
30" COMBI-STEAM OVEN

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FISHER & PAYKEL

US CA

30" COMBI-STEAM OVEN

MINIMAL

OS30SMUB3, OS30SMUG3,
OS30SMUNB3, OS30SMUNG3

CONTEMPORARY

OS30SCUDX3

PROFESSIONAL

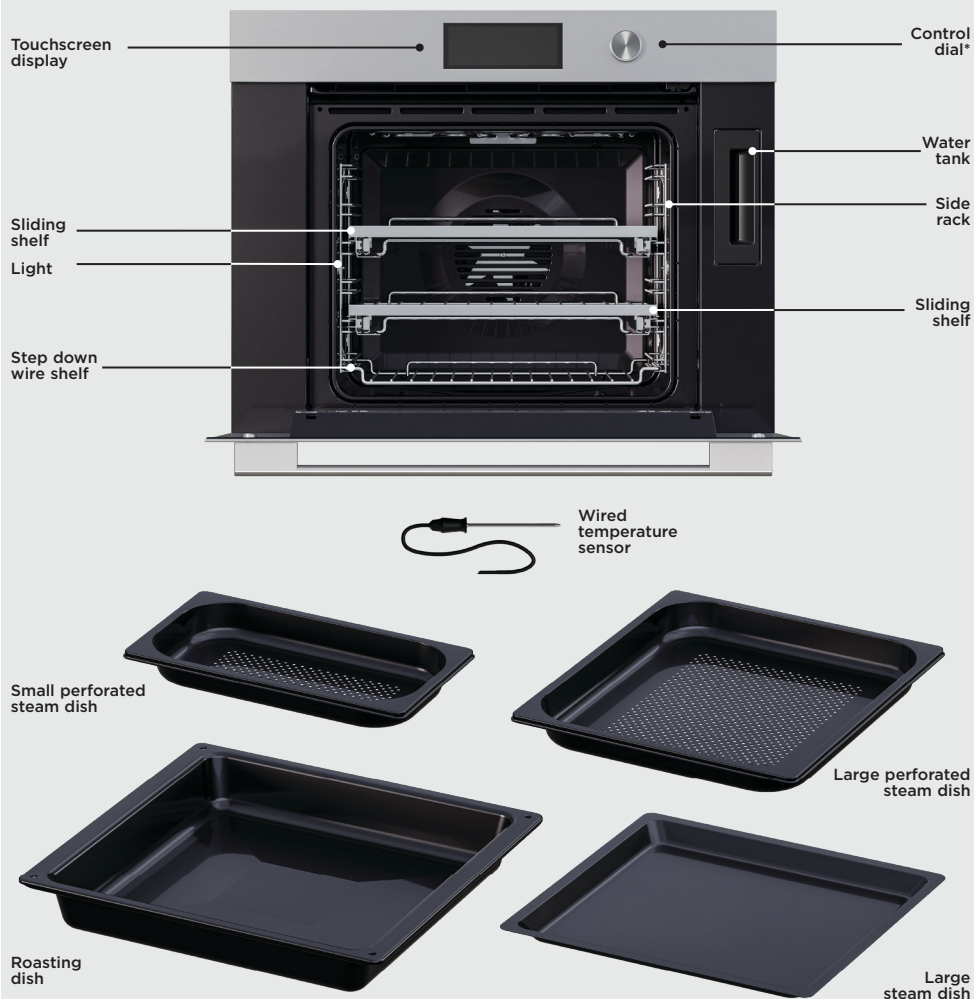
OS30SPUX3

GET TO KNOW YOUR APPLIANCE



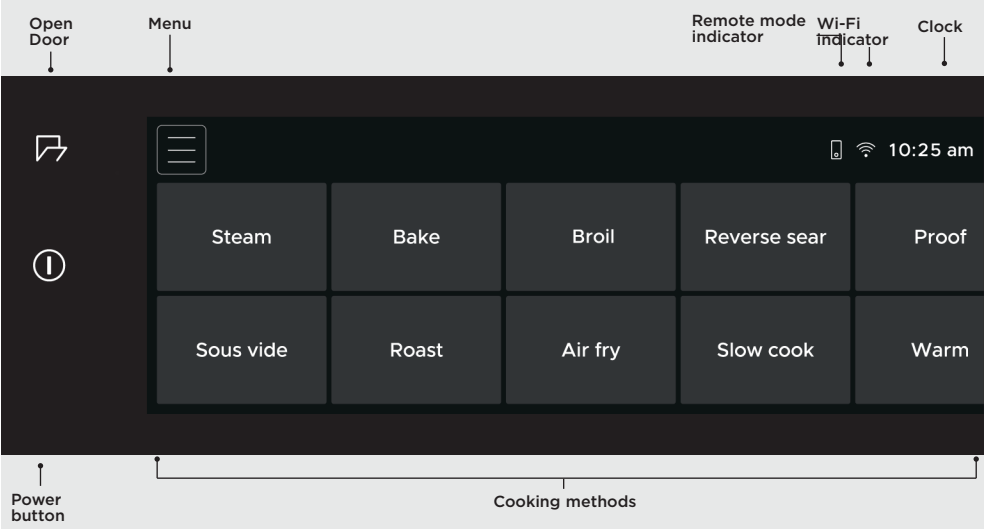
How to get the best results from your oven

- Download the app to use remote mode and get updates.
- Set up and condition the oven before you use it.
- Run regular **CLEAN** cycles.
- Register your product to get streamlined service support.



