
30" COMBI-STEAM OVEN

CARE AND MAINTENANCE

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FISHER & PAYKEL

NZ AU

30" COMBI-STEAM OVEN

MINIMAL

OS30SMUB3, OS30SMUG3, OS30SMUNB3, OS30SMUNG3,
OS30NMUB3, OS30NMUG3, OS30NMUNB3, OS30NMUNG3

CONTEMPORARY

OS30SCUDX3, OS30NCUDX3

PROFESSIONAL

OS30SPUX3, OS30NPUX3

GET TO KNOW YOUR APPLIANCE

Touchscreen display

Control dial*

Sliding shelf
Light

Water tank

Side rack

Step down wire shelf

Sliding shelf

Wired temperature sensor

Small perforated steam dish

Large perforated steam dish

Roasting dish

Large steam dish

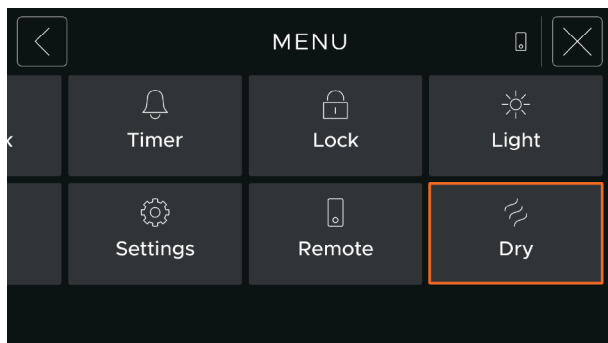
Handleless model door-opening tool, broil rack and smokeless broil tray not shown.


*some models only

DRY THE OVEN



Run a **DRY** cycle after using steam methods or functions to remove moisture from the oven.



1. Go to **MENU**  and select **DRY**.



2. Wipe any excess water from the base of the oven, then press **START**.

A progress bar will show while the drying cycle is running.

CLEAN THE OVEN



Key steps to maintain your oven

- Clean surfaces with a damp cloth, and dry them with a lint-free cloth.
- Clean the door after each use.
- Run regular **CLEAN** cycles.
- Descale to remove mineral buildup.



We do not recommend:

- Scouring pads
- Stainless steel cleaners or polishes
- Abrasive, acidic, alkaline or solvent cleaning products.

Always allow the oven to cool to a safe temperature. Turn off the power supply before doing any manual cleaning or maintenance.

DO NOT CLEAN

Oven seal

Do not clean or remove this part. Take care not to rub, damage or move the oven seal.

CLEAN AFTER EACH USE

Oven door

Wipe clean with a soft cloth and a mixture of warm water and dishwashing liquid.

For stubborn stains

Mix baking soda and warm water with a non-abrasive scrubbing pad, then wipe dry with a soft, lint-free cloth.

Oven cavity

Clean up easy-to-reach spills, food or grease stains to prevent them becoming baked on.

Clean enamel surfaces with a damp cloth and a solution of hot water and mild detergent or an ammonia-based cleaner. Wipe dry with a soft cloth.

For stubborn spills

You can remove the oven door for greater cleaning access. See 'Remove the oven door'.

Temperature sensor

Wipe clean with a damp cloth and dishwashing liquid. Wipe dry with a microfibre cloth.

- Do not put in the dishwasher.
- Do not immerse in water.
- Do not clean with oven cleaner.

CLEAN REGULARLY

Racks, wire shelves, pans and trays

Clean with a mild detergent and hot water.

CLEAN THE OVEN

Water tank

We recommend emptying any water from the tank after each use. Clean the tank with a mild detergent and warm water taking care not to wash the silicone grease off the hose valve. Rinse the tank and hose thoroughly, then air dry or wipe dry with a microfibre cloth. Ensure the hose is attached securely.

Sliding shelves

Wipe clean with a damp cloth and dishwashing liquid.

- Do not wipe off the white lubricant (visible when the shelf is extended).
- Do not put in the dishwasher.
- Do not immerse in water.
- Do not clean with oven cleaner.

