

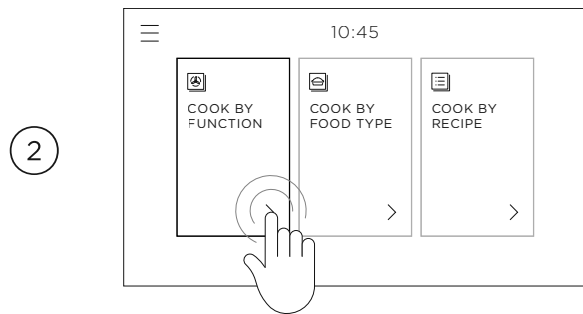
FIRST USE

Setting a function and temperature

For more information on the functions, touch the description underneath each function name or see the 'Cooking guide' section of this book.



Touch the screen or turn the dial* to enter the menu. Select **COOK BY FUNCTION**.



Scroll through the functions and select the one you want to cook with.



To adjust the preset temperature, swipe left or right or use the dial. Touch **START** to heat the oven and begin cooking.

A red bar will show on the screen while the oven is heating.



When the oven has reached the set temperature, a tone will sound, the bar will disappear and the dial* will turn white.

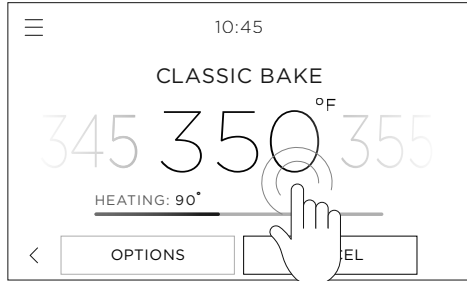
Some functions do not need to preheat. For those functions the bar won't show.

FIRST USE

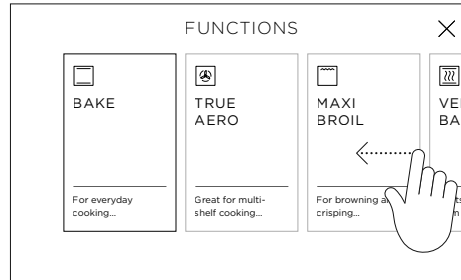
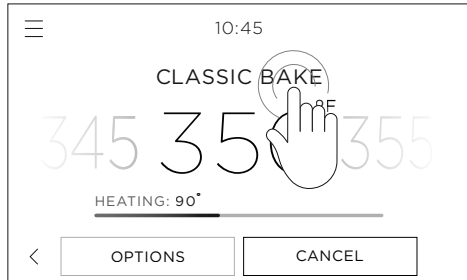
Editing or cancelling cooking

Touch the function name or temperature at any point during cooking to adjust.

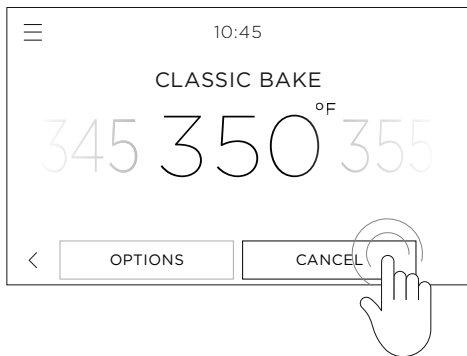
Changing the temperature



Changing the function



Turning the oven off



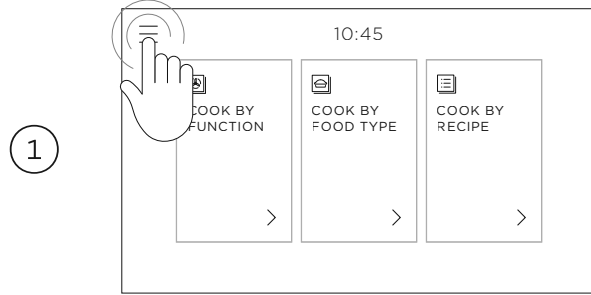
To stop cooking and turn the oven off, press **CANCEL** and then **CONFIRM** at any point.

Rapid preheating stage

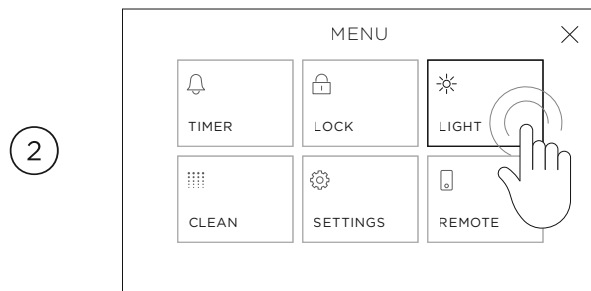
For some cooking functions, the oven will go through an initial rapid preheat stage. In this stage, the fan and both bake and broil elements will turn on to quickly heat the oven to the set temperature. Depending on the cooking function, the fan, bake and broil elements will turn off once the oven reaches the set temperature.

USING THE OVEN LIGHT

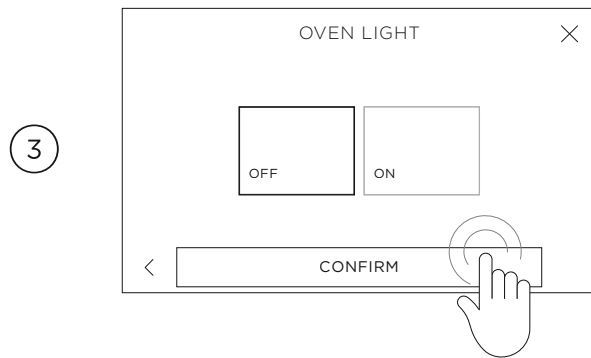
Turning the oven light ON or OFF



Touch the menu icon in the top left corner of the display.



Select **LIGHT**.

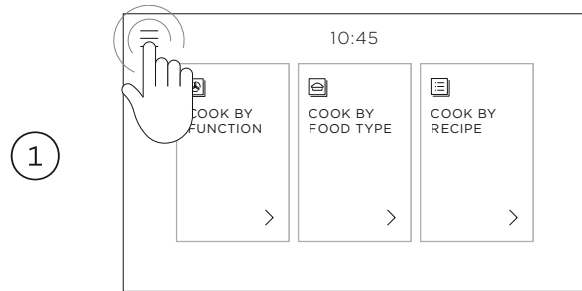


Select **ON** or **OFF** as required and then select **CONFIRM**.

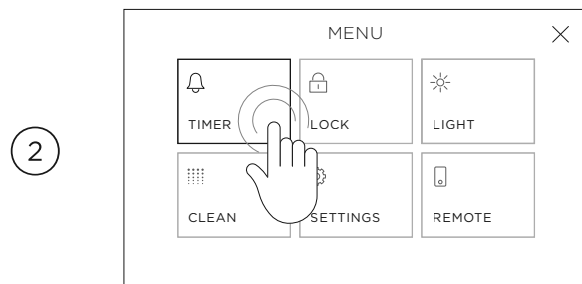
USING THE KITCHEN TIMER

- Use the kitchen timer to keep track of cooking times. You can use it at any time, even if you are not using the oven.
- The kitchen timer does not turn the oven off. See 'Cooking options' for how to set the **AUTO OFF** timer or **DELAYED COOK**.

