FISHER & PAYKEL

BUILT-IN OVEN

OB90S9MEPX4, OB90S9MEPB1

USER GUIDE

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Registration

To register your product visit our website: fisherpaykel.com/register

⚠ WARNING!



Electric Shock Hazard

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

- Turn the oven off at the wall before replacing the oven lamp.

⚠ WARNING!

Fire Hazard

Failure to follow this advice may result in serious burns or death.

- Carefully follow the instructions for starting a Self Clean cycle.
- Do not place combustible materials (eg wood, fabric, plastic) in the oven during a Self Clean cycle.



- Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, this will irreversibly damage the enamel. Lining the oven with aluminium foil may cause fire.
- Never use your appliance for warming or heating the room. Persons could be burned or injured or a fire could start.
- Flammable materials should not be stored in an oven or near its surface.
- Failure to follow this advice may result in overheating, burning, and injury.



Hot Surface Hazard

Failure to follow this advice could result in burns and scalds.

- To avoid burns and scalds, keep children away from this appliance.
- Surfaces of the appliance may become hot enough to cause burns. Examples include the oven vent, the surface near the oven vent, and the oven door.
- Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot even though they are dark in colour.
- Use protection when handling hot surfaces such as oven shelves or dishes.
- Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
- 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.
- Failure to follow this advice could result in burns and scalds.

⚠ WARNING!



Cut Hazard

Failure to use caution could result in injury.

- Take care: some edges are sharp.

READ AND SAVE THIS GUIDE

WARNING!

- Do not attempt to operate this oven with the door open. Keep the door closed to prevent harmful exposure to microwave energy.
- Do not place any object between the oven front face and the door, or allow food or cleaner residue to accumulate on sealing surfaces.
- Do not operate the oven if it is damaged. Ensure the oven door is closed properly and there is no damage to the:
  - Door (bent)
  - Hinges and latches (broken or loosened)
  - Door seals and sealing surfaces.
- Ensure the oven is adjusted or repaired only by a Fisher & Paykel trained and supported service technician.
- The door or door seals are damaged, do not operate the oven until it has been repaired by a Fisher & Paykel trained and supported service technician.
- Follow the basic precautions to reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance.
- Installation
- This appliance is intended to be used for normal personal, family or household use.
- This is a built-in oven intended to be installed in a cavity only.
- Ensure that all the packing materials are removed from the inside of the door.
- DO NOT use the oven outdoors.
- Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact a Fisher & Paykel trained and supported service technician.
- This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
- Do not place the oven where heat, moisture or high humidity are generated or near combustible materials.

Electrical

- Never unplug your appliance by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.
- Do not plug in any other appliance at the same power point as your appliance or use extension cords or double adapters or ungrounded (two prong) adapters.
- If the power supply cord is damaged, it must only be replaced by a Fisher & Paykel trained and supported service technician.
- All electrical repairs must be carried out by a Fisher & Paykel trained and supported service technician or qualified electrician in order to avoid a hazard.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- It is hazardous for anyone other than a Fisher & Paykel trained and supported service technician or qualified electrician to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

Disposal/Recycling

- The packaging materials for this appliance are recyclable.
- Operation
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed.
- Do not operate your appliance by means of an external timer or separate remote control system.
- Always position the shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let the oven mitts or pot-holder contact hot heating elements in the oven or the base of the oven.

Food Safety

- Use only utensils that are suitable for use in ovens.
- Be fire wise. Switch off or unplug the appliance and keep the door closed if smoke is observed in order to stop any flames.
- Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.
- Food severely overcooked can smoke or ignite.
- Cover food items while cooking. Covers prevent spattering and help food items to cook evenly.

Child Safety

- Keep the appliance and its cord out of reach of children aged less than 8 years.
- Ensure that children (aged 8 years and above) and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can only use the appliance if they are supervised or have been given instruction on how to use the appliance safely and understand the hazards involved.
- Never allow children to play with the appliance.

