



OB24SCDEPX1

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

Contemporary

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

Black glass

Dimensions

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

Features & Benefits

Cooking flexibility

This built-in oven has 11 functions with pre-set temperatures, including Roast, Pastry Bake and Fan Forced - allowing you to use a variety of cooking styles. Our 24" ovens include a large broiler for all your grilling needs.

Sized to suit

Designed for multi-shelf cooking, this built-in oven has a total capacity of 3 cu ft. allowing you to fit a large family meal and a pie for dessert.

Fast pre-heat

Our built-in ovens have a fast preheat time. They feature ActiveVent - a unique technology that controls moisture levels, essential when cooking a turkey or a pie. AeroTech technology circulates heat evenly, ideal for multi shelf cooking. We've created the perfect accessory to help prevent undercooking or overcooking your next roast. Make sure your meat dishes are cooked to your exact taste with a meat probe.

Safe and sound

The CoolTouch door with triple glazing and cooling system is safe to touch from the outside, protecting your hands and the surrounding cabinetry. Getting large dishes in and out of the oven is easy with full telescopic sliding shelves that stay steady - even when pulled all the way out. This model comes with a gentle soft close door.

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.

Designed to match

With their premium handle styling and stainless steel finish, our built-in ovens are designed to match the rest of Fisher & Paykel's kitchen appliance family.

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.



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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.

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
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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
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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**

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