Oven door frame and plastic corner clips

Clean with mild detergent and hot water. Wipe dry with a microfibre cloth.

Control Panel

Use only a soft, damp cloth with mild detergent. Anything else may scratch and damage the control panel glass and screen.

- Do not use oven cleaners, harsh or abrasive cleaners.
- Do not use scouring pads, steel wool or sharp metal scrapers.

Dial

Clean with a solution of mild detergent and hot water, then wipe dry.

- Do not use stainless steel or oven cleaner.

Stainless steel surfaces

Clean with mild detergent and hot water. Wipe dry with a microfibre cloth.

For stubborn stains, use a suitable stainless steel cleaner and polish.

- Ensure that your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your oven.
- Always rub the stainless steel in the direction of the steel grain.

Glass panes

Wipe clean with a soft cloth and a mixture of warm water and dishwashing liquid.

You can take the inner pane out to clean it. See 'Remove the inner pane.'

STEAM CLEAN THE OVEN

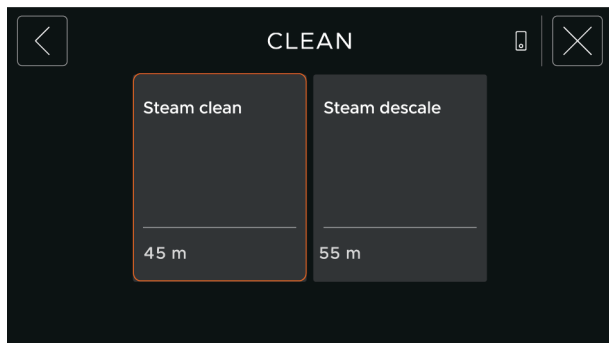


Run **STEAM CLEAN** regularly to help lift stubborn stains from inside your oven. The steam clean cycle has four stages:

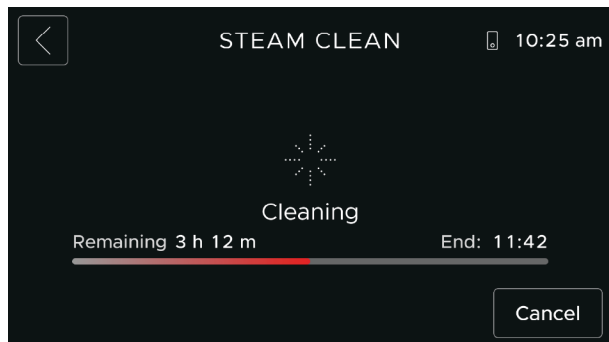
FILL TANK
with water

WIPE
glass and cavity

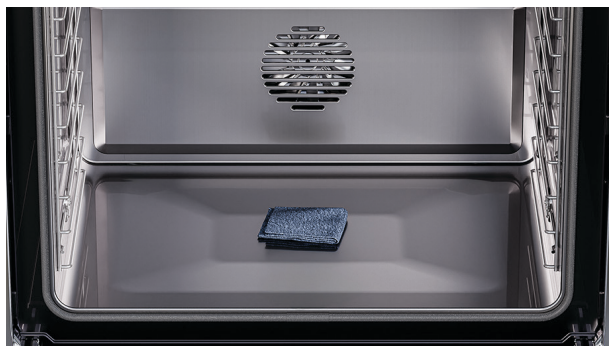
DRY
with heating cycle



1. Go to **MENU**  and select **CLEAN**, then **STEAM CLEAN**.



2. Remove all shelves and accessories and fill the water tank, then start the cycle. A progress bar will show while **STEAM CLEAN** is running, and while a cooling cycle is running.