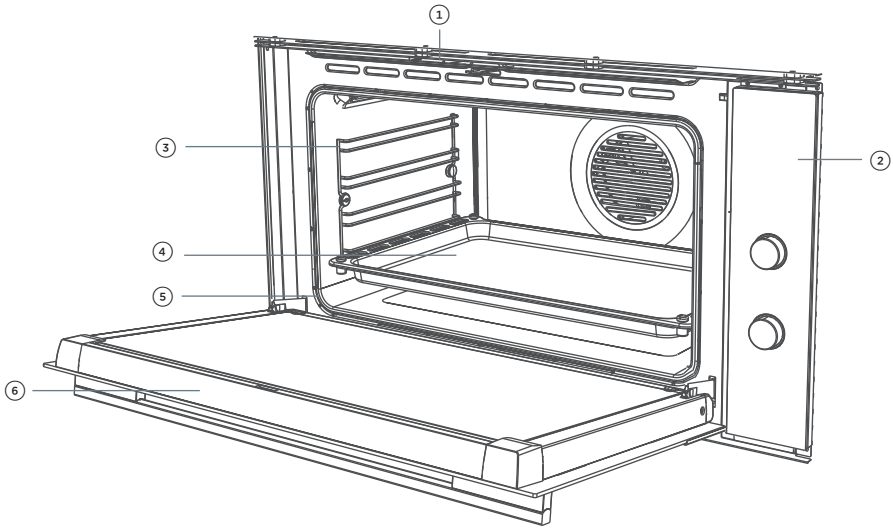
INTRODUCTION

Congratulations on your new purchase. Your oven has a number of features to make cooking a great experience for you:

- Nine oven functions, including Rotisserie (optional and can be purchased separately as a kit)
- Intuitive electronic controls and displays
- Illuminated halos around the dials for visual feedback
- Preference settings — see 'User preference settings' and 'Sabbath setting'.

Before you start

- Make sure the installer has completed the 'Final checklist' in the Installation instructions.
- Read this guide, taking special note of the 'Safety and warnings' section.
- Remove all the packaging and check that you have all the accessories listed below.
- Make sure you follow the instructions under 'Setting the clock and first use' before using your oven for cooking or baking.