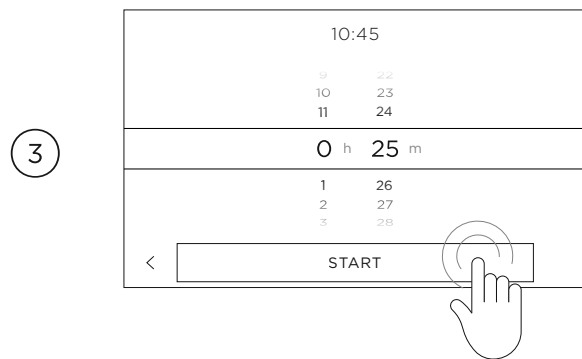
Setting the timer



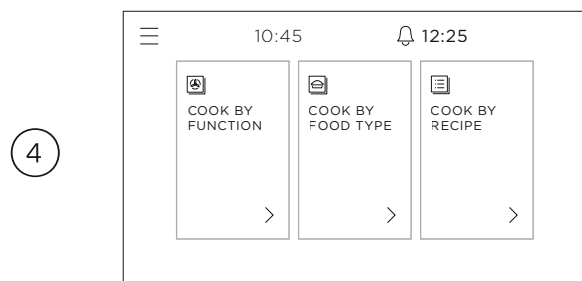
Touch the menu icon in the top left corner of the screen.



Select **TIMER**.



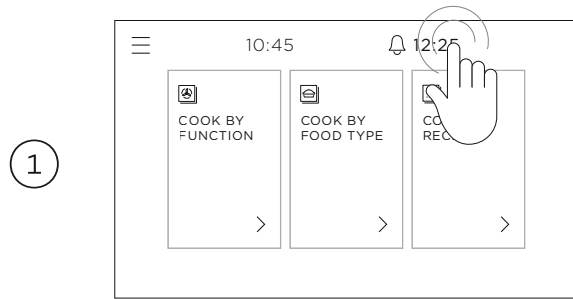
Scroll to set timer length then select **START**.
You can set the timer for up to 11 hours 59 minutes.



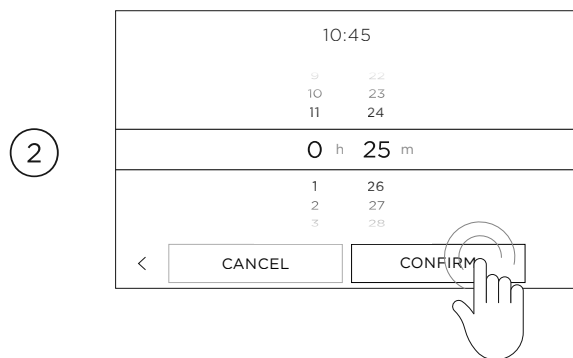
The timer countdown will show on the screen.

USING THE KITCHEN TIMER

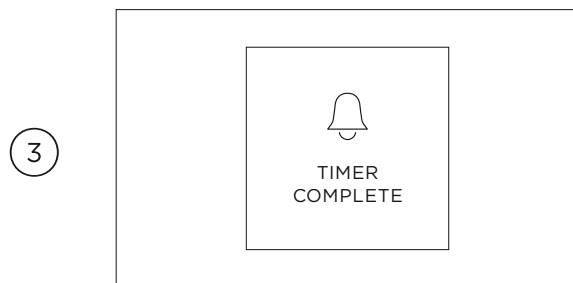
Editing or cancelling the timer



Touch the timer countdown in the upper right of the screen.



Adjust the timer as needed and select **CONFIRM**, or touch **CANCEL** to cancel the timer completely.

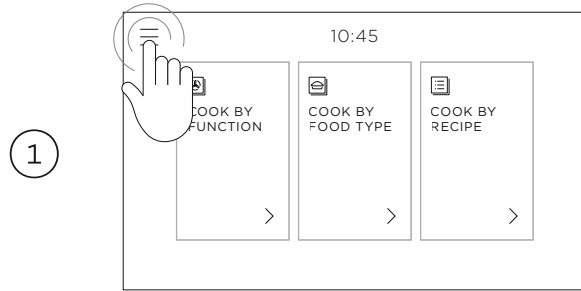


At the end of the timer a tone will sound every few seconds. Touch the screen anywhere to stop it.

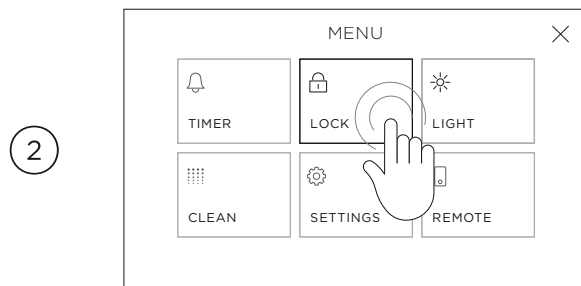
LOCKING THE CONTROL PANEL

Lock the oven controls to prevent accidental use of the oven by children or when cleaning. When locked, the controls are unresponsive and the oven will not turn on.

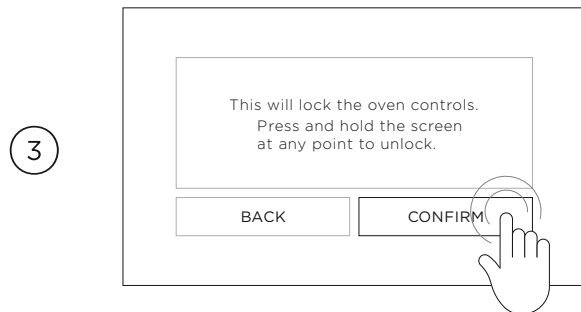
For safety reasons you cannot lock the oven controls while the oven is in use or if automatic cooking options have been set.



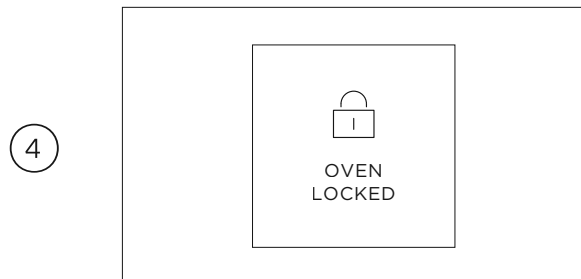
Touch the menu icon in the top left corner of the screen.



Select **LOCK**.



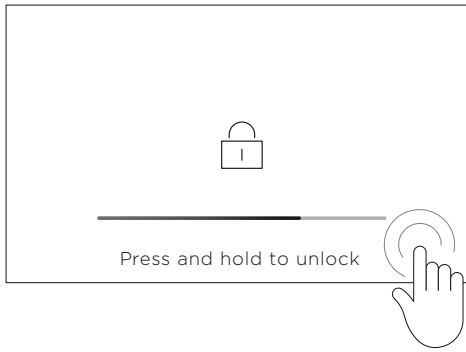
Select **CONFIRM**.



The control panel is now locked. The controls will remain unresponsive until it is unlocked.

UNLOCKING THE CONTROL PANEL

1



Press and hold anywhere on the screen until the bar fills and the oven unlocks.

COOKING OPTIONS

Your oven comes with a number of automatic cooking options to help you get the best results:



DELAYED COOK

Set the oven to turn on later in the day, cook for a set length of time and turn off automatically.



AUTO OFF

Set the oven to turn off after a set length of time.