3. Wipe the oven and door glass with a soft cloth, and follow the onscreen instructions to start the **DRY** function.

DESCALE THE OVEN

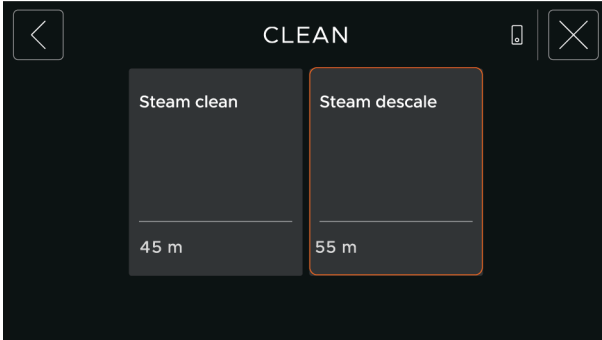


Run **DESCALE** when alerted to remove mineral build-up in your oven and maintain steam functions. The descale cycle has three stages:

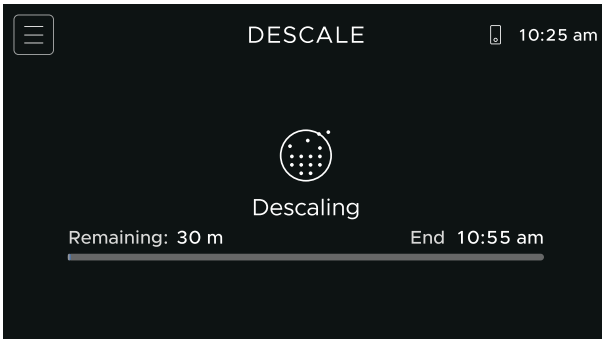
FILL TANK
with solution

FLUSH
with fresh water

FINISH
after 55 mins

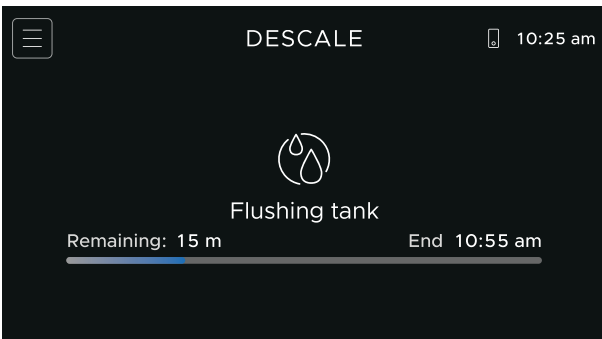


1. Go to **MENU**  and select **CLEAN**, then **STEAM DESCALE**.



2. Remove the tank and fill it with descaling solution, then reinsert the tank to start the cycle.

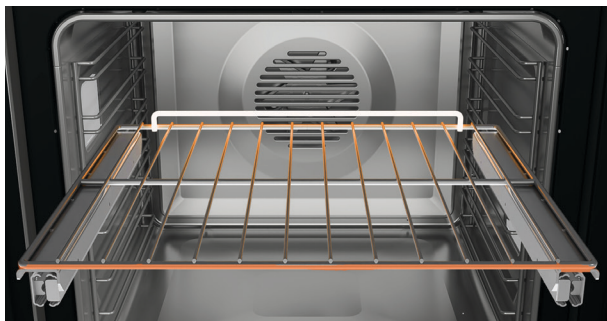
A progress bar will show at each step of the descaling process.



3. Follow the onscreen instructions for each step of the process.

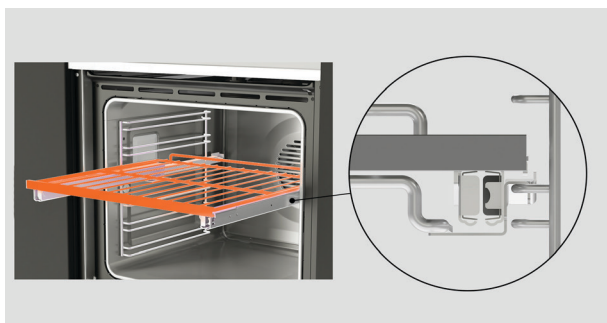
When **DESCALE** is complete, wipe the base of the cavity to remove any excess moisture.