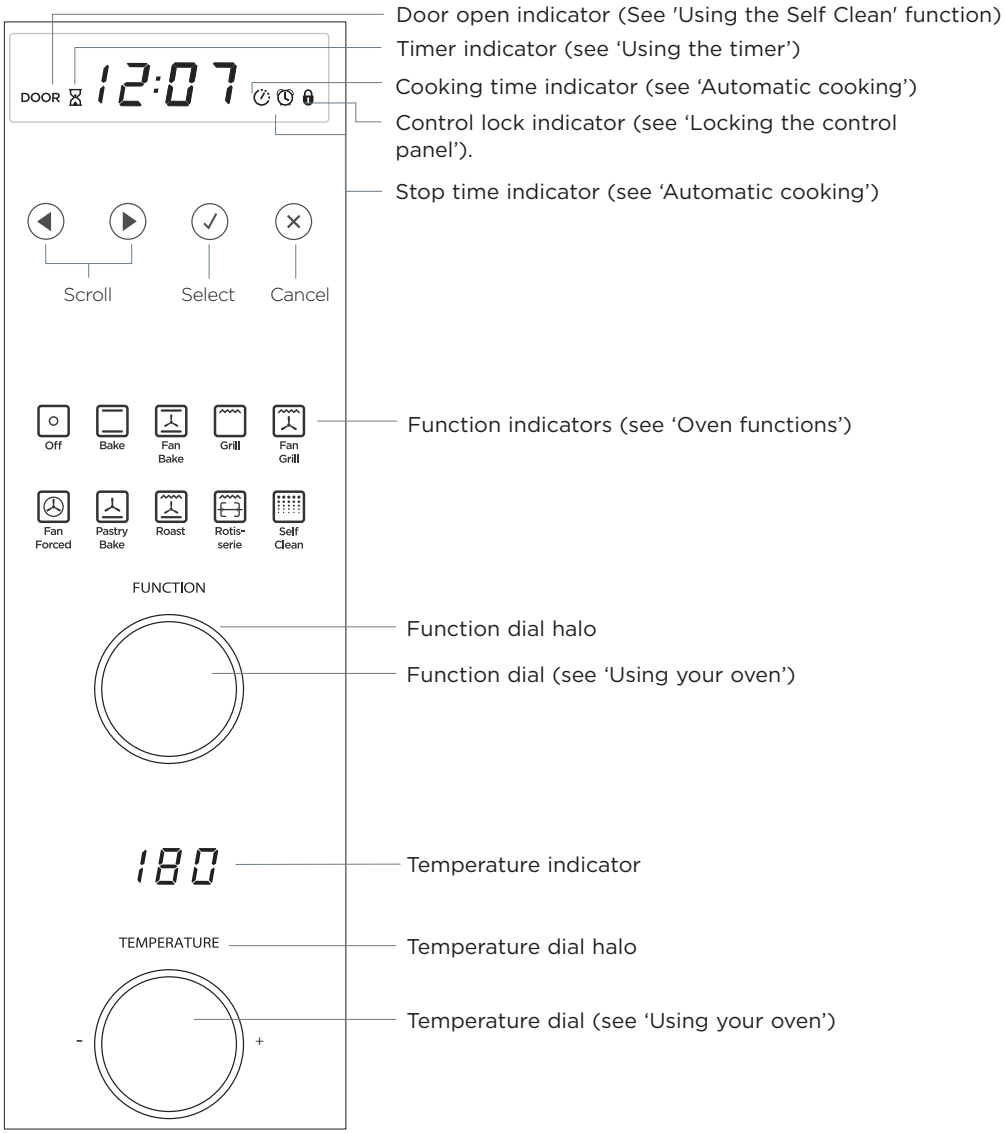


1. Oven vent louvres
2. Control panel
3. Side racks
4. Grill tray and rotisserie
5. Oven seal
6. Oven door and handle

Not illustrated:

- Baking tray
- Step-down oven shelf
- Oven shelf
- Grill rack

CONTROL PANEL



Locking the control panel

You can lock the control panel to prevent unintended use (e.g. children playing with the oven). Doing so will disable the dials and all the buttons.

To lock the control panel

1. Make sure the oven is not in use (the function dial is turned to Off) and neither automatic cooking nor the timer is set (no indicator is lit in the display).

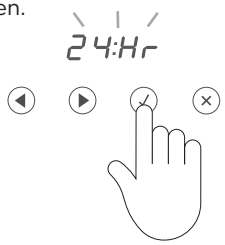
2. Press and hold the select ✓ button until the lock indicator 🔒 comes on.

To unlock the control panel

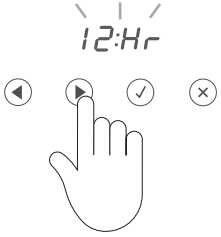
3. Press and hold the cancel × button until the lock indicator 🔒 flashes and then goes out.

Setting the clock

When your oven is first turned on, or after a power cut, the display will flash. You will need to set the clock in order to use the oven.



1. The display will flash 24 Hr.



2. Press the left and right scroll ◂ ▸ buttons to set the time. Press the select ✓ button to confirm.



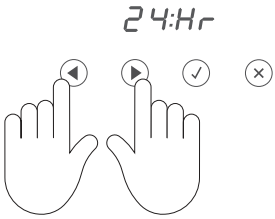
3. Press the right scroll ▸ button to scroll between 24 Hr and 12 Hr. Press the select ✓ button to confirm.