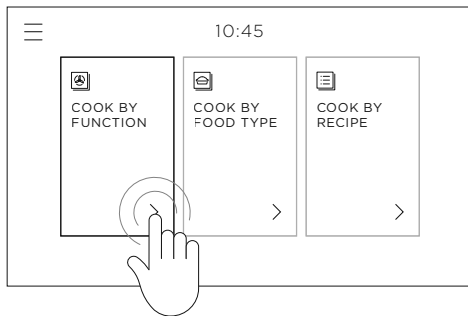


FOOD PROBE

Use the food probe to automatically turn your oven off when your food reaches a set internal temperature.

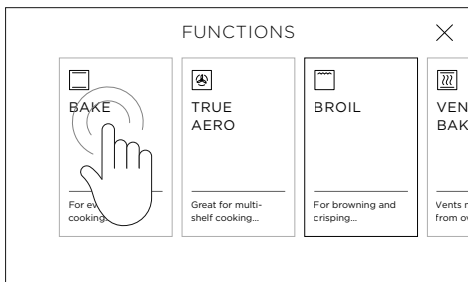
You can set these options either before you start cooking, or at any point once your oven is already running.

1



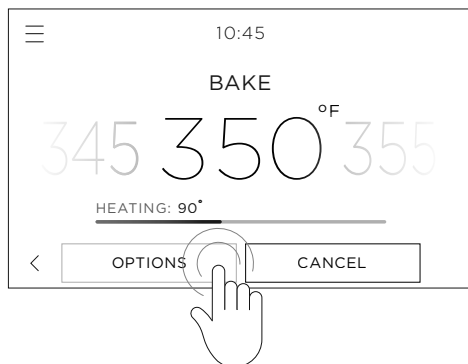
Select **COOK BY FUNCTION**.

2



Select the function you want to cook with.

3



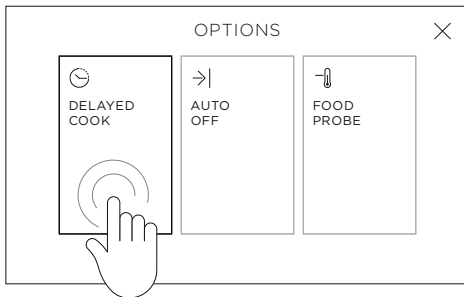
Touch **OPTIONS** at the bottom of the screen and select the option you want to use.

DELAYED COOK

Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting, to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

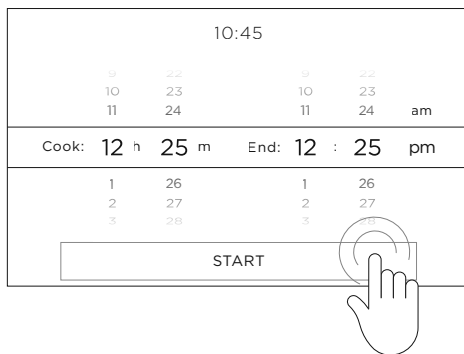
When using **DELAYED COOK** we do not recommend using **MAXI BROIL**, **BROIL**, **AERO BROIL** or **AIR FRY** functions.

1



Select **DELAYED COOK** from the **OPTIONS** menu.

2



Scroll to set a cook duration and an end time, then select **START**.

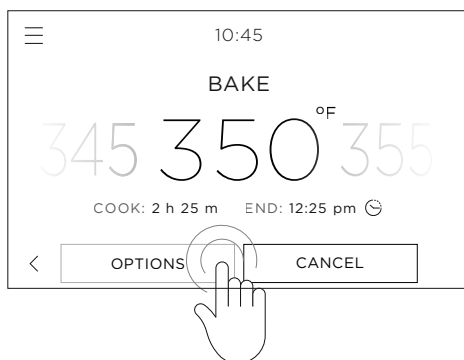
3



DELAYED COOK is now set.

Your oven will automatically calculate when it needs to turn on based on what cook duration is set.

4



To edit or cancel

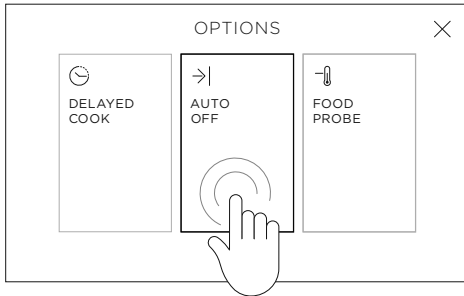
Touch **OPTIONS** and select **DELAYED COOK** at any point to edit or cancel.

When the end time is reached

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

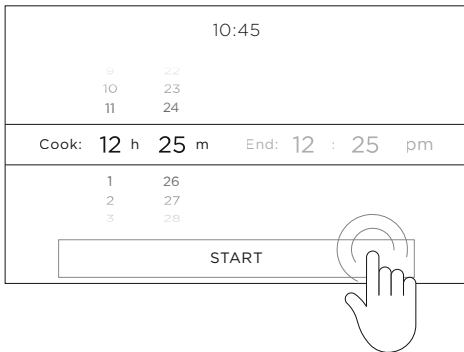
AUTO OFF

1



Select **AUTO OFF** from the **OPTIONS** menu.

2



Scroll to set a cook duration and select **START**.
Your oven will automatically calculate the end time based on what cook duration is set.

3



AUTO OFF is now set.
Your oven will cook for the set length of time and then turn off automatically.

4



To edit or cancel
Touch **OPTIONS** and select **AUTO OFF** at any point to edit or cancel.

When the end time is reached
The oven will automatically turn off and a tone will sound.

FOOD PROBE

Tips for using the food probe

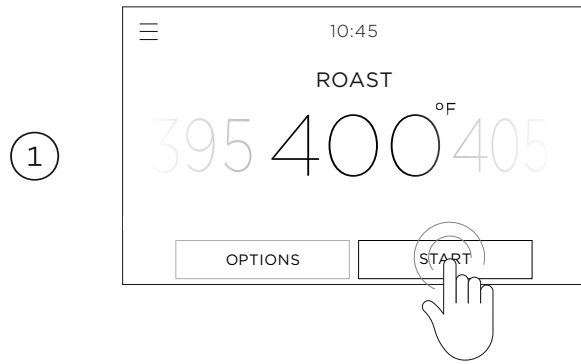
- You can still use the kitchen timer when the probe is in use.
- You cannot use the meat probe with **DELAYED COOK** or **AUTO OFF**.
- The internal temperature of meat will continue to rise by a few degrees after you have removed it from the oven, so allow for this in your calculations. After cooking, cover and let the meat rest for 15 to 20 minutes.
- If you wish to remove food from the oven (eg basting), unplug the meat probe from the oven but do not remove it from the meat. When you are ready to resume cooking, ensure you plug the probe plug back into the oven.
- When cooking meat, insert the probe horizontally into the centre of the thickest part. The thicker the meat, the longer it will take to cook, so it is important that the tip of the probe is measuring the temperature of the meat at its thickest point. Make sure the tip of the probe is not protruding out of the meat, and does not touch bone, fat or gristle, as these will heat up more quickly than the lean meat.

Internal temperatures and food safety

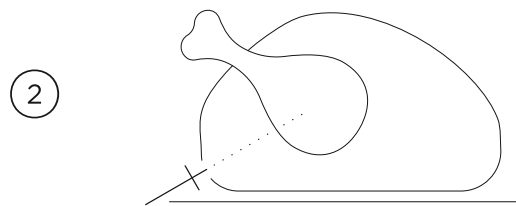
- Ensure meat is fully defrosted before cooking. The temperatures given onscreen and in the Cooking Guides are recommendations. Results will depend on the quality and composition of the food.
- Rest meat after cooking to allow the internal temperature to continue to rise.
- For food safety, high risk foods such as fish should reach a minimum internal temperature of 145 - 160°F (63 - 70°C) and poultry and minced meat should reach 165°F (75°C).

