

FISHER & PAYKEL

DESIGNED IN
NEW ZEALAND



BUILT-IN APPLIANCES 2019





OUR IDENTITY WAS SHAPED
BY RAW FORCES OF NATURE -
ELEMENTAL AND POWERFUL
AS THE PACIFIC OCEAN ITSELF



FISHBUSH & PAYKEL



DESIGNED IN NEW ZEALAND

Since our founding in 1934, we have grown into a global, design-led company of more than 4,000 people. Designed and engineered in New Zealand, our products are sold in 50 countries around the world. Our design heritage is founded on a pioneering spirit and a culture of curiosity that has challenged conventional appliance design to consistently deliver products tailored to human needs. For us, legacy is about looking into the future, while ensuring what we develop today is aligned to the fundamental principles of sustainable design. We are committed to ongoing research and development. Our culture is one of open innovation, which allows people to work collaboratively to find insights and ideas that connect with our customers and respect our planet.

**MARK
ELMORE**

DESIGN STORY

THE
CHANGING
NATURE
OF
THE
KITCHEN

FISHER & PAYKEL

**GENERAL MANAGER, DESIGN AT
FISHER & PAYKEL, HAS BEEN DESIGNING
KITCHEN APPLIANCES FOR DECADES