



OB24SCDEPX1

Built-in Oven, 24", 3 cu ft, Self-cleaning

Contemporary

This Fisher & Paykel 24" Oven has a large broiler and class-leading total capacity with 11 functions for a variety of cooking styles.

Black glass

Dimensions

Depth	22 1/4"
Height	23 9/16"
Width	23 1/2"

Features & Benefits

11 oven functions

11 functions with pre-set temperatures, including Roast, Pastry Bake and Fan Forced - allow a variety of cooking styles on multiple shelves and under the large broiler. A meat probe ensures perfect results.

Self cleaning

This self-cleaning oven breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth. Heat-proof side racks can remain inside during self-cleaning.

Sized to suit

Designed for multi-shelf cooking, this built-in oven has a total capacity of 3 cu ft. allowing you to create several dishes at once.

Safe and sound

The CoolTouch door is safe to touch and full telescopic sliding shelves stay steady when pulled all the way out.

Perfect results

Unique ActiveVent technology controls moisture levels while AeroTech™ technology circulates heat evenly.

Designed to match

With their tempered black glass, stainless steel finish, and contemporary handle styling, our built-in ovens match the rest of Fisher & Paykel's kitchen appliance family.

Large broiler

This built-in oven has a generously sized broiler for producing plenty of crisp, beautifully browned food.

Bake

The Bake function radiates heat from the top and bottom of the oven whilst natural convection currents evenly distribute heat. Moisture is retained to provide light, succulent dishes. For best results, only bake on one shelf at a time.

Aero™ Bake

Aero™ Bake generates heat at the top and bottom of the oven, with the fan creating airflow throughout. The increased airflow speeds up cooking so oven temperatures can be lowered for most recipes. Ideal for baking biscuits, muffins and cakes.

True Aero™

The True Aero™ function is great for multi-shelf cooking. Heat is generated at the rear of the oven and is distributed evenly throughout by the fan.

Aero™ Pastry

The Aero™ Pastry function is similar to Classic Bake with the addition of a fan which circulates hot air around the cavity. It is ideal for recipes that need intense heat from the bottom but still require some heat on the top, such as pies and tarts.

Roast

Roast is a specialised function that combines the power of Grill with the long, slow heating ability of Bake. Your food receives 20 minutes of grill power before the oven automatically reverts to Bake at the desired temperature. This provides food with a crisp, flavoursome exterior and a succulent interior.



A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 1.888.936.7872 W fisherpaykel.com

Vent Bake

Vent Bake is ideal for slow-roasting meat. Excess moisture is eliminated from the cavity, which promotes the slow development of delicious savoury flavours. The heat from the upper and lower elements gently cooks the meat to give a succulent and tender result.

Rapid proof

Rapid Proof generates a gentle heat from the top and bottom of the oven, providing an optimum warm and draft-free environment for proving dough.

Aero™ Broil

The intense heat and radiation of the Aero™ Broil function works well for cooking large cuts of meats, so they are moist inside and crisp on the outside.

Warm

Warm is limited to very gentle temperatures. It isn't intended as a cooking function but is designed to keep food warm and limit the progression of cooking.

Maxi Broil

The Broil function delivers intense heat from the inner region of the top element when you need to quickly grill one or two portions. Perfect for cooking crispy chicken breast, steak and fish. The intensity can be finely controlled; 'HI' is ideal for quick surface browning.

Self clean

Self-Clean activates a high temperature for two to three hours to break down residue to a light ash - this is easily removed with a damp cloth. For best results, wipe down the inside of your oven door before you use this function.

Specifications

Accessories

3-Pc Anti-Splatter Grill System	•
Full extension telescopic sliding shelves	1 set (part 565048)
Meat probe (optional)	•
Pyrolytic-proof shelf runners	1 set
Step down wire shelf	•

Capacity

Shelf positions	6
Total capacity	3 cu ft
Usable capacity	2.5 cu ft

Cleaning

Acid resistant graphite enamel	•
Pyrolytic self-clean	•
Pyrolytic-proof shelf runners	•
Removable oven door/s	•
Removable shelf runners	•

Consumption

Supply voltage	240 V
----------------	-------

Controls

Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Behind glass capacitive touch buttons	•
Celsius/Fahrenheit temperature	•
Electronic clock	•
Interior light	2 x 25W (halogen)
Precise electronic temperature control	•
Sabbath mode	•
Turned stainless dials with illuminated halos	•

Cooking modes

Aero™ Bake	•
Aero™ Broil	•
Aero™ Pastry	•
Bake	•
Maxi Broil	•
Oven functions	11
Rapid proof	•
Roast	•
Self-clean function	•
True Aero™	•
Vent Bake	•
Warm	•

Details

UPC Code	822843812059
----------	--------------

General Features

ActiveVent™ system	•
AeroTech™ technology	•
Automatic rapid pre-heat	•
Electronic capacitive touch controls	•
Full extension telescopic sliding shelves	1 set
Internal light	2 x 25W (halogen)
Pyrolytic-proof shelf runners	•
Self-clean function	•
Soft-close doors	•
True Convection Oven	•
Whisper Quiet Cooking	•

Performance

Broil	3000W
CoolTouch door	Triple glazed

Power requirements

AMP draw	19 A
Supply frequency	60 Hz
Supply voltage	208 - 240 V

Safety

Advanced cooling system	•
Balanced oven door	•
Catalytic venting system	•
Control panel key lock	•
CoolTouch door	•
Full extension telescopic shelves	•
Non-tip shelves	•

Style And Series

Product Style	Contemporary
---------------	--------------

Warranty

Warranty	2 years
----------	---------

SKU	81205
-----	-------

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. © Fisher & Paykel Appliances Ltd 2018

Other product downloads available at fisherpaykel.com

fisherpaykel.com