FOOD PROBE

Setting FOOD PROBE



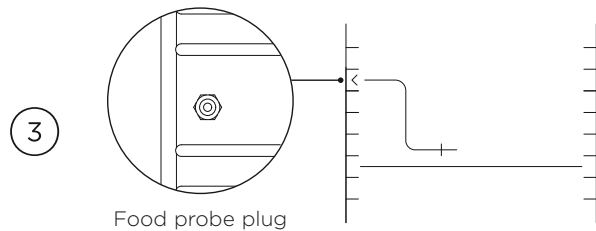
Select your function and temperature and preheat the oven if needed.



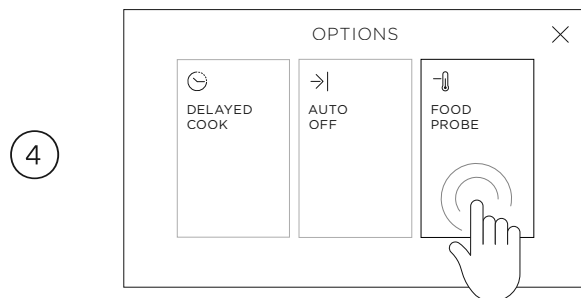
Insert the probe into your food.

Always position the tip of the probe in the thickest part of the dish, avoiding fat and bone in meat.

Ensure the tip of the probe doesn't protrude out the other side of food or touch cookware.



Place food in the oven and plug the probe into the socket inside the oven, on the left hand side.



Go to the **OPTIONS** menu and select **FOOD PROBE**.

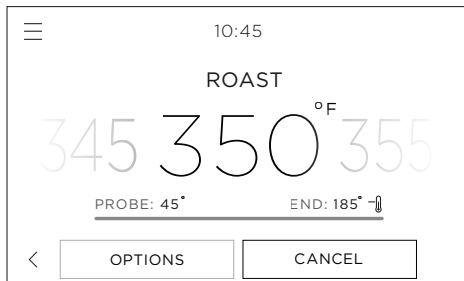
FOOD PROBE

5



Scroll to select a food type and adjust the temperature if desired. Select **START** to begin.

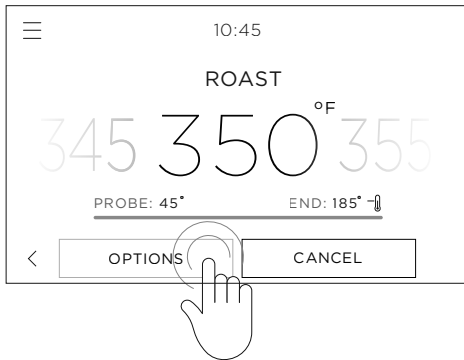
6



FOOD PROBE is now set.

Your oven will cook until the set temperature is reached and then turn off automatically.

7



To edit or cancel

Touch **OPTIONS** and select **FOOD PROBE** at any point to edit or cancel.

When the end time is reached

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

GUIDED COOKING

Your oven comes with guided cooking features that help you choose the optimal oven settings, accessories and methods to get the best results:



COOK BY FOOD TYPE

Optimum oven settings, shelf positions, cookware and accessories for cooking a particular type of food or cut of meat.

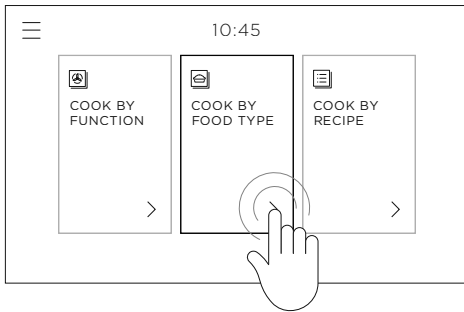


COOK BY RECIPE

A collection of recipes that have been specifically designed for and tested in this style of oven.

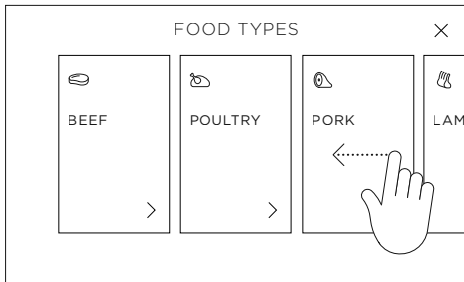
Using COOK BY FOOD TYPE

1



From the home screen, select **COOK BY FOOD TYPE**.

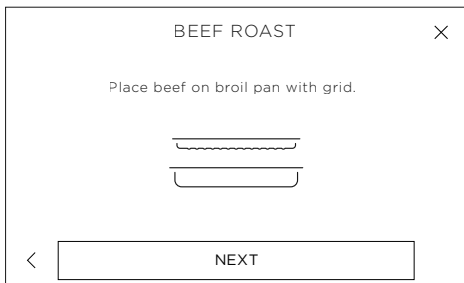
2



Scroll through the various food types and select the type of food you want to cook.

For more information touch the description underneath each food type.

3

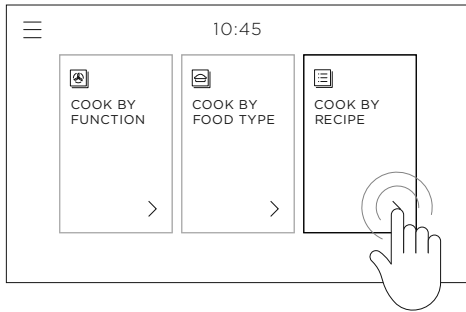


Follow the instructions onscreen for what accessories and cookware to use and how to set up your oven.

GUIDED COOKING

Using COOK BY RECIPE

1



Select **COOK BY RECIPE**.

2



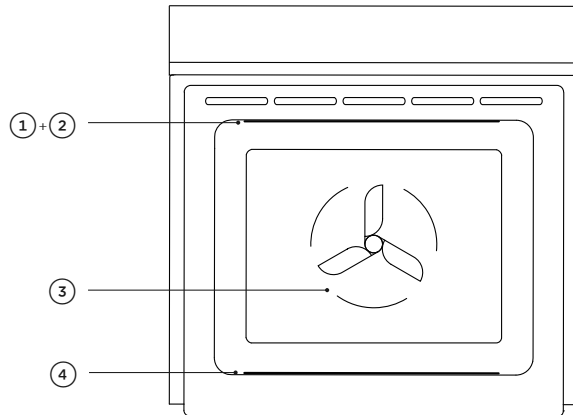
Scroll to look through the recipe collection and select your favourite.

Follow the instructions onscreen for ingredients and method, and how to set up your oven.

COOKING GUIDE

General guidelines

This oven has been designed to utilise its four elements and rear fan in different combinations to provide you with enhanced performance. The wide range of functions, allows you to cook all food types to perfection.



Oven elements

- ① upper outer element
- ② upper inner element
- ③ rear element (concealed)
- ④ lower element (concealed)

IMPORTANT!

Use all the functions with the oven door closed.

Baking

- For best results when baking, always pre-heat your oven. The screen will show a red progress bar while the oven is heating up.
- **Single shelf cooking:** place your baking on a shelf that will position the top of your pan near the centre of the oven.
- **Multi shelf cooking:** Always leave a space between shelves to allow the air to circulate.

