT ▶ to access TIMER ⌛ settings. The timer indicator will flash.

Press SELECT ✓ to confirm.



2. Press LEFT ◀ or RIGHT ▶ to set the time. Press and hold to adjust more quickly.

Press SELECT ✓ to confirm the time.

Press CANCEL ✕ to see the clock while the timer is set.

Press RIGHT ▶ to go back to the timer.

Adjust or cancel the timer

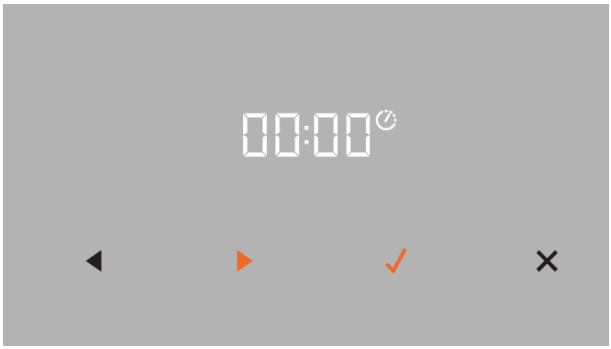
3. Press SELECT ✓ while the timer is displayed. Use LEFT ◀ or RIGHT ▶ to adjust the timer. Press SELECT ✓ to confirm.

An alert will sound when the timer ends Press any button to stop the alert.

To cancel the timer, press and hold CANCEL ✕ until the clock displays and the TIMER ⌛ indicator turns off.

SET COOKING DURATION

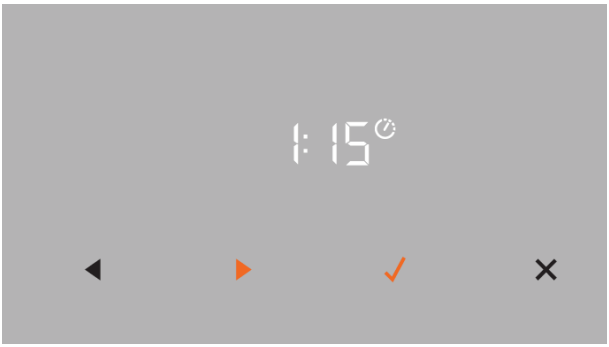
Use COOKING DURATION to program cooking to run for a set duration. Cover food or place it on a lower shelf in the oven to prevent food burning as the oven preheats. Not recommended with GRILL or FAN GRILL.



Set a cooking duration

1. Place food in the oven, then press RIGHT ▶ twice to access COOKING DURATION settings. The cooking duration indicator will flash.

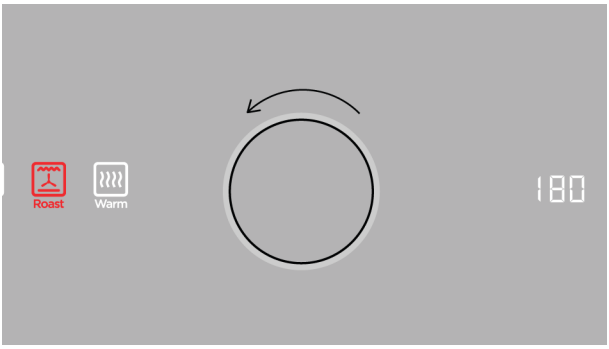
Press SELECT ✓ to confirm.



2. Use RIGHT ▶ to set the time.to set the desired cooking duration. Include preheating time if required.

Press SELECT ✓ to confirm.

The function dial will flash.



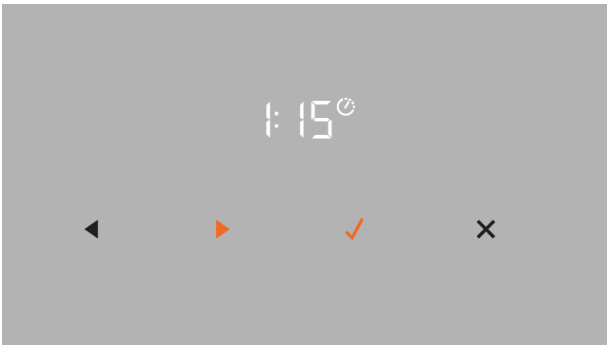
3. Set a function and temperature to start cooking immediately.