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

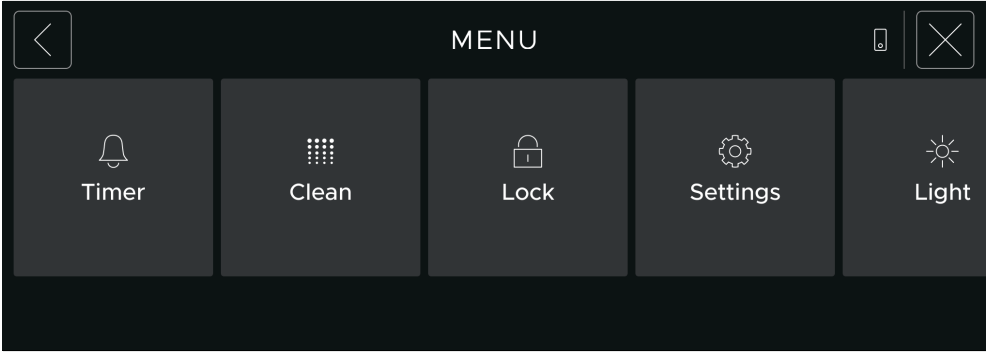
*some models only



HOME SCREEN	
Control dial*	• Turn the dial to scroll. • Press to select. • Press and hold to go back.
Open Door button**	Press and hold to open or close the oven door.
Power button	Press and hold to turn the display on when oven is in standby. The oven will go into standby after a period of inactivity, and the display and clock will turn off. The power button will pulse if Remote Mode is enabled.
Menu	Press to access additional features and settings.
Cooking methods	Choose from a range of optimized cooking methods or traditional functions.

*Contemporary models only

**Handleless models only



MENU		
	TIMER	Set a timer to keep track of cooking times or as a general timer. The timer does not turn the oven off.
	CLEAN	Set a CLEAN cycle to clean the inside of the oven. Refer to Care and Maintenance guide for full instructions.
	LOCK	Lock the controls to prevent accidental use. When locked, the controls will be unresponsive and the appliance will not turn on. Press and hold the screen anywhere to unlock.
	SETTINGS	Adjust the settings to suit your preferences or set up a Wi-Fi connection.
	LIGHT	Press LIGHT to turn the oven lights on or off.
	DRY	Set a DRY cycle to dry the inside of the oven after cooking with steam.
	REMOTE	Connect appliance to your mobile device to operate it remotely via the app.
	BACK	Go back one level.
	EXIT	Press to return to the home screen.

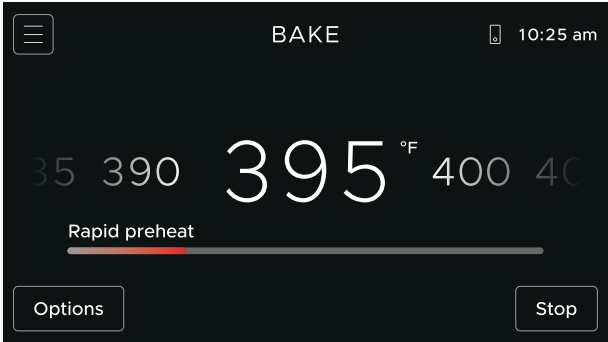
SET UP THE OVEN

We recommend conditioning your oven for 1 hour before initial use to eliminate any manufacturing residue. A small amount of smoke may be present. Ensure the kitchen is well ventilated.



Remove cable ties

Remove any packaging and the cable ties that are securing the shelves and trays.



Condition the oven

Select **BAKE**, then **SKIP**, and set the oven at 200°C for 30 minutes.

Select **OPTIONS**, **CHANGE FUNCTION**, and set to **AERO BROIL** for 5 minutes, then **TRUE AERO** for 20 minutes.

Wipe clean once oven has cooled.

WATER HARDNESS (PPM)	LEVEL
0 - 100	ZERO
100 - 250	ONE
250 - 350	TWO
350 - 450	THREE

Set water hardness level

In **SETTINGS**, select **DESCALE WATER HARDNESS** and set hardness level before first using steam-assisted functions.