Broiling

- Always broil with the oven door completely shut.
- Always keep a close watch on your food to avoid charring or burning.
- If you use glass or ceramic pans, be sure they can withstand high oven temperatures.
- For thinner cuts of meat, or for toasting or browning foods, use a higher shelf position.
- Thicker cuts of meats should be broiled on lower shelves or at a lower broil setting to ensure even cooking.

Roasting

- The **ROAST** function is designed to brown the outside of the meat, but still keep the inside moist and juicy.
- Boneless, rolled or stuffed roasts require longer than roasts containing bones. Poultry should be well cooked with the juices running clear and a minimum internal temperature of 165°F (75°C).
- Always roast meat fat side up.
- If using a roasting bag or a covered roast dish, do not use the **ROAST** function.

COOKING GUIDE

Reheating

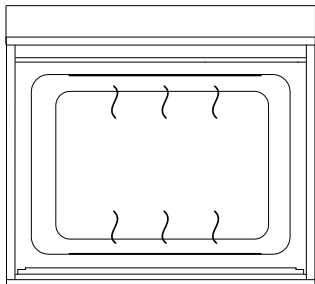
- **Never reheat food more than once.**
- Use Vent Bake to reheat food, or follow the instructions in **COOK BY FOOD TYPE**.
- Always reheat food to piping hot, or a minimum internal temperature of 85°C. This reduces the risk of contamination.
- Reheat food in a dish with a lid or cover tightly with foil.
- Once hot, use the **WARM** function to keep the food warm.

Dehydrating

- Use the **DEHYDRATE** function to preserve food and create healthy snacks.
- For best results, use the roast dish with grill rack insert. Ensure food isn't laid flat and isn't overlapping. If dehydrating meat, flip halfway through to ensure even drying.
- Store dehydrated food in an airtight container after it's completely cooled.

Dough proofing

- Use the **RAPID PROOF** function to proof dough for breadmaking and pizza.
- Place dough in a lightly oiled bowl and cover with plastic wrap or a clean, damp cloth. Position in the centre of the oven.
- To prevent overproofing check the dough every 30 minutes.



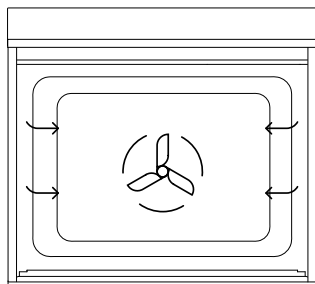
BAKE
upper outer and lower elements

Ideal for:

foods that require a longer cooking time, eg rich fruit cake, brownies, or bread in combination with **VENT BAKE**.

This function will **PREHEAT** for around 12 minutes to 355°F.

- Retains moisture.
- Ideal for cakes and foods that require baking for a long time or at low temperatures.
- This function is not suitable for multi-shelf cooking.



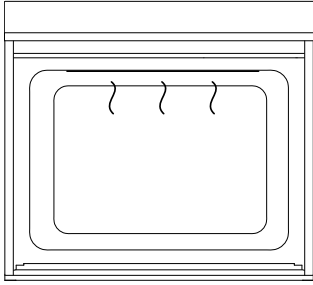
TRUE AERO
fan plus rear element

Ideal for:

multi-shelf cooking, eg biscuits, cookies, scones, muffins and cupcakes.

- Hot air is blown into the cavity, providing a consistent temperature at all levels
- Always leave a gap between trays to allow air to move freely. This ensures food on the lower tray can still brown.
- If converting a recipe from **BAKE** to **TRUE AERO**, we recommend that you decrease either the bake time and/or the temperature by approximately 70°F (20°C), especially for items with longer bake times.

COOKING GUIDE



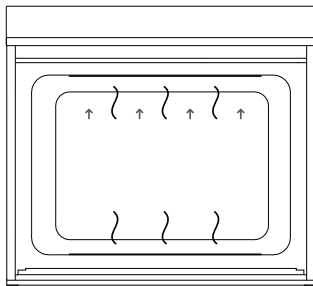
MAXI BROIL upper inner and outer elements

Ideal for:

toasting bread or for top-browning to finish off dishes.

This function will **PREHEAT** for around 12 minutes to 355°F.

- Intense radiant heat is delivered from both top elements.
- There are 9 steps between **LO** and **HI** (100% power).
- For best results allow oven to heat for 5 minutes before broiling.
- The dial halo* will remain red while using the broil function.



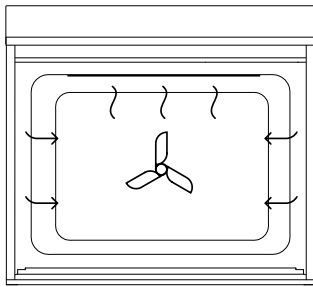
VENT BAKE upper outer and lower elements plus venting

Ideal for:

single shelf baking such as meringues, yorkshire pudding, and finishing off choux pastry, croissants and bread.

This function will **PREHEAT** for around 12 minutes to 355°F.

- Venting removes excess moisture, reducing both steam and condensation in the oven.
- Gently browns without drying.

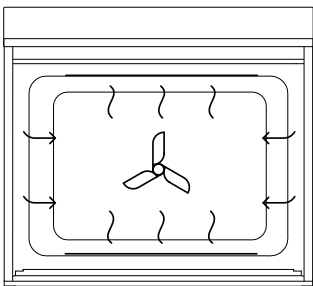


AERO BROIL fan plus upper outer and inner elements

Ideal for:

whole chicken, beef tenderloin or broiling fish or steak.

- Uses the intense heat from the elements for top-browning and the fan to ensure even cooking of foods.
- Meat, poultry and vegetables cook beautifully; food is crisp and brown on the outside while the inside remains moist and tender.



AERO BAKE fan plus upper outer and lower elements

Ideal for:

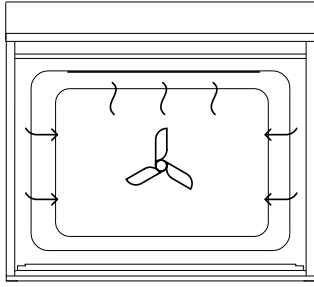
single shelf baking that requires less than an hour to cook. Foods such as muffins, biscuits and cupcakes.

This function will **PREHEAT** for around 12 minutes to 180°C.

- The oven fan circulates hot air from the top outer and the lower elements and distributes it around the oven cavity.
- Food cooked tends to brown quickly.

*some models only

COOKING GUIDE



ROAST fan plus upper and lower elements

Ideal for:

roasting meat and vegetables.

This is a two-step program.

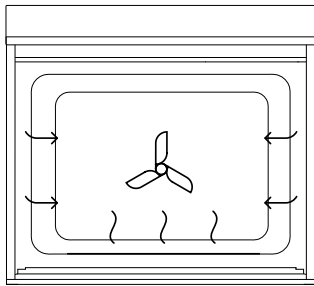
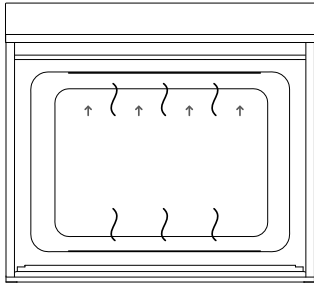
- **Searing:**

An initial 20-minute stage that crisps and browns the roast, and caramelises the outside of the meat.