The oven will turn off after the set duration.

To schedule the cook to start later, set an end time.

SCHEDULE COOKING END TIME

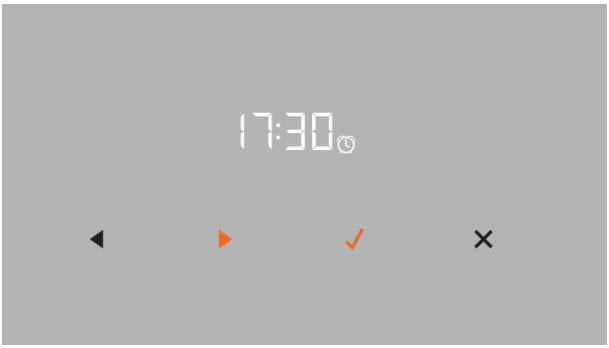
Use COOKING END TIME to schedule cooking to end at a set time. Cover food or place it on a lower shelf in the oven to prevent food burning as the oven preheats. Not recommended with GRILL or FAN GRILL.



1. Place food in the oven, then press RIGHT ▶, twice, to access COOKING DURATION settings.

Use RIGHT ▶ to set the desired cooking duration. Include preheating time if required.

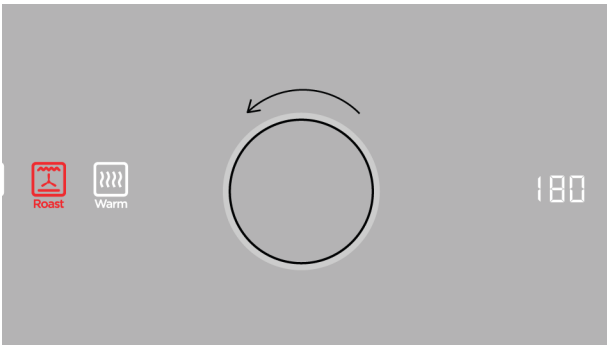
Press SELECT ✓ to confirm.



2. Press RIGHT ▶ to access COOKING END TIME settings. Press SELECT ✓ to confirm.

Use RIGHT ▶ to set an end time for when you want the food to be ready.

Press SELECT ✓ to confirm.

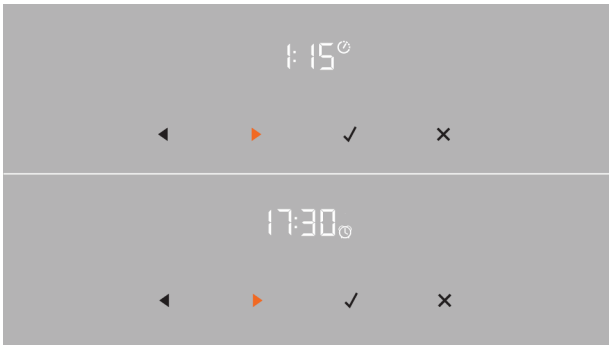


3. Set a function and temperature.

The oven will turn on when the clock reaches the relevant start time (COOKING END TIME minus COOKING DURATION). It will turn off at the set end time.

ADJUST COOKING DURATION AND END TIME

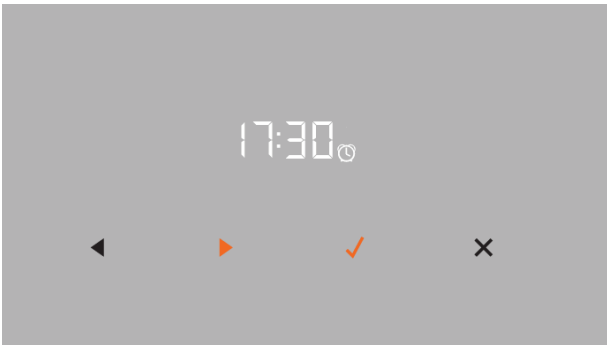
You can check, adjust or cancel cooking duration and end time at any stage before and during cooking.



Check duration or end time

Press LEFT ◀ or RIGHT ▶ to scroll and check the set COOKING DURATION or COOKING END TIME.

Press CANCEL ✕ to see the clock while duration or end time is set.