4. Press the select ✓ button to confirm. The time set will now be steadily lit.

Changing the time

Set the clock within the user preference menu.



1. To enter the user preference menu, press and hold the left and right scroll ◂ ▸ buttons together for 3 seconds.

The display will either flash **12 Hr** or **24 Hr**.

Press the select ✓ button to confirm. The display will flash.



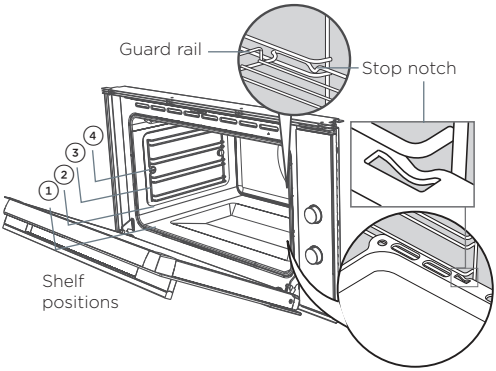
2. Press the right scroll ▸ button to scroll between **24 Hr**, **12 Hr** or **OFF** to turn the display off (see 'Setting User preferences' for more information).

Press the select ✓ button to confirm.



3. Press the left and right scroll ◂ ▸ buttons to set the time.

Press the select ✓ button to confirm.



1. Insert the shelves that you need.

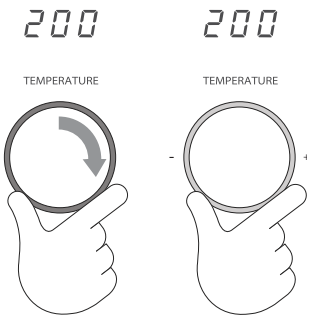
Ensure that,

- they are between two wires of a shelf position
- the stop notches point down
- the guard rail is at the back.

Note: The grill tray should be positioned between the two wires of a shelf position and orientated as shown.



2. Select a function. The halo will glow white.



3. Set the temperature.

While the oven is heating up, the halo will glow red and the temperature indicator will alternately show the actual and set temperatures.

When the oven has reached set temperature, a long tone will sound and the halo will turn white.

Note: Grill provides instant radiant heat, so the halo will stay red and there will be no tone.



4. When you have finished cooking, turn the function dial to **Off**.



Off

Selecting this will turn the oven off.



Bake

This is the traditional method of baking. It is best to bake on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.



Fan Bake

Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.



Grill

Grill is the most suitable function for ‘finishing off’ many meals, for example browning the top of potato gratin and frittata. Use Grill to toast bread or to grill your favourite chicken, fish and steak. Note: heat levels are from LO (50% power) to HI (100% power), with settings from 1 to 9 in between. Grill provides instant radiant heat, so the temperature dial halo will stay red.



Fan Grill

Ideal for roasting tender cuts of meat and poultry. Use the lower shelf positions for larger items e.g. a whole chicken.



Fan Forced

Great for multi-shelf cooking. The consistent temperature ensures baking is well risen. Cookies baked on Fan Forced are crisp on the outside and chewy in the middle.



Pastry Bake

Excellent for sweet and savoury pastry foods, for moist breads and brownies and cookies that you want extra chewy.



Roast

No pre-heating of the oven required. The meat is seared during an initial 20-minute grilling stage, then baked at the set temperature for the rest of the time, producing a tender, juicy, and flavourful roast. Great for roasting vegetables too.



Rotisserie (optional)

Rotisserie is a delicious way to cook meat and poultry. The slowly rotating food is basted continuously in its own juices, making it tender on the inside and well browned and full of flavour on the outside. See ‘Using the rotisserie’.

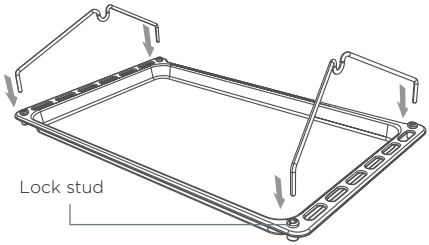


Self Clean

The Self Clean cycle takes care of the mess and grime that is traditionally associated with oven cleaning. See ‘Using the Self Clean function’ for details. Note: this is NOT a cooking function.