- **Cooking at preset temperature:**

After searing, the temperature will decrease to your preset level for the remainder of the cook time, producing a tender and juicy roast.

- The oven does not need preheating.
- If desired, use the broil pan and grid, or place vegetables under the roast to allow the juices to drain away from your meat. This will allow the hot air to circulate under the meat as well.



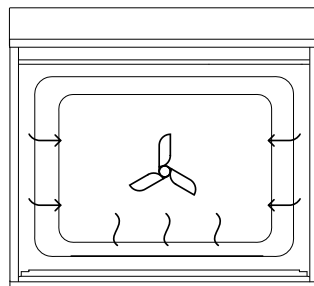
PIZZA BAKE fan plus lower element

Ideal for:

crisp-based pizzas.

This function will **PREHEAT** for around 12 minutes to 355°F.

- The fan circulates heat from the lower element throughout the entire oven.
- Excellent for cooking pizza as it crisps the base beautifully without overcooking the topping.
- For best results, pre-heat a pizza stone for at least 1 hour and bake on oven shelf position 2 or 3.



PASTRY BAKE fan plus lower element

Ideal for:

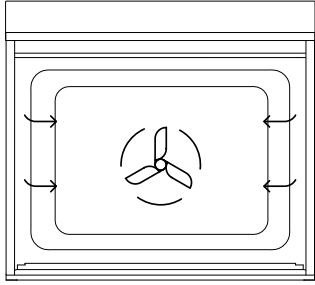
sweet and savoury pastry foods and delicate foods that require a crisp base and some top-browning, eg frittata, quiche.

This function will **PREHEAT** for around 12 minutes to 355°F.

- The fan circulates heat from the lower element throughout the oven.
- Provides intense heat to the base of foods and allows gentle top-browning.

*some models only

COOKING GUIDE

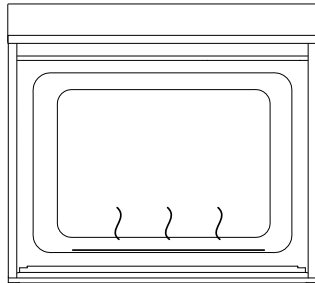


SLOW COOK fan plus rear element

Ideal for:

slow-cooked dishes such as casseroles, stews and braises.

- The fan circulates heat from the rear element to gently cook food.
- This function has low energy consumption — oven lights will remain off and vents will remain closed for the duration of cooking to conserve energy (you may observe some moisture generation during this time).
- The oven does not need preheating.



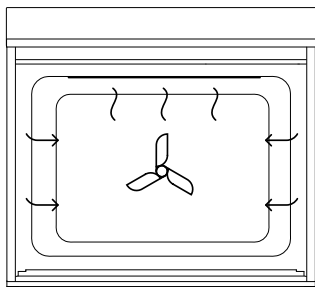
CLASSIC BAKE lower element

Ideal for:

dishes that require delicate baking and have a pastry base, such as custard tarts, pies, quiches and cheesecake.

This function will **PREHEAT** for around 12 minutes to 355°F.

- Heat comes from the lower element only.
- This is the traditional baking function, suitable for recipes that were developed in conventional ovens.
- Bake using only one shelf at a time.



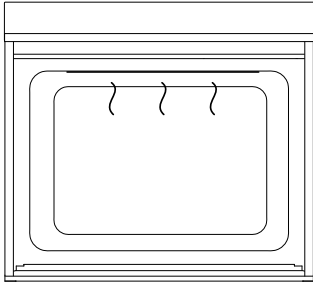
AIR FRY fan plus upper outer and inner elements

Ideal for:

food cooked from frozen, or battered and crumbed food that would usually be deep fried.

- Replicates the conditions used in an air fryer.
- A healthier way of frying which crisps food while using less oil. For best results, coat food with 1-2 tablespoons of oil.
- For pre-packaged food: if the manufacturer's cooking advice suggests using a function that isn't fan-based, decrease temperature by 70°F (20°C).
- This function is not suitable for multi-shelf cooking

COOKING GUIDE

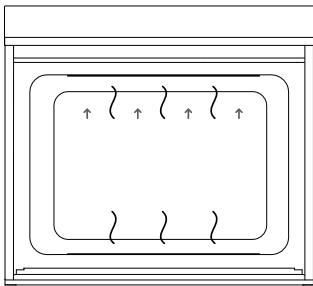


BROIL upper inner element

Ideal for:

broiling smaller quantities of toast or finishing small dishes with top browning. Position food in the centre of the shelf.

- Intense radiant heat is delivered from both top elements. There are 9 steps between **LO** and **HI** (100% power).
- For best results allow oven to heat for 5 minutes before broiling.
- The dial halo* will remain red while using the broil function.

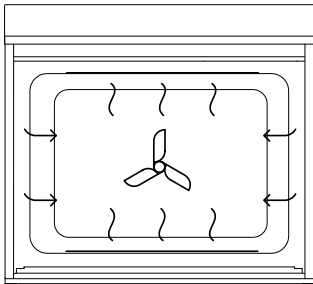


RAPID PROOF upper outer and lower elements plus venting

Ideal for:

providing the optimum warm and draft-free environment for proving yeast dough.

- Gentle heat is generated from the upper and lower elements.
- This method provides a faster proof time than at room temperature.
- For best results, cover dough to prevent surface drying.

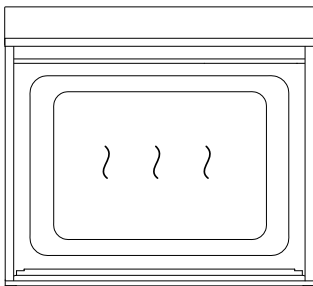


DEHYDRATE fan plus rear element

Ideal for:

drying meat, fruit, vegetables and herbs, such as beef jerky and fruit leather.

- Gently circulates air, providing a consistent low heat for dehydrating and drying food.



WARM upper outer and lower elements plus venting

Ideal for:

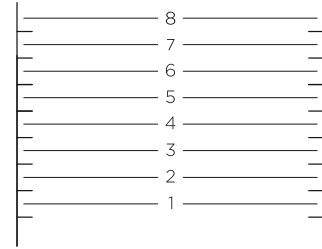
keeping cooked food hot, or to warm plates and serving dishes.

- Provides a constant low heat of less than 195°F (90°C).
- To reheat food from cold, use another function or **COOK BY FOOD TYPE** to heat the food piping hot, then change to **WARM**, as this function alone will not bring cold food up to a high enough temperature to kill any harmful bacteria.

COOKING CHARTS

Shelf positions

- Position shelves before you turn the oven on.
- Shelf positions are counted from the base up:
 - 1 is the lowest shelf position, 8 is the highest.



During cooking

- Preheat the oven to the required temperature.
- The grill element will come on while the oven is heating up.
- The screen will show a red temperature bar while the oven is heating up.
- Oven accessories may temporarily warp slightly when they become hot. This is normal and does not affect their function.

The information in these charts are guidelines only. Refer to your recipe or the packaging and be prepared to adjust the cooking times and settings accordingly.