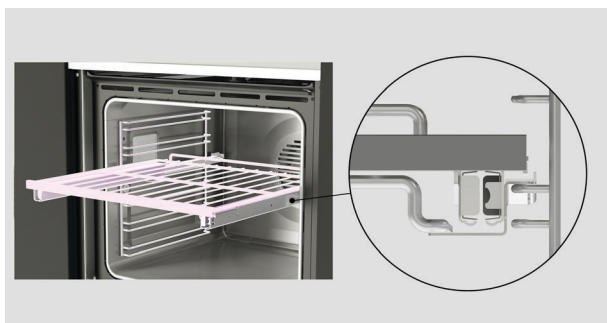
Contact local water supplier to confirm level.

ADJUST THE SHELVES

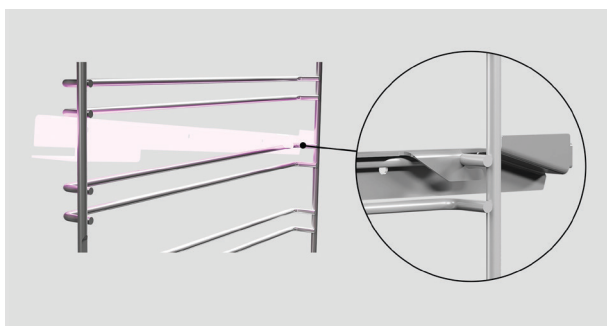


Sliding shelves

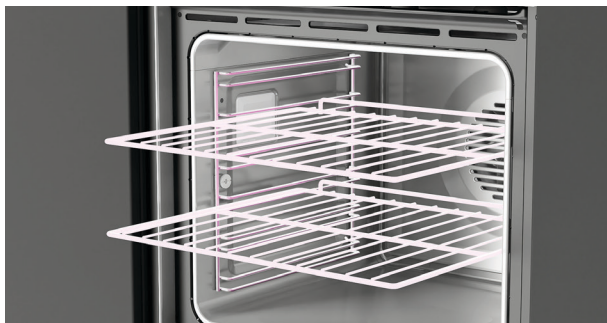
1. To remove, grip at the front, holding the wire shelf and frame together, then tilt and pull shelf out.



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.

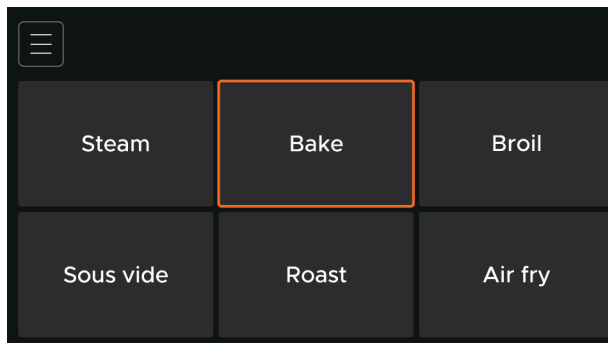
To refit, slide rack between rails on the side racks. Ensure the guard rail is at the back.

SELECT A COOKING METHOD OR FUNCTION

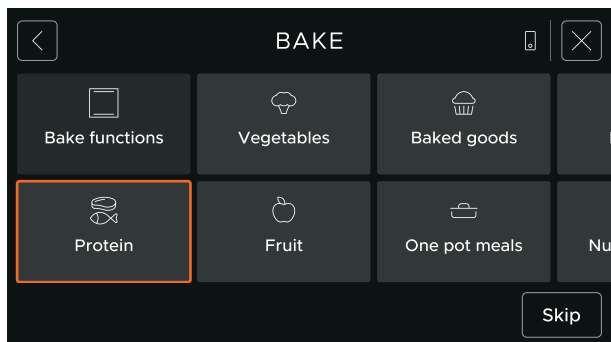
Select a cooking method and follow onscreen prompts for an optimized cooking environment, or choose from a range of traditional cooking functions.



1. Position the shelves at the desired height.

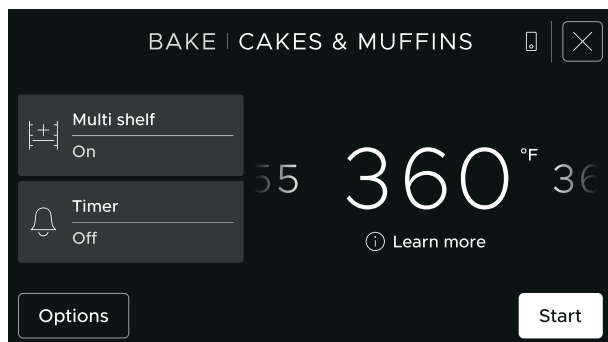


2. Select a cooking method or scroll to select **TRADITIONAL FUNCTIONS**.
For steam-based selections, you'll be prompted to fill the water tank.



3. Select a food type or function as required.

SELECT A COOKING METHOD OR FUNCTION



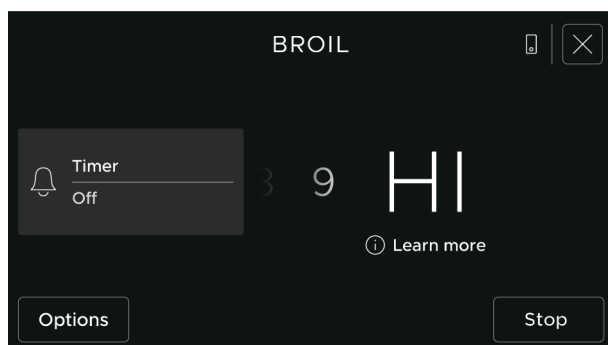
4. Adjust the temperature if needed and add any additional timers or cooking options, then press **START**.