ADJUST THE SHELVES

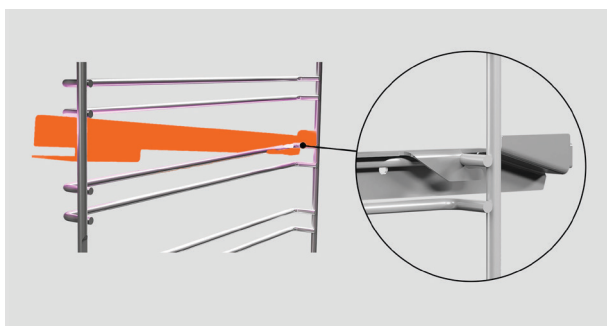


Sliding shelves

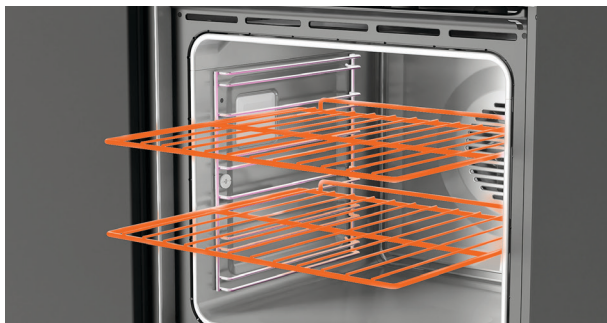
1. To remove, grip at the front, holding the wire shelf and frame together, then tilt and pull shelf out.



2. To refit, place the shelf on top of the side racks, and push into the oven, with the guard rail at the back.



3. Ensure the rear tags are hooked over the side racks on both sides.



Wire racks

Tilt and pull to remove.

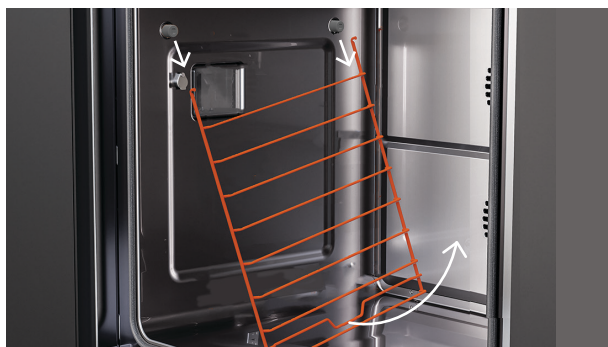
To refit, slide rack between rails on the side racks. Ensure the guard rail is at the back.

REMOVE THE SIDE RACKS

Remove the side racks to access the oven lights or to make it easier to clean inside the oven. Make sure the oven has cooled down first.



1. Remove all shelves, then unscrew the nut that holds the rack in position. Use your fingers or a coin to loosen it.



2. Pull the base of the rack clear of the screw, then pull the rack down to separate it from the studs at the top.



3. To replace, fit the top of the rack into the studs, then push the base of the rack flush against the side of the oven.

Refit the nut at the base of the rack, and tighten it to secure.

OPEN HANDLELESS OVEN MANUALLY

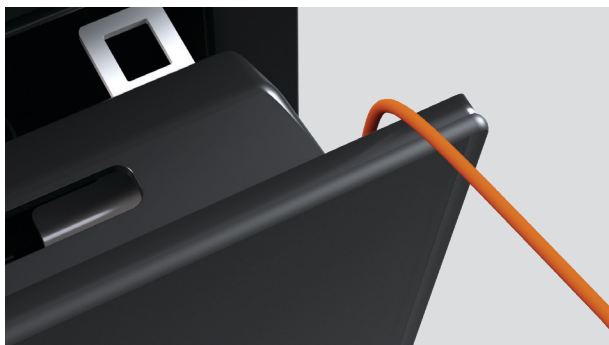
You can open your handleless oven door manually during a power cut, or while the oven is in Sabbath mode, by using the supplied door-opening tool.