USING THE ROTISSERIE

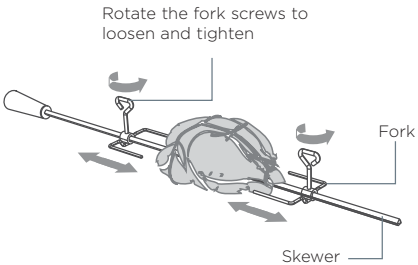
Optional rotisserie kits are available separately for purchase. Contact your dealer for availability.



1. Prepare the rotisserie supports.

- Place the grill tray on the bench-top.
- Insert the supports into the lock studs making sure the supports face inwards.
- Push the supports all the way down to lock them in firmly

Secure the meat. Slide one fork onto the skewer first, followed by the meat and the second fork.



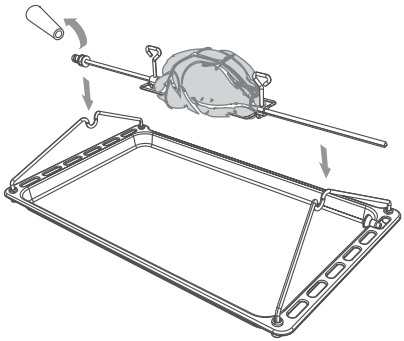
Important!

Take care, the forks are sharp!

2. When securing the meat, ensure that:

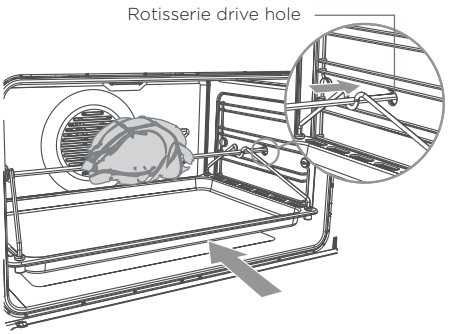
- the skewer goes through the centre of the meat
- the forks hold the meat firmly in place
- the fork screws are tightened
- there are no loose or projecting parts. Poultry should be trussed.

Note: the rotisserie can rotate up to 6 kg of meat.



3. Position the skewer on the supports.

- Place the skewer on the supports, and check that the meat does not touch the grill tray.
- Twist the handle off. It must not be left in the oven.

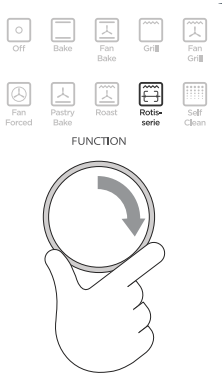


4. Place the rotisserie in the oven.

- Slide the grill tray all the way to the back on shelf position 1.
- Push the skewer through the hole cover on the right-hand wall of the oven, then insert it fully into the rotisserie drive hole.

5. Select the Rotisserie function.

- The skewer will start rotating.
- Check that the meat does not touch the grill tray or the grill element at the top of the oven.



6. Set the temperature.

- We recommend around 210 °C.
- Note: The rotisserie will not rotate when the oven door is open.



When you have finished using the rotisserie

1. Turn the oven off.

2. Using oven mitts, carefully disengage the right end of the skewer from the rotisserie drive hole.

3. Slide out the grill tray and place it on a heat-resistant surface.

4. Twist the handle onto the left end of the skewer.

5. Lift the skewer off the supports by the handle.

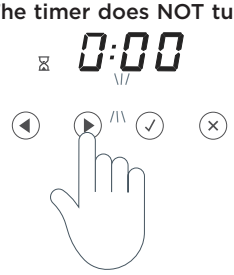
6. Loosen the fork screws and slide the meat off the skewer.