Press **STOP** at any point during cooking to turn the oven off.



Methods with preheat

A progress bar will show while the oven is heating. To prevent burning, place food in oven once oven reaches temperature.



Methods without preheat

If there is no progress bar, place food in the oven when you start the cook.

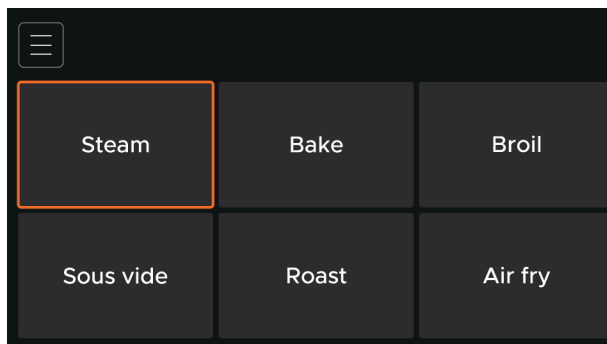
Press **STOP** at any point to turn the oven off.

USE STEAM METHODS AND FUNCTIONS

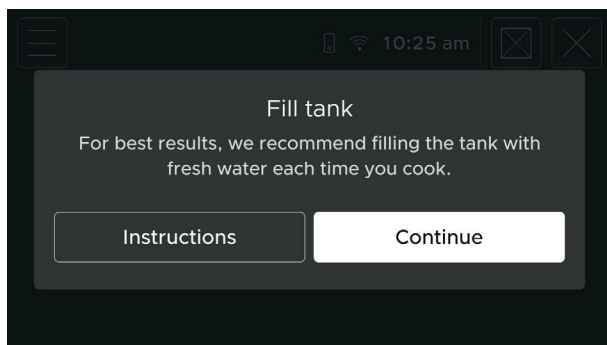


Use **STEAM** cooking methods and functions to add moisture to the cooking environment and enhance cooking performance. The steam level adjusts automatically to suit the cooking method and food type.

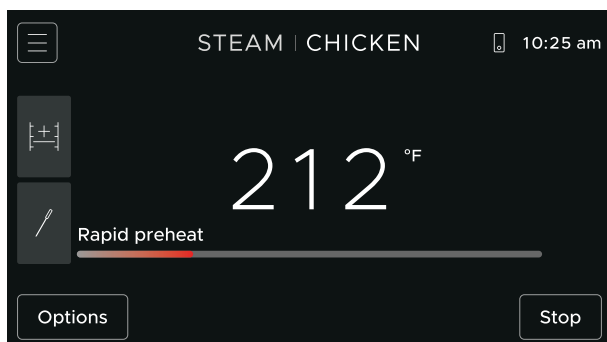
Fill the tank with fresh water first. See 'Fill the water tank'.



1. Select a steam method or steam function as desired.



2. Fill the water tank before starting a steam-based cook or when prompted.



3. Adjust the temperature if needed and add any additional timers or cooking options, then press **START**.

Press stop at any point during cooking to turn the oven off.

FILL THE WATER TANK



Before using any steam methods or functions, you'll need to fill the water tank. For best results, we recommend filling the tank with fresh water before you cook.



1. Open the oven door and pull the water tank out of its compartment.



2. Fill with fresh water, taking care not to fill past the MAX FILL line.

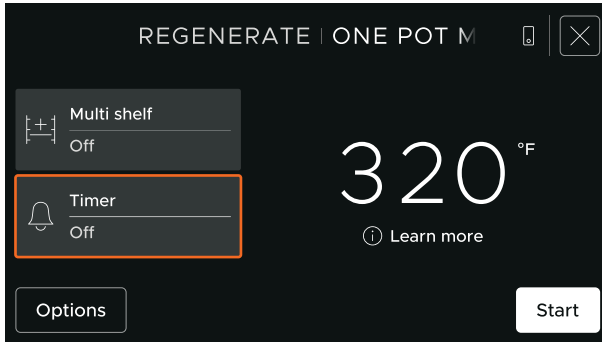


3. Refit the tank in the compartment.

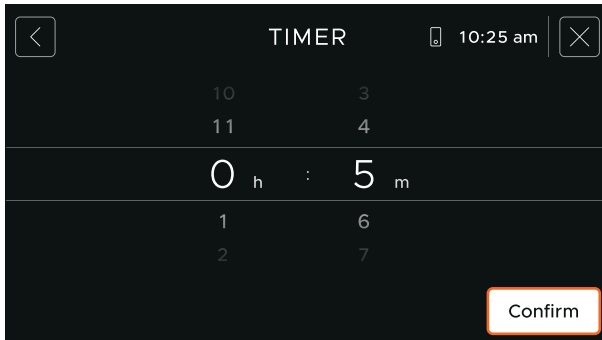
SET THE TIMER



Use the timer to keep track of cooking times or as a general timer. The timer does not turn the oven off.