1. Hold the door opener by the loop, with the short end pointing to the right.



2. Carefully insert the door opener at the top right of the oven, between the centre louvre and the top of the door.



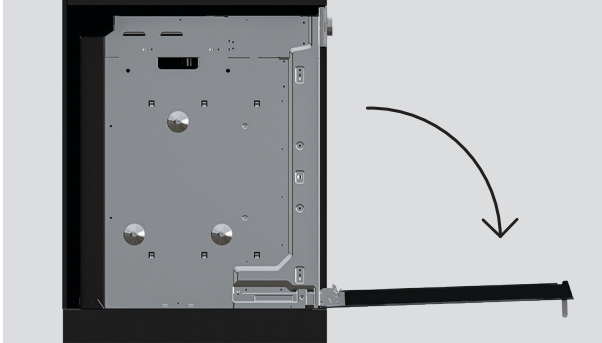
3. Rotate the door opener 90 degrees clockwise, then gently pull the door open.

Do not force the door opener if it doesn't turn freely as this could cause damage.

REMOVE THE OVEN DOOR

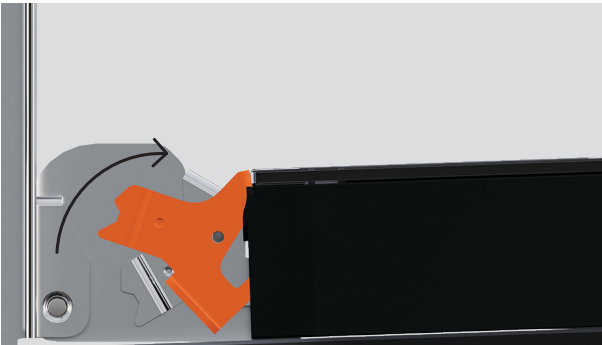
The oven door can be removed for better cleaning access. Make sure the oven has cooled down before removing the door.

The door is heavy and should be lifted by two people. Take care while removing and refitting.

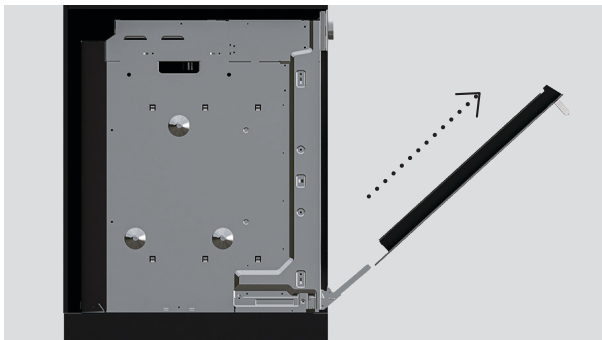


1. Open the door fully, and locate the hinge locks on either side of the door.

Push the locks upwards to release.



2. Pull the locks up to release.



3. Hold the door on both sides, and partially close it. Carefully pull the door away from the hinges to remove it, and place on a soft, clean and flat surface.

REMOVE THE INNER PANE

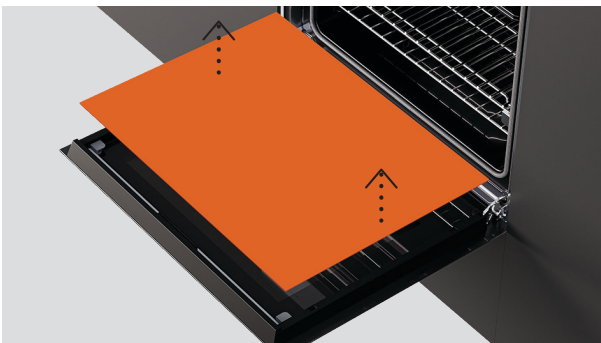
The oven door is made up of multiple glass panes. You can remove the inner pane for cleaning, but take care when handling the glass. It may shatter if you bump corners or edges.

