
60CM BUILT-IN CONVECTION OVEN

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FISHER & PAYKEL

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60CM BUILT-IN CONVECTION OVEN

SINGLE

OB60SBC5B5, OB60SBC6B5, OB60SBC7B5

COMPACT

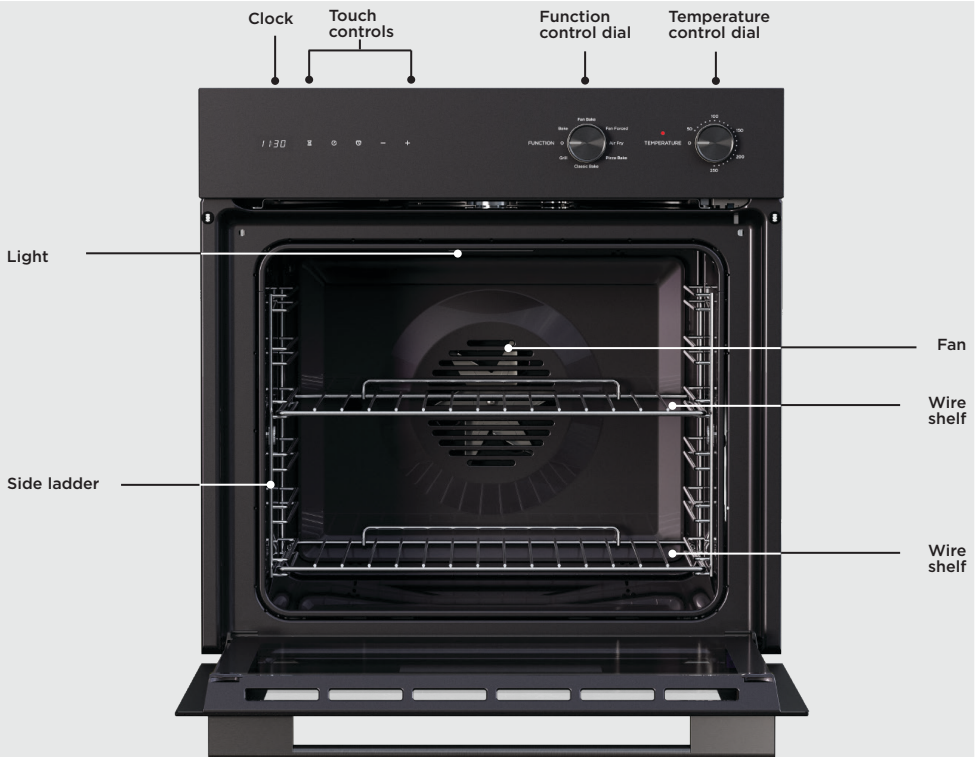
OB60NBC7B5

GET TO KNOW YOUR APPLIANCE



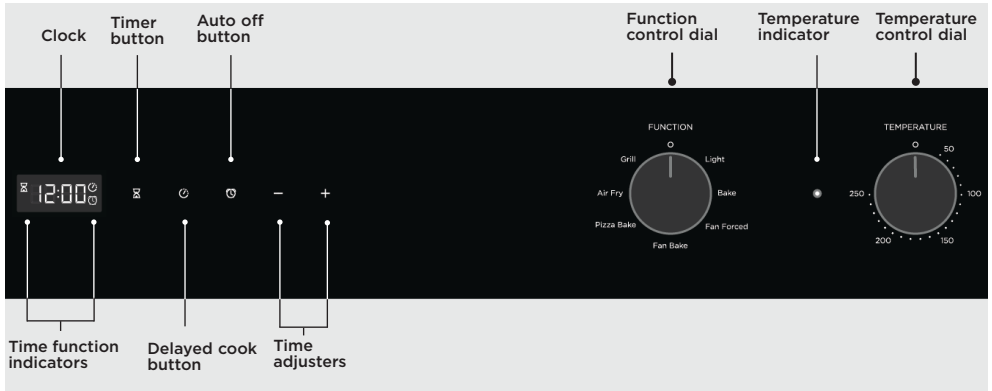
How to get the best results from your oven

- 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.
- Ensure pans do not touch each other or the sides of the oven.
- Register your product to get streamlined service support.



Air fry tray and roasting dish not shown.