Tips for using the rotisserie

- For food safety reasons, we do not recommend using the rotisserie with stuffed meat.
- If your meat is too big or heavy (over 6 kg) for the skewer, place it on top of the grill rack in the grill tray, and use Fan Forced. This function will give a result similar to a rotisserie.
- Use a meat thermometer to ensure that meat is cooked through to a safe temperature.
- See ‘Care and cleaning’ for advice on cleaning the rotisserie parts.

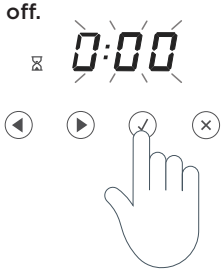
- You can use the timer at any time even if you are not using the oven.
- If the time is more than an hour, the display will count down in minutes (hr:min). If it is less than an hour, it will count down in seconds (min:sec).
- You can set the timer for up to 23 hours 59 minutes.

Important!
The timer does NOT turn the oven off.



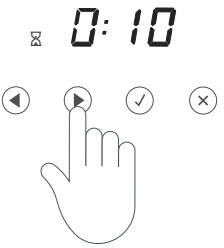
1. Select the timer by pressing the right scroll ▸ button once.

- The timer ⧖ indicator will appear and the colon will flash.



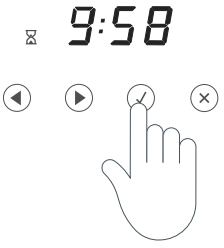
2. Press the select ✓ button to confirm.

- The display will flash to indicate the timer is ready to be set.



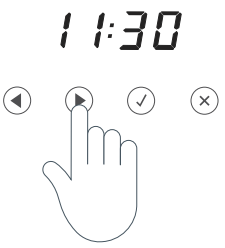
3. Set the time by pressing the scroll ◂ ▸ buttons.

- Holding the buttons down will speed up the scrolling.



Press the select ✓ button to confirm.

- The timer will then begin to count down.



If you want to check the time of day, you can toggle between this and the timer countdown by pressing the scroll ◂ ▸ buttons.

To modify the timer setting

Ensure the display shows the remaining time counting down.

1. Press the select ✓ button.

2. Press the scroll ◂ ▸ buttons to set a new time.

3. Press the select ✓ button to confirm.

To cancel the timer setting

1. Ensure the display shows the remaining time counting down.

2. Press the cancel ✕ button until the display shows the time of day and the timer ⧖ indicator disappears.

When the set time is up

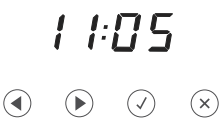
- The display will show 0:00 and a tone will sound every 15 seconds.
- Press any button to stop the tone sound. The display will revert to showing time of day.

- You can set the oven to automatically turn on later, cook for a pre-set time (cooking time), then automatically turn off at a pre-set stop time. See the example and instructions below (steps 1 to 7).
- If you start cooking manually and only want the oven to turn off automatically after a set cooking time, simply set the cooking time following steps 1 to 3 below.
  The oven will automatically turn off when the cooking time is over.

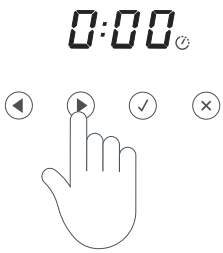
Important!
Remove your food from the oven as soon as possible after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Example: It is 11:05 am. You want your food to cook for 1 hour, and you would like it to be ready by lunchtime (12:30 pm).

Set the cooking time

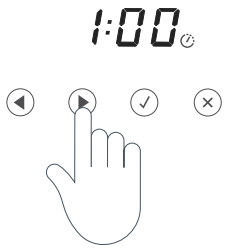


1. Check the clock shows the correct time of day.



2. Press the right scroll ▸ button twice to scroll to the cooking time ⧖ indicator.

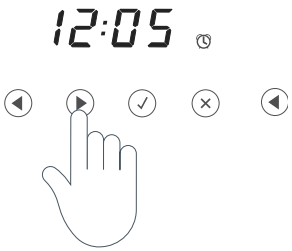
Press the select ✓ button to confirm.