- Do not force the glass if it feels difficult to remove or refit.
- Do not use the oven without all glass correctly in place.
- Do not use the oven if you notice damage, such as chips or cracks, on the glass.

Follow the instructions carefully. Refitting the glass incorrectly may damage the oven and void your warranty. Contact Customer Care for support if required.



1. Open the door fully. Hold the bottom edge of the inner pane, and slide the pane towards the top of the door to release it.



2. Lift the pane up to remove it, and place it on a flat, protected surface. Clean the glass as required. See 'Care and cleaning.'

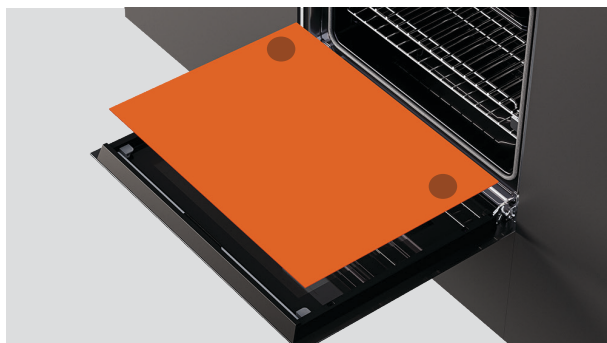
REMOVE THE INNER PANE



3. To refit, make sure the glass is facing the correct way. The logo should be closest to the bottom of the door but orientated so you can read it.



4. Lower the pane carefully onto the door so that the retaining clips at the top of the pane fit into the slots on the sides of the door.

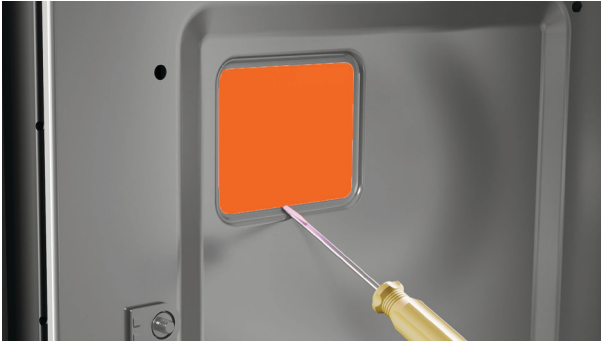


5. Press down on both sides of the pane near the bottom of the door, so the pane locks into place.

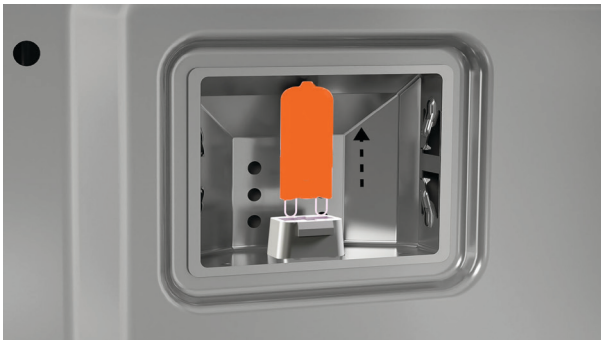
REPLACE OVEN LIGHT

You can replace the oven light, but this is not covered by your warranty. Turn off the power supply to the oven before replacing the light.

The oven uses G9 220 - 240V/25W halogen light bulbs. Replacement bulbs are available via www.fisherpaykel.com.



1. Remove all shelves and side racks, then use a flathead screw driver to carefully prise off the glass light bulb cover.



2. Remove the faulty bulb from the socket.



3. Hold the new bulb in a soft cloth to avoid touching it as this will reduce its lifespan. Insert the bulb in the socket, then replace the cover.

General

Why will the product not turn on?

- No power. Make sure it is connected to the power supply and switched on at the wall.
 - Check the circuit breaker, or check if there is a power cut in your home or area. If the product still won't turn on, call Customer Care or your Authorised Service Centre.
-

Why is the display not working?

- The controls may be locked. Press and hold the screen to unlock.
-

Why isn't the oven heating up?