GET TO KNOW YOUR APPLIANCE



CONTROL PANEL

Clock	Displays the time, timer, cooking start time, duration and end time.
Time function indicators	TIMER ⌚, DELAYED COOK 🕒 or AUTO OFF 🔌 will light up to show which time function is selected.
Timer button	Press the timer button ⌚ to access the time settings and set a timer. An alert will sound when the countdown ends.
Cooking duration button	Press the cooking duration button 🕒 to access the time settings and program cooking to run for a set duration.
Cooking end time button	Press the cooking end time button 🔌 to access the time settings and schedule cooking to end at a set time.
Time adjusters	Press PLUS + or MINUS - to adjust the time settings.
Function control dial	Turn the function control dial to select a cooking function. Available functions vary between oven models.
Temperature indicator	Lights up while the oven is heating, and turns off when the oven reaches the set temperature.
Temperature control dial	Turn the temperature control dial to set the cooking temperature.

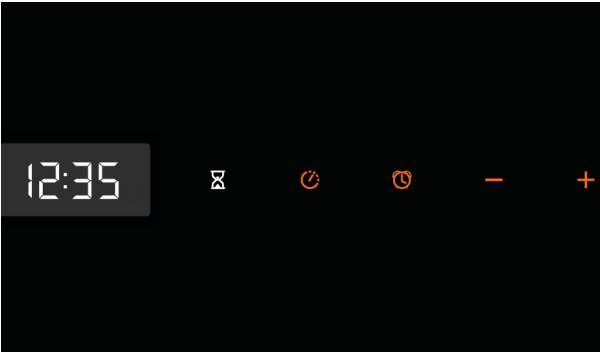
SET UP THE OVEN

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. Use **PLUS +** or **MINUS -** to set the time.

To confirm, press and hold both the cooking duration button  and the cooking end time button  until the oven beeps.



Condition the oven

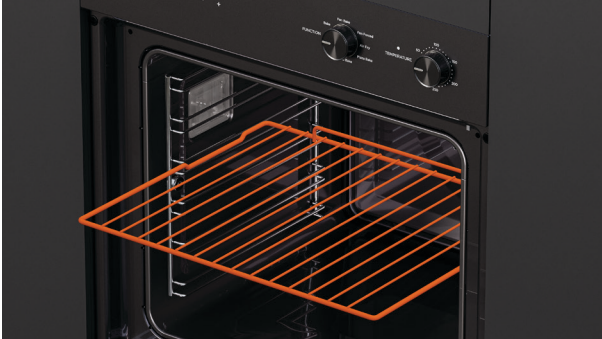
3. Select **BAKE**, then set the oven at 200°C for 30 minutes. Next, set to **GRILL** for 5 minutes, then **FAN FORCED** for 20 minutes.

For models without **BAKE**, set to **MAXI GRILL** at 200°C for 30 minutes, then **FAN FORCED** for 20 minutes.

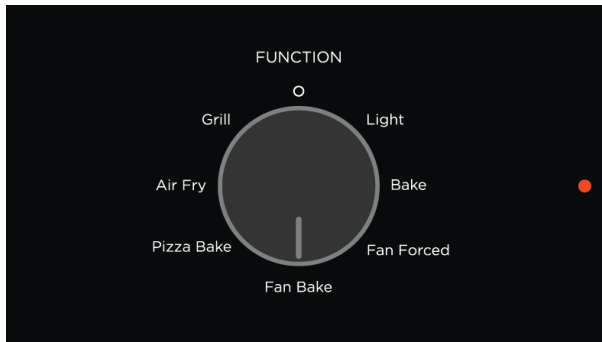
Wipe clean once oven has cooled.

SET A COOKING FUNCTION AND TEMPERATURE

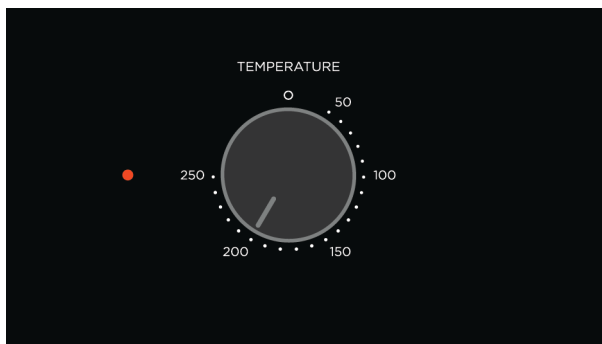
The oven will begin to heat when you set a function and a temperature.