3. Press the right scroll ▸ button to set the cooking time. Ensure you allow for preheat time in your calculation.

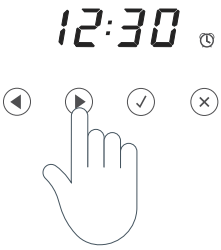
Press the select ✓ button to confirm.

Set the stop time



1. Press the right scroll ▸ button once to scroll to the stop time ⏰ indicator.

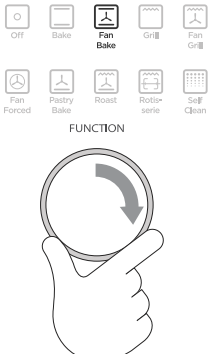
2. Press the select ✓ button to confirm.



3. Press the right scroll ▸ button to set the time you would like your food to be ready by (i.e. the stop time).

4. Press the select ✓ button to confirm..

Select function and temperature



1. Select a function.



2. Set the temperature.

When automatic cooking is set

- The oven and the lights will stay off, the halos will be unlit, but your oven is now set for automatic cooking. It will automatically turn on at the required time.
- In a few seconds, the display will show the time of day with the cooking time and stop time indicators lit.
- Note: you can modify the function and temperature while the oven is waiting to start cooking.

When the stop time is reached

The oven will automatically turn off and a long tone will sound.

To check the set cooking time and stop time

Use the scroll ◂ ▸ buttons.

To cancel automatic cooking

Turn the function dial to Off.

To change the cooking or stop time

Use the right scroll ▸ button to scroll to the cooking time or the stop time , press to select the one you want to change and use the scroll ◂ ▸ buttons to change the time. Press the select ✓ button to confirm.

To see the current time of day

Press the cancel ✕ button.

COOKING CHART

Note:

- The settings in the following chart are guidelines only. Follow the instructions in your recipe or on food packaging and be prepared to adjust the oven settings and baking times to achieve the best possible results for you.
- Shelf positions are counted from the base up (1 is the lowest, 4 the highest).
- Arrange oven shelves before you turn the oven on, then preheat the oven to the required temperature. Place items in the oven only when the long tone has sounded and the temperature dial halo has turned from red to white.*
- Single shelf positions below use the flat oven shelf; where a multi shelf arrangement is recommended, the higher position uses the step-down shelf.
- Due to the width of the oven, a single shelf can usually accommodate double the standard recipe.

FOOD	ARRANGEMENT	SHELF POSITION(S)	BEST FUNCTION	TEMP (°C)	TIME
Small cakes	single shelf	2	Bake	180-190	13-17 mins
	multi shelf	1 and 3	Fan Forced	160-170	16-23 mins
Scones	single shelf	2	Fan Forced	210-230	8-12 mins
	multi shelf	1 and 3	Fan Forced	210-230	8-16 mins
Sponge	2 small pans(20 cm), on single shelf	2	Bake	170-190	25-35 mins
	1 large pan (26 cm)	2	Bake	175	30-40 mins
Light fruit cake	2 pans (21 cm), on single shelf	2	Bake	155-165	1 hr 30 mins
Rich fruit cake	exact baking time will depend on size	2	Bake	130-150	3-6 hrs
Apple pie	single shelf	1	Bake	185	35-45 mins
Quiche	single shelf	1	Bake	180-200	30-40 mins
Meringues	single shelf	1	Bake	100-120	1 hr
Bread rolls	single shelf	1	Bake	210-230	15-20 mins
Muffins	2 x 12 muffin trays on single shelf	3	Fan Forced or Fan Bake	190-200	10-15 mins
Pastry case (baked 'blind')	1 flan tin (21 cm)	1 or 2	Pastry Bake	200	10 mins with beans, then 10 mins without
Roast Chicken	Rotisserie	1	Rotisserie	210	20-30 mins/ 450gms
Roast beef (boneless)	single shelf	1 or 2	Roast	160-170	35-40 mins/ 450gms
Lasagna	single shelf	2	Fan Bake	175-180	40-50 mins

* Note: the colour change and tone may occur some time after the set temperature has been reached. This is because—when heating up from cold—your oven is designed to initially heat to a temperature somewhat higher than what you have set. This is to provide optimal baking conditions right from the start.