BAKING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME (MIN)
BISCUITS						
Plain	Single	Aero Bake	4	410-430	210-220	8-10
	Multi	True Aero	3 and 6	420-450	215-230	10-12
Chewy choc chip	Single	Aero Bake	4	355-375	180-190	10-15
	Multi	True Aero	3 and 6	320-340	160-170	10-15
Sugar cookies	Single	Aero Bake	3	350-375	175-190	7-15
	Multi	True Aero	3 and 6	320-350	160-175	7-15
CAKES						
Pound cake	Single	Bake	3	350	175	20-25
Butter/chocolate	Single	Bake	3	320-360	160-180	50-60
Angel food cake	Single	Bake	3	320-350	160-175	50-60
Rich fruit	Single	Bake	3	275-300	135-150	3-6 hrs
Sponge (single large)	Single	Bake	3	350	175	30-40
Sponge (2 small pans)	Single	Bake	3	340-375	170-190	15-25
Brownie	Single	Bake	4	360	180	30-40
BANANA BREAD/CAKE	Single	Vent Bake	4	375	190	60-70

COOKING CHARTS

BAKING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME (MIN)
MUFFINS/CUPCAKES	Single	Aero Bake	4	365	185	13-18
	Multi	True Aero	3 and 6	340	170	13-18
ENGLISH SCONES	Single	Bake	4	425 - 430	215 - 230	10-12
MERINGUES	Single	Vent Bake	4	210 - 250	100-120	60
BREAD						
Rolls	Single	Bake then Vent Bake	4	385 - 410	195 - 210	25 - 35
Loaf	Single	Bake	3	375-410	190 - 210	30 - 40
PASTRY						
Pastry shell (blind baked)	Single	Pastry Bake	3	400	200	15 - 20
Phyllo	Single	Aero Bake	4	375 - 400	190-200	15-25
Flaky/puff	Single	Aero Bake	4	365 - 400	185-200	20-30
Choux	Single	Bake then Vent Bake	4	400 - 410	200-210	30 - 40
	Multi	True Aero	3 and 6	360 - 400	180-200	30 - 35
Croissants	Single	Bake then Vent Bake	4	375 - 400	190-200	15-25
	Multi	True Aero	3 and 6	375 - 400	190-200	15-25
PIES						
Fruit pie (double crust)	Single	Aero Bake	3	350-400	175-200	20-25
Baked cheesecake (in waterbath)	Single	Classic Bake	3	320	160	50-60
Pumpkin pie (blind baked, then filled)	Single	Classic Bake	3	350-375	175-190	15-30
English custard tart (blind baked, then filled)	Single	Classic Bake	3	350-375	175-190	15-30
Crème brulee (in waterbath)	Single	Classic Bake	4	275	135	35-45
Crème Caramel (in waterbath)	Single	Classic Bake	4	350	175	35-45

COOKING CHARTS

BROILING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME (MIN)
BEEF						
Steak, rare	Single	Aero Broil	5	450	230	10-15
Steak, medium	Single	Aero Broil	5	450	230	15-20
Burgers	Single	Maxi Broil	6	HI	HI	12-15
Meatballs	Single	Maxi Broil	6	HI	HI	12-15
LAMB						
Chops, medium	Single	Maxi Broil	6	HI	HI	15-20
Chops, well done	Single	Maxi Broil	6	HI	HI	20-25
CHICKEN						
Boneless pieces	Single	Aero Broil	5	350-375	175-190	30-50
PORK						
Chops, well done	Single	Maxi Broil	6	HI	HI	15-20
Ham steak	Single	Maxi Broil	6	HI	HI	15-20
Bacon	Single	Maxi Broil	6	HI	HI	4-7
SAUSAGES	Single	Maxi Broil	6	HI	HI	10-15
FISH						
Filletts	Single	Aero Broil	6	400-425	200-220	8-12
Whole	Single	Aero Broil	6	400-425	200-220	15-20
VEGETABLES						
Sliced	Single	Maxi Broil	4	HI	HI	8-12
SAVOURY						
CORNBREAD	Single	Aero Bake	4	400-425	200-220	20-25
VEGETABLES	Single	Vent Bake	4	350-375	175-190	30-50
LASAGNE	Single	Aero Bake	4	350-375	175-190	35-40
QUICHE	Single	Pastry Bake	3	350	175	15-30

COOKING CHARTS

SAVOURY	SHELVES	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME (MIN)
PIZZA						
Classic	Single	Pizza Bake	2 or 3	440-485	225-250	15-25
Thin crust	Single	Pizza Bake	2 or 3	540	280	20-30
Deep dish	Single	Pizza Bake	3	320-430 ¹	160-220 ¹	50-60
CASSEROLES						
	Single	Slow Cook	2	250-300	120-150	2-4 hrs
POTATOES						
Traditional Baked	Single	Bake	4	390	200	50-60
FRITTATA						
Broil to finish	Single	Pastry Bake	4	340-360	170-180	30-45
OVEN MEALS						
	Single	True Aero	4	340-375	170-190	30-40

ROASTING	SHELVES*	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME** (MIN)
BEEF, BONELESS (times per 1lb/450g)						
Rare	Single*	Roast/Vent Bake	2	320-340	160-170	18-32
Medium	Single*	Roast/Vent Bake	2	320-340	160-170	25-40
Well done	Single*	Roast/Vent Bake	2	320-340	160-170	30-55
PRIME RIB ROAST (times per 1lb/450g)						
Rare	Single*	Roast/Vent Bake	2	320-340	160-170	15-30
Medium	Single*	Roast/Vent Bake	2	320-340	160-170	20-35
Well done	Single*	Roast/Vent Bake	2	320-340	160-170	25-40
LAMB LEG, BONE IN (times per 1lb/450g)						
Medium	Single*	Roast/Vent Bake	2	320-340	160-170	18-28
Well done	Single*	Roast/Vent Bake	2	320-340	160-170	20-33
LAMB LEG, BONELESS (times per 1lb/450g)						
Medium	Single*	Roast/Vent Bake	2	320-340	160-170	20-35
Well done	Single*	Roast/Vent Bake	2	320-340	160-170	25-45

COOKING CHARTS

ROASTING	SHELVES*	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME** (MIN)
CHICKEN (WHOLE) (times per 1lb/450g)						
With stuffing	Single*	Roast/Vent Bake	2	350-375	175-190	17-22
Without stuffing	Single*	Roast/Vent Bake	2	350-375	175-190	15-20
Butterflied	Single*	Roast/Vent Bake	2	350-375	175-190	15-20
TURKEY, WHOLE (times per 1lb/450g)						
With stuffing	Single*	Vent Bake/Bake	1	330-400	165-180	17-22
Without stuffing	Single*	Vent Bake/Bake	1	300-330	150-165	15-20
PORK CRACKLING						
Crisp		Vent Bake	4	485	250	20
VEAL (times per 1lb/450g)						
Medium	Single*	Roast/Vent Bake	2	320-340	160-170	20-40
Well done	Single*	Roast/Vent Bake	2	320-340	160-170	25-45
PORK, BONELESS (times per 1lb/450g)						
Medium	Single*	Roast/Vent Bake	2	340-350	170-175	25-40
Well done	Single*	Roast/Vent Bake	2	340-350	170-175	30-45
VENISON (times per 1"/2.5cm thickness ²)						
Rare	Single*	Aero Broil	4	435	225	7.5
Medium	Single*	Aero Broil	4	435	225	9.5
AIRFRYING						
POTATOES						
Hash browns	Single*	Air Fry	4	410	210	15-20
Fries	Single*	Air Fry	4	410	210	15-20
ONION RINGS	Single*	Air Fry	4	375	190	15-20
FISH						
Battered/crumbed	Single*	Air Fry	4	360	180	15-20
CHICKEN						
Nuggets	Single*	Air Fry	4	360	180	15-20

COOKING CHARTS

DEHYDRATING	SHELVES	FUNCTION	SHELF POSITION	TEMP (°F)	TEMP (°C)	TIME (HOURS)
HERBS						
Rosemary/dill/thyme	Multi	Dehydrate	3 and 6	95	35	3-4
FRUIT						
Apples/pears	Multi	Dehydrate	3 and 6	140	60	6-8
VEGETABLES						
Carrots/beans	Multi	Dehydrate	3 and 6	140	60	6-8
MEAT						
Beef jerky	Multi	Dehydrate	3 and 6	160	70	4-6

¹ Start at 430°F (220°C) for 10 minutes, and lower to 320°F (160°C) for further 50 minutes

² Brown in frying pan first

* If multiple shelves are required (eg roasting vegetables at the same time), use **TRUE AERO** and shelf positions 3 and 5.