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

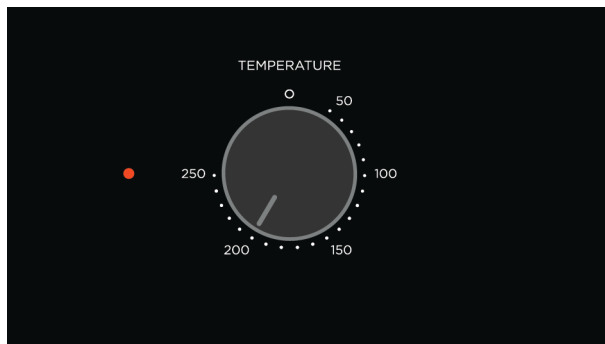


2. Turn the function control dial to select a cooking function.



3. Turn the temperature control dial to set a temperature.

SET A COOKING FUNCTION AND TEMPERATURE



Functions with preheat

The temperature indicator will light up while the oven is heating and turn off when the oven reaches the set temperature.

To prevent burning, place food in the oven once it reaches the set temperature.



Turning the oven off


Turn off the function control dial or the temperature control dial to turn the oven off.

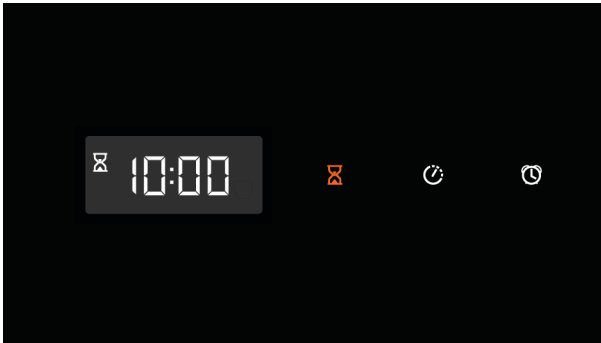
SET THE TIMER






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 and displays the clock until the last 5 minutes, then it counts down in seconds and displays the countdown. The timer does not turn the oven off.




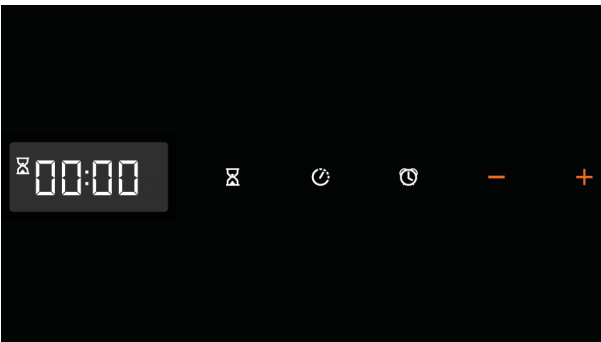
1. Press the timer button  to access **TIMER** mode. The timer indicator will flash.








2. Use **PLUS**  or **MINUS**  to set the timer.

Press the timer button  or wait 5 seconds to start the countdown.

Press the timer button  to see remaining time while the clock is displayed.



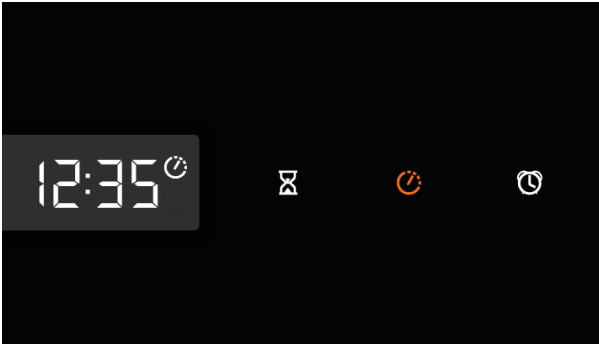
3. Press the timer button  to see remaining time while the clock is displayed. When the timer ends, an alert will sound and **0:00** will flash. Press any button to stop the alert.

To cancel the timer, press the timer button , then press and hold **MINUS** , or press **PLUS**  or **MINUS**  together, to set to **00:00**.


SET COOKING DURATION

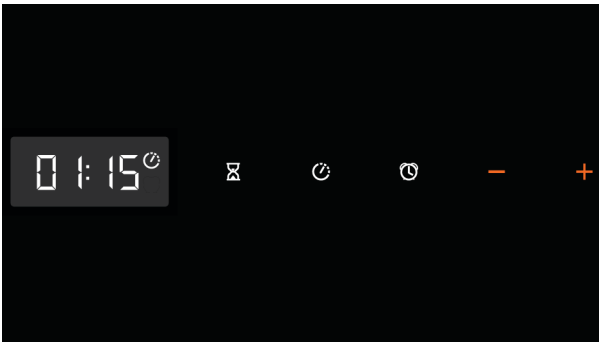




Use **COOKING DURATION** to program cooking to run for a set duration. Cover food or place it on a lower shelf in the oven to prevent food burning as the oven preheats. Recommended for use with **FAN FORCED** only.