Adjust duration or end time

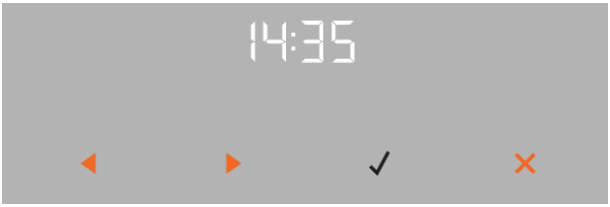
Press RIGHT ▶ to scroll to COOKING DURATION or COOKING END TIME. Press SELECT ✓ to confirm the setting you want to adjust.

Use LEFT ◀ or RIGHT ▶ to adjust the time. Press SELECT ✓ to confirm new settings.

Cancel duration and end time

Turn the function dial to OFF to cancel duration and end time.

You can set certain features of the oven to suit your preferences. The display must be showing the clock, and the function dial must be set to off before you can change preferences.



Access preferences menu

Press CANCEL ✕ twice to get to the clock screen if required.

Press and hold LEFT ◀ and RIGHT ▶ buttons together to access the preference menu.

Set 12-hour or 24-hour clock

Press RIGHT ▶ to switch between 24:hr and 12:hr display for the clock.

Press SELECT ✓ to confirm.

Set Celcius or Fahrenheit

Press RIGHT ▶ to scroll to temperature settings, then press RIGHT ▶ to select Celcius (°C) or Fahrenheit (°F).

Press SELECT ✓ to confirm.

Turn tones and beeps ON/OFF

Press RIGHT ▶ to scroll to audio settings, then press RIGHT ▶ select ON (bPon) or OFF (bPoF).

Press SELECT ✓ to confirm.

Turn oven light ON/OFF

Press RIGHT ▶ to scroll to audio settings, then press RIGHT ▶ select ON (bPon) or OFF (bPoF).

Press SELECT ✓ to confirm.

GET TO KNOW COOKING FUNCTIONS

Select the function that best suits your cooking needs. Available functions vary between models.

For models without BAKE or CLASSIC BAKE, use FAN FORCED.

Use all the functions with the oven door closed.

FUNCTION	DESCRIPTION
Bake	Upper and lower heat is naturally distributed for even browning. Moisture is retained for delicate foods.
Fan forced	Rear heat is circulated by the fan for even browning. Excess moisture is removed for crisp results.
Fan bake	Upper and lower heat is evenly circulated by the fan for fast browning. Excess moisture is removed for crisp results.
Grill	Intense upper heat focused on the centre of the oven. Ideal for quick top browning. Excess moisture is removed for crisp results. No preheating required.
Fan grill	Intense upper heat is circulated to ensure even surface browning and crisp results.
Air fry	Intense upper and lower heat is circulated to ensure even surface browning and crisp results. Ideal for browning foods cooked from frozen, or that would usually be deep fried.
Pizza bake	Lower heat is evenly circulated by the fan. Ideal for pizza that requires gentle top browning. Excess moisture is removed for crisp bases. For best results, cook on a pizza stone preheated for at least 1 hour.
Roast	Intense searing followed by evenly distributed upper and lower heat. Proteins will have a crisp, browned exterior and a succulent interior. No preheating required.
Warm	Upper and lower heat is naturally distributed at low heat to keep cooked food hot. Plates and serveware can be warmed through.
Slow cook	Rear heat is circulated by the fan for gentle cooking. No preheating required.
Self clean	This is not a cooking function. Scan the QR code in 'Clean and maintain your oven' to see the Care and maintenance guide for details.

Make these steps a regular part of your cleaning routine to get the best results from your appliance.

Clean door glass after each use

Allow oven to cool, then wipe the door glass clean after each use to prevent stains becoming baked on.

Clean inside of the oven after each use

Allow oven to cool, then clean up any easy-to-reach spills, food or grease stains to prevent them becoming baked on.

Run self clean cycles (pyrolytic models)

Run a SELF CLEAN cycle as required to remove food residue and buildup in the oven.

Refer to the 'Care and Maintenance Guide' before running any pyrolytic self-cleaning cycles.

Care and maintenance information

Scan the QR code or visit fisherpaykel.com and search for your model code.

OB60SBCGX5, OB60SBCGB5, OB60SBCPGX5, OB60SBCPGB5, OB60SACPGX5, OB60SACPGB5, OB60SACGX5, OB60SACGB5

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The product specifications in this guide apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time.

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

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