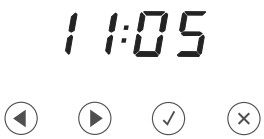
You can set your oven to:

- display the temperature in degrees Celsius or Fahrenheit
- give audio feedback (tones and beeps) or operate quietly
- display time as 12-hr or 24-hr
- operate with the display off
- have its lights on or off during cooking

operate in Sabbath setting (see 'Sabbath setting' following).

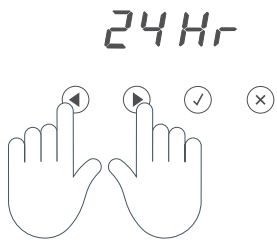
Note: you cannot change user preference settings when the oven is set for automatic cooking.

How to change preference settings

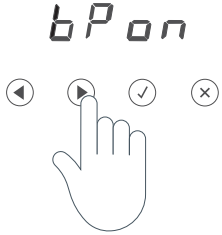


1. Check the display shows the time of day and the function dial is set to OFF.

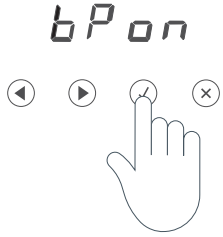
If you're unsure, press the cancel ✕ button twice.



2. Press and hold the scroll ◂ ▸ buttons together for 3 seconds to enter the user preference menu.

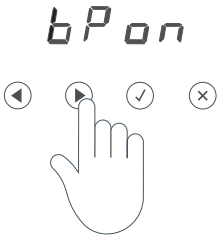


3. Press the right scroll ▸ button to scroll to the setting you want to change. Refer to the table following.

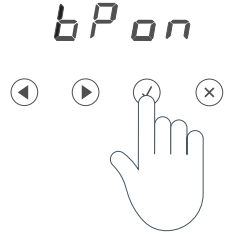


4. Press the select ✓ button to select the particular setting.

The display will flash.



5. Press the right scroll ▸ button to scroll through the options for that particular setting. Refer to the table below.



6. Press the select ✓ button to save the new option.

For all options except 'Display off' : press the cancel ✕ button to quit the user preference menu.

USER PREFERENCE SETTINGS

SETTING	DEFAULT OPTION	ALTERNATIVE OPTION(S)	
TIME SCALE AND 'DISPLAY OFF' OPTION **Select between 24-hr or 12-hr clock display or set 'Display off' option if you only need the basic functionalities of your oven**	24 HR 	12 HR 	DISPLAY OFF** 
TEMPERATURE SCALE **Select between degrees Celsius or Fahrenheit**	CELSIUS 	FAHRENHEIT 	
AUDIO FEEDBACK **Turn the beeps and tones on or off***	BEEPS/TONES ON 	BEEPS/TONES OFF 	
OVEN LIGHTS **Have the light off during cooking if you want to save power or want the food you cook to be a surprise for others!**	LIGHTS ON DURING COOKING 	LIGHTS OFF DURING COOKING 	
SABBATH SETTING	SABBATH OFF 	See 'Sabbath setting' for instructions.	

* The timer tone and alert beeps will sound even if you save the BEEPS/TONES OFF option.

** With this option saved, you can still use the oven and timer but the display will be unlit and the buttons will be unresponsive. To quit this option and enable the display, press and hold 'Cancel' ✕.