Set a cooking duration

1. Place food in the oven, then press the cooking duration button  to access **COOKING DURATION** settings. The cooking duration indicator will flash on the clock display.



2. Use **PLUS**  or **MINUS**  to set the desired cooking duration. Include preheating time if required.

Press the cooking duration button  to confirm.



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

The oven will turn off after the set duration. Turn the dials off at the end of the cook.


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

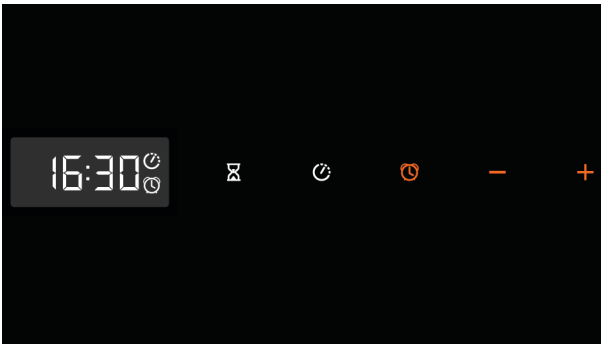
SCHEDULE COOKING END TIME




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**, **FAN GRILL** or **AIR FRY**.



1. Place food in the oven, then press the cooking duration button . Use **PLUS +** or **MINUS -** to set a cooking duration.



2. Press the cooking end time button , then use **PLUS +** or **MINUS -** to set an end time for when you want the food to be ready.



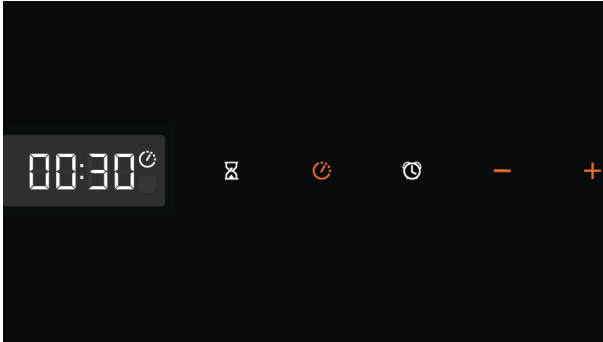
3. Set a function and temperature.

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.

Turn the dials off at the end of the cook.

ADJUST COOKING DURATION AND END TIME


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

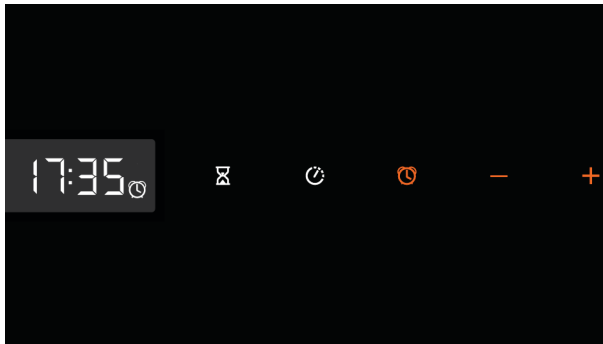


Adjust or cancel duration


Press the cooking duration button to check the set duration.

While the indicator is flashing, use **PLUS +** or **MINUS -** to adjust the set time. Set to **00:00** to cancel.


Press the cooking duration button  to confirm.



Check or adjust end time



Press the cooking end time button  to check the set end time.

While the indicator is flashing, use **PLUS +** or **MINUS -** to adjust the set time.

Press the cooking end time button  to confirm the new time.



Cancel cooking end time

Press and hold the cooking duration button  and the cooking end time button  together.

Turn the function and temperature control dials off.

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.
Maxi Grill	Intense upper heat, ideal for quick top browning. Excess moisture is removed for crisp results. No preheating required.
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.
Classic Bake	Lower heat is naturally distributed to provide even base browning and minimal top browning.

CLEAN AND MAINTAIN YOUR OVEN

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.



Care, maintenance and troubleshooting information

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

OB60SBC5B5, OB60SBC6B5, OB60SBC7B5, OB60NBC7B5