- If the oven is heating but not reaching the set temperature, the door may not be closed or sealing properly.
 - Ensure the door is closed properly and isn't being opened too often, or try removing and refitting the door. Refer to 'Remove the oven door' for instructions.
 - If the display is working but the oven is not heating at all, it may be in Demo mode. Call Customer Care or your Authorised Service Centre.
-

Why is there a minimum temperature I can set?

- For food safety reasons, the oven has factory set minimum temperature settings depending on the function or method selected. Try selecting a different function or method that is designed for lower temperatures.
-

Why is the fan running while the oven is heating?

- The fan will run as part of the preheating stage to help the oven get up to temperature quickly. Depending on the function or method selected, the fan will turn off after the oven has heated.
-

Why aren't the lights turning on when I open the door?

- The light bulb(s) may have blown. Refer to 'Replace the oven light'.
 - The door may not be closed or sealing properly. Ensure the door is closed properly and isn't being opened too often, or try removing and refitting the door. Refer to 'Remove the oven door' for instructions.
-

Why isn't the oven door straight?

- The oven door has been fitted incorrectly. Try removing and refitting the door. Refer to 'Remove the oven door' for instructions.
-

What do I do if the door glass is cracked, chipped or shattered?

- Do not use the oven. Contact a Fisher & Paykel trained and supported service technician or Customer Care.
-

Why can't I access the oven settings?

- The oven is on or set for automatic cooking and cannot be adjusted. Turn the oven off and on or wait for automatic cooking to finish.
-

Why is there hot air blowing out of the vents after the oven has turned off?

- The cooling fans will continue to run after the oven is turned off to ensure the oven cools properly. These will automatically turn off once the oven has cooled.
-

Why is there moisture building up in the oven during cooking?

- Steam and other cooking methods generate moisture. Wait for the oven to cool, then wipe it dry.
-

Why is the drip tray overflowing?

- The drip tray needs to be cleaned or emptied. Wait for the oven to cool then wipe with a sponge or soft cloth, or lift up to remove and empty.
-

Why is there a burnt smell coming from the oven?

- There may be food burnt onto the oven base. We recommend placing a solid tray below the perforated dish to prevent drips, and cleaning up any spills as soon as they happen.
-

Why does the screen say water level is too low when there is still water in the tank?

- The tank needs a minimum amount of water in it to use steam cooking. Refill the tank.
-

Why does the screen say the tank isn't installed after I replace it?

- The tank may not be fully back in place. Try removing and replacing it and ensure it is pushed fully into the compartment.
-

Why can't I access steam cooking?

- The oven may need to be descaled. Follow the instructions onscreen or refer to 'Descale the oven.'
-

Why is there a water stain in the base of the oven?

- This can be caused by water hardness. Ensure the oven base is wiped clean regularly after cooking and before running a dry cycle.
-

Why isn't the steam tank compartment opening or closing?

- There might be something in the way. Check there are no obstructions.
 - If the problem persists contact a Fisher & Paykel trained and supported service technician or call Customer Care.
-

Why does the oven make noises when cooking with steam?

- These are normal sounds made by the steam generator as it boils the water.
-

Why is the steam generator overheating?

- The oven may need to be descaled. Follow the instructions onscreen or refer to 'Descaling'.
 - The water hardness setting may be incorrect for the water hardness in your area. If you live in an area with hard water, you may need to increase the water hardness level. Refer to 'Water hardness' for instructions.
-

FAULT CODES

If there is a fault with your oven, it will beep and display an alert.

What to do

Follow the onscreen instructions or the steps in the following table to try and fix the issue and clear the alert.

Do not turn the oven off at the wall unless it is completely cool. Turning off the power while the oven is hot may damage the oven and its surrounding cabinetry.

FAULT 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.
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.• Contact a Fisher & Paykel trained and supported service technician or Customer Care.

If the fault code disappears, you can continue to use your oven.

If the problem persists, note the fault code and contact Customer Care.