Alternatively use the food probe and internal temperature settings or **COOK BY FOOD TYPE.

TROUBLESHOOTING

If there is a problem with your oven, please check the following points before contacting your local Fisher & Paykel trained and supported service technician or the Customer Care Centre.

General

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The oven does not work	No power.	Check that the mains power supply (wall switch) is turned on, the fuse has not tripped and there is no power outage in your area.
The oven does not work but the screen is on.	The oven is in Demo Mode.	Call Customer Care.
The lights do not come on when I open the oven door.	The oven light bulb(s) have blown.	Replace the light bulb(s). See 'Care and cleaning' for instructions.
	The door is not correctly fitted.	See 'Care and cleaning' for instructions on fitting the door correctly.
	The oven light has been turned off.	Go to the menu in the top left corner of the screen and select LIGHT .
The oven is not heating.	The door is not properly closed or it is opened too frequently during cooking.	The heating elements are disabled while the door is open. Make sure the door is properly closed and avoid opening it frequently during cooking.
A glass pane in the oven door has cracked, chipped, or shattered.	Incorrect cleaning or the edge of the glass hitting against something.	You must NOT use the oven. Call your Authorized Repairer or Customer Care.
The oven controls are unresponsive.	The control panel is locked.	Touch and hold the screen to unlock.
I can feel hot air blowing out of the vents after I have turned the oven off.	This is normal.	For safety reasons the cooling fans will continue to run even when you have turned the oven off. The fans will switch off automatically when the oven has cooled.
The oven fan comes on when I select a function that does not use a fan (eg BAKE or CLASSIC BAKE).	This is normal. The fan comes on while the oven is preheating. It may turn off when the oven has reached the set temperature.	Wait until the red heating bar on the screen disappears: the oven will then be ready to use.

TROUBLESHOOTING

General

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The oven has reached the set temperature but the temperature dial halo is still red*.	The oven is set to MAXI BROIL .	This is normal. The dial halo* will stay red whenever this function is in use as the broil element is always heating.
The temperature dial halo never turns white when I use BROIL *.	This is normal: the halo stays red to indicate that the broil element provides instant radiant heat.	
The oven sounds a tone when I try to set the temperature below a certain temperature.	This is normal: for food safety reasons, the oven functions have factory-set minimum temperature settings.	Select a different temperature or try a different function that is designed for low temperatures.
The oven cancels automatic cooking when I try to adjust the clock setting.	The oven was set for automatic cooking when you were trying to adjust the clock setting.	You can only adjust the clock setting while the oven is not set for automatic cooking.
The displays work, and the function and temperature dials halos come on but the oven does not heat up.	The oven is in 'Demo' mode.	Call Customer Care.
The oven door does not align with the control panel or surrounding cabinetry.	The oven door has been installed incorrectly and the hinges are misaligned within the slots.	Re-install the door. See 'Removing and refitting the oven door' for instructions.
Temperature is not calibrated correctly.	Door is not sealing correctly.	Re-install the door. See 'Removing and refitting the oven door' for instructions.

TROUBLESHOOTING

Self Clean

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
During Self Clean, the oven is louder than usual.	This is normal: the oven's cooling fans operate at their highest speed.	
The screen shows no time remaining but the oven door will not open.	The oven door is locked because the oven is still too hot to be used for cooking.	Wait until Self Clean has finished. If you cancelled a cycle part way through, the oven still needs to cool down before it can be used. The oven door will automatically unlock.
<p>I have cancelled Self Clean but cannot use the oven:</p> <ul style="list-style-type: none"> • the oven door will not open • the screen is still counting down minutes or showing no time remaining • the controls are unresponsive. 	<p>This is normal.</p> <p>If the oven is still too hot to be used for cooking the door will stay locked until it has cooled down.</p>	<p>Wait until the cool-down phase has finished. A long tone will sound and the oven door will automatically unlock when the oven is ready to use.</p> <p>Note: depending on when the clean cycle was cancelled, the cool-down phase may take up to 45 minutes.</p>
The oven is beeping and the screen shows A2 or A3.	See section 'Alert codes' for instructions.	Follow the guidance on the screen.
There is a power cut during Self Clean.	Power cut.	The heating elements are disabled while the door is open. The door will remain locked. Once the power is turned back on, the door will remain locked until the oven has cooled to a safe temperature.

ALERT CODES

If there is a problem, the oven will automatically suspend all oven functions, beep five times and display an alert code.

IMPORTANT!

Do not turn off the mains power supply to the oven (wall switch) if you get an alert code, unless the instructions in the chart following specifically instruct you to. There are cooling fans within the oven which are needed to cool the oven's components. Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.

What to do if an alert code is displayed

- ① If the beeping hasn't stopped already, touch the display and press the little audio button in the bottom right to mute it.
- ② Make a note of the alert code displayed. You may need this information.
- ③ Follow the instructions on the screen to resolve the problem.
- ④ If you can fix the problem and the alert code does not reappear, you can keep using your oven.

If you can't fix the problem yourself or the alert code reappears and the problem persists: wait until the cooling fans have stopped and the oven has completely cooled down, then turn the power to the oven off at the wall and contact a Fisher & Paykel trained and supported service technician or Customer Care with the alert code information.

ALERT CODE	POSSIBLE CAUSE	WHAT TO DO
A1	The oven has overheated.	<ul style="list-style-type: none">• Allow the oven to cool down.• Once the oven has cooled down and the door has unlocked, the alert code will disappear. You can now use the oven.
A2	Door lock error: the door cannot be locked after you have started a Self Clean cycle.	<ul style="list-style-type: none">• Turn the power to the oven off at the wall and on again.• Wait approximately 10 seconds. This will allow the door lock to return to its initial position.• Set the clock. See 'Setting the clock and first use' for instructions.• Try starting a Self Clean cycle again, making sure that you close the door firmly. See 'Using the Self Clean function'.
A3	Door lock error: the door cannot be unlocked after a Self Clean cycle has finished.	<ul style="list-style-type: none">• Turn the power to the oven off at the wall and on again.• Gently press the door a few times to help the door lock disengage.• If this doesn't help and the alert code reappears, contact a Fisher & Paykel trained and supported service technician or Customer Care.
F + number	Technical fault.	<ul style="list-style-type: none">• Note down the alert code.• Wait until the cooling fans have stopped and the oven has completely cooled down.• Turn the power to the oven off at the wall.• Call your Authorized Repairer or Customer Care with the alert code information.