1. Select **TIMER** from the menu or from the cooking screen.



2. Scroll to set the desired duration, then press **CONFIRM** to start the countdown.



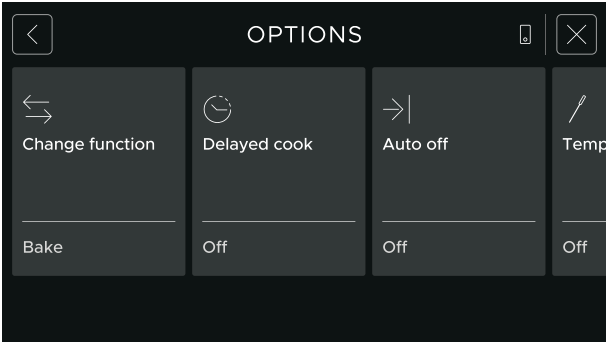
3. The remaining time will show on the screen. Press it to adjust or cancel the timer.

When the timer is complete, an alert will sound and a message will show on the screen. Press **DONE** to dismiss the message.

SET DELAYED COOK OR AUTO OFF



You can set **DELAYED COOK** or **AUTO OFF** when using most cooking methods or functions. Use **DELAYED COOK** to set the oven to turn on later, cook for a set duration and turn off at a set time. Use **AUTO OFF** to set the oven to turn off after a set duration.



Press **OPTIONS** on the cooking screen, then select **DELAYED COOK** or **AUTO OFF**.

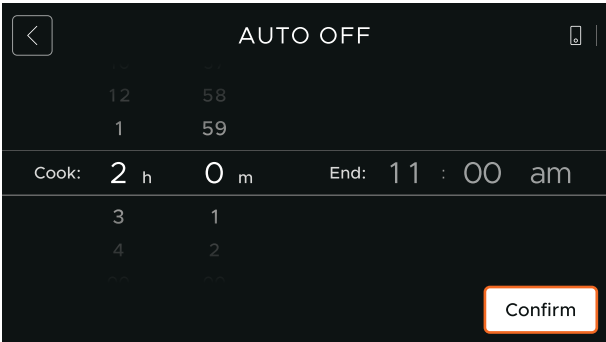


Delayed cook

Set a cook duration and a cooking end time, and press **CONFIRM**.

Cover food or place it on a lower shelf in oven to prevent burning as the oven preheats.

Not recommended with **BROIL**, **AERO BROIL**, **PROOF**, **DEFROST** or **AIR FRY**.



Auto off

Set a cook duration, and press **CONFIRM**.

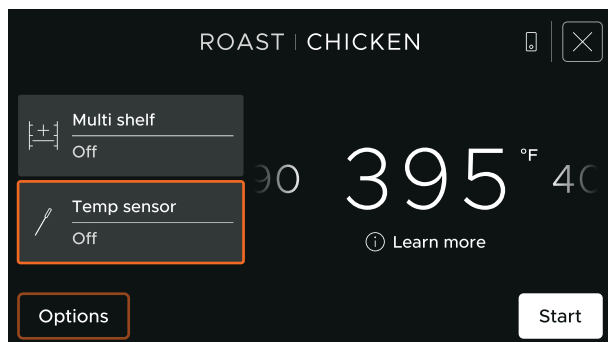
The oven will turn off after the set duration.

USE THE TEMPERATURE SENSOR

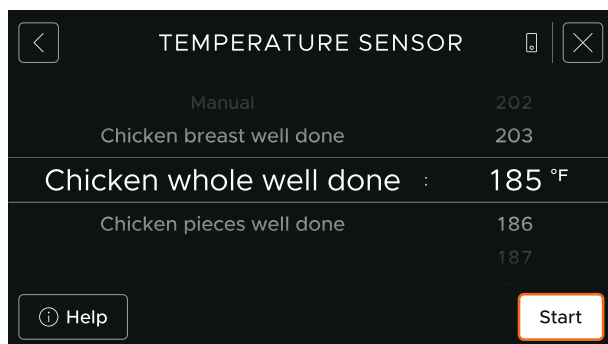


Use the wired temperature sensor or a compatible wireless sensor to monitor your cook to achieve your desired doneness.

Insert the sensor into the thickest part of the protein, avoiding fat and bone, and ensure the tip doesn't protrude or touch cookware.

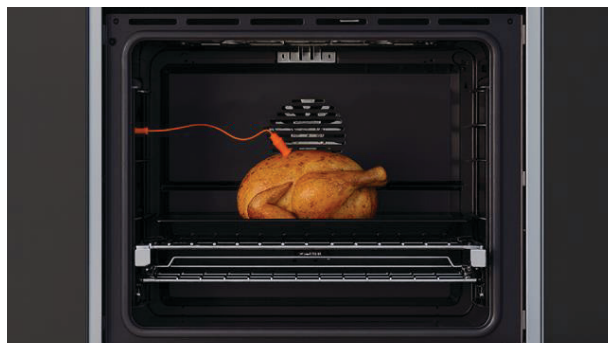


1. Select a cooking method or function and press **OPTIONS** or **TEMP SENSOR**.



2. Select the relevant protein and desired doneness or removal temperature, then press **START**.

Allow your oven to preheat if necessary.



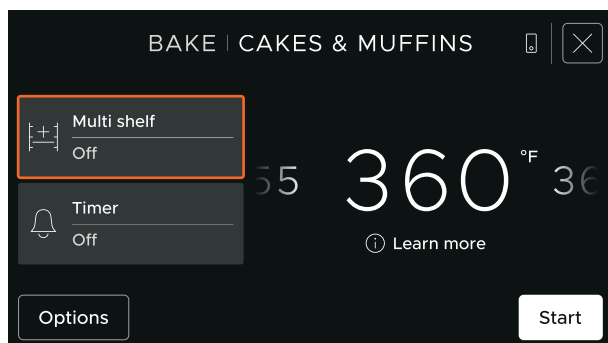
3. Place food in the oven. If using the wired sensor, plug it into the socket on the inside-left of the oven until it clicks into place.

Rest meat before serving to allow the internal temperature to rise.

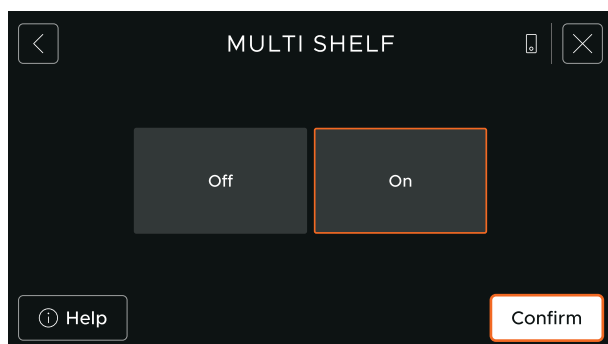
USE MULTI SHELF



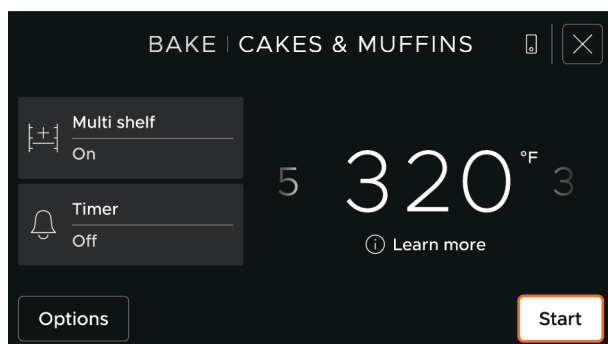
Use the **MULTI SHELF** option so heat distributes evenly when you cook food on more than one shelf at a time. You can turn it on or off before and during cooking.



1. Select a cooking method or function, and press **MULTI SHELF**.



2. Press **ON**, then **CONFIRM**.

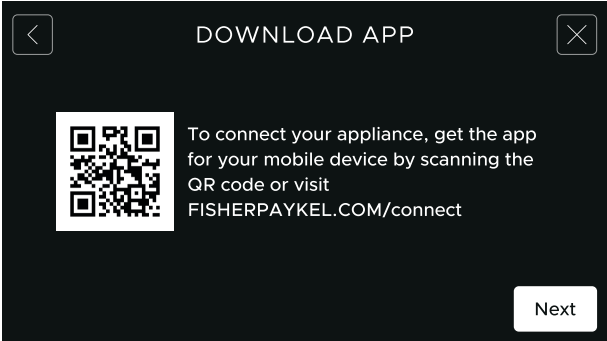


3. Press **START**, and allow your oven to preheat if necessary before putting the food in. Press **MULTI SHELF** again to turn it off.

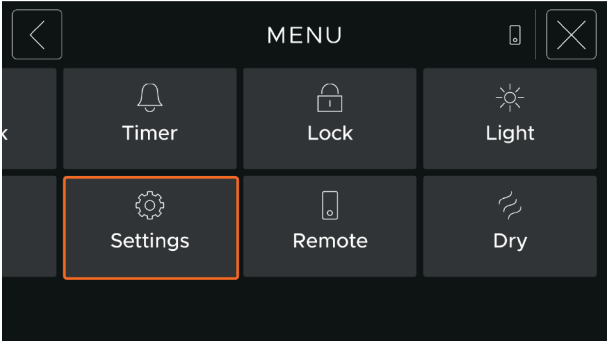
CONNECT TO WI-FI



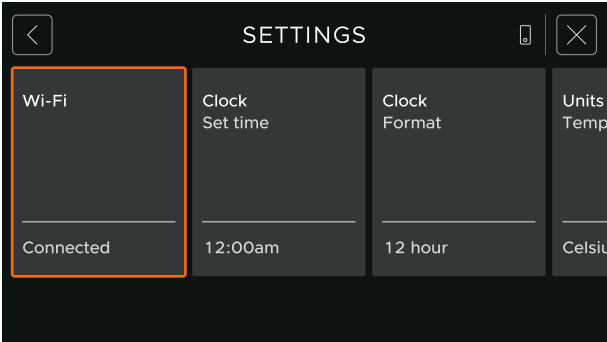
Connect your appliance to your home wireless network to receive updates and connect to the app.
It may take up to 10 minutes to connect your appliance.



On your mobile device
Scan the QR code to download the app, then create an account and add your appliance.



On your appliance
1. Ensure your home Wi-Fi network is on, then go to **MENU** and select **SETTINGS**.

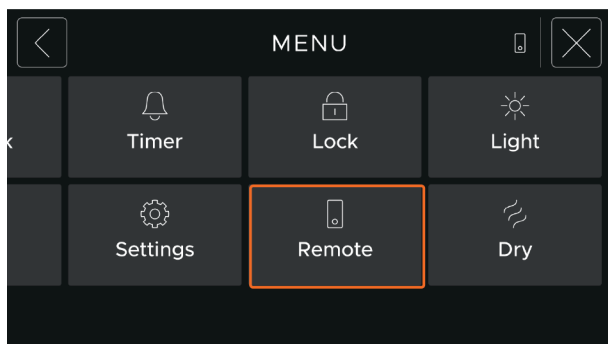


2. Select **WI-FI** and follow the onscreen instructions to connect.

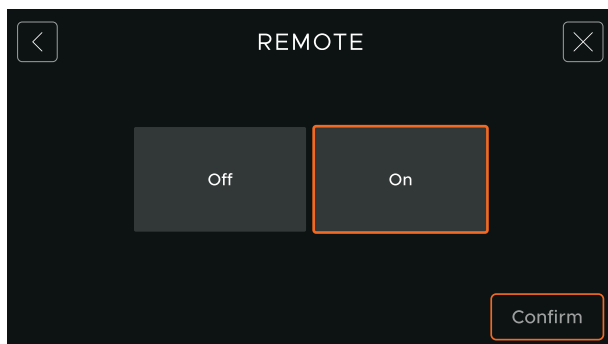
ENABLE REMOTE MODE



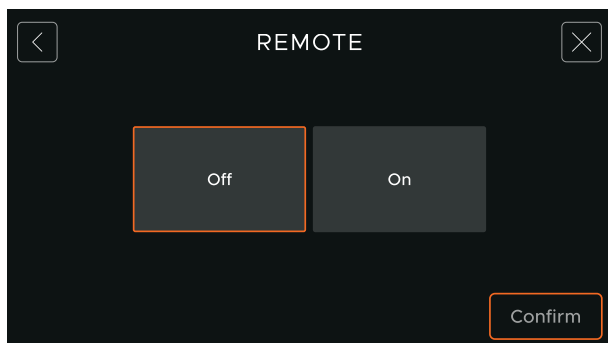
Enable **REMOTE MODE** to operate your appliance remotely via the app.



1. Go to **MENU**, and select **REMOTE**.



2. Select **ON**, then press **CONFIRM**.



Disable Remote Mode

Go to **MENU**, and select **REMOTE**.
Select **OFF**, then press **CONFIRM**.

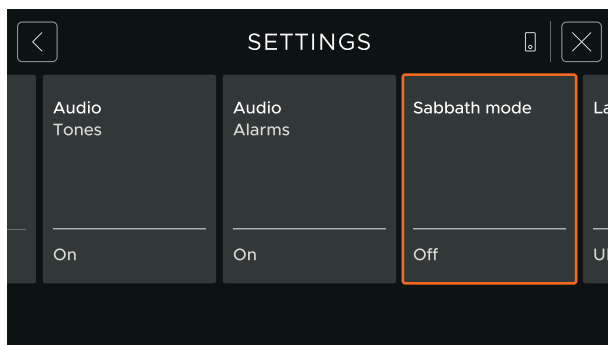
TURN SABBATH MODE ON

For the Sabbath observant. Sets your oven to heat continuously for as long as needed. The display will be unresponsive and no tones or alerts will sound. Your oven will stay in Sabbath mode until cancelled. Use the supplied door-opening tool to open handleless models when Sabbath Mode is on.

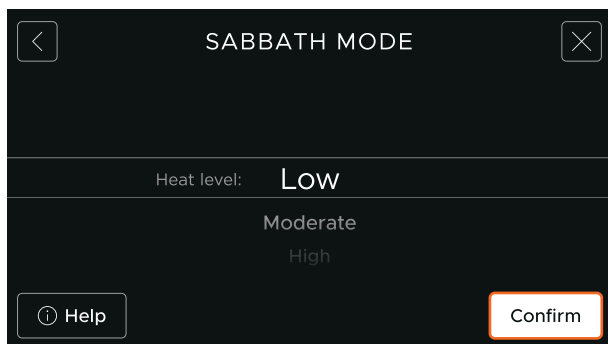
LOW
Keep hot food warm

MODERATE
Reheat cold food

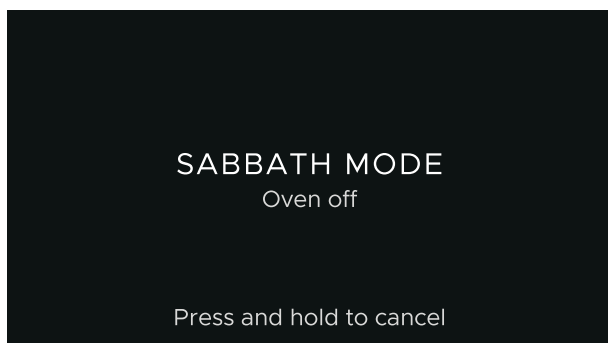
HIGH
Cook raw food



1. Go to **SETTINGS** and select **SABBATH MODE**.



2. Set a heat level and press **CONFIRM**. Follow the onscreen instructions to set the oven light on or off and to set a **SABBATH MODE** duration.

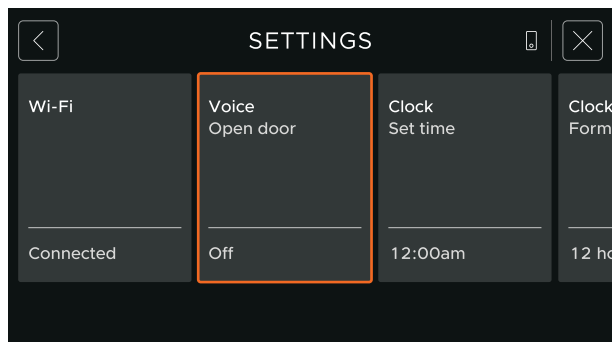


3. The oven will stay in **SABBATH MODE** until the set duration has passed or until cancelled. Press and hold the screen to cancel **SABBATH MODE**.

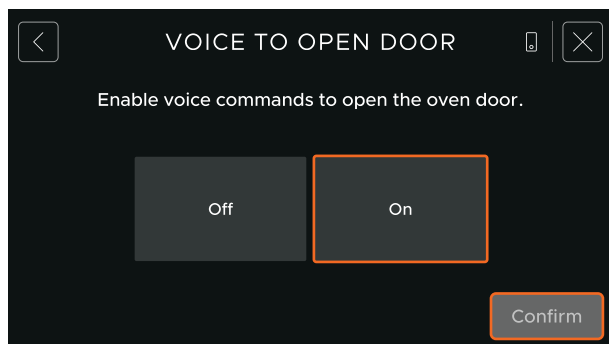
ENABLE VOICE TO OPEN

Enable 'Voice to open' on handleless models to open the oven door. Your appliance must be connected to Wi-Fi and have Remote Mode enabled. Voice control also requires a smart speaker or your mobile device to control the oven door.

Only use voice control when you can see the oven and it is safe to open the door.



1. Go to **SETTINGS** and select **VOICE OPEN DOOR**.



2. Select **ON**, then **CONFIRM**.
Follow the instructions on the screen and in the app to complete the setup.

Method-led cooking lets you select what you want to cook and how you want to cook it. Your oven will then recommend the optimal heat type and temperature for perfect cooking results. Explore the full range of methods and functions available.

Methods

Cooking methods support you to achieve your desired result across a range of food categories. Each method may be supported by one or more functions.

Air fry	Reverse sear
Bake	Roast
Broil	Slow cook
Defrost	Sous vide
Proof	Steam
Regenerate	Warm

Functions

Functions are specific cooking environments. They deliver heat in a fixed way and can involve either a single step or a sequence of steps.

Aero broil	Slow cook
Air fry	Sous vide
Aero bake	Steam
Bake	Steam regenerate
Broil	True aero
Classic bake	True aero + high steam
Classic fan	True aero + low steam
Crisp regenerate	True aero + medium Steam
Roast	Vent bake

Make these steps a regular part of your cleaning routine to get the best results from your appliance.

Clean door glass after each use

Wipe the door glass clean after each use and before running a pyrolytic self clean cycle to prevent stains becoming baked on.

Clean inside of the oven after each use

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

Run regular steam clean cycles

Run a **STEAM CLEAN** cycle before wiping out the oven to help lift stubborn spills.

Descale to remove mineral buildup

Run a steam descale cycle when prompted to clean mineral buildup from your oven and maintain cooking performance.



Care, maintenance and troubleshooting information

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

OS30MUB3, OS30MUG3, OS30MUNB3, OS30MUNG3, OS30CUDX3, OS30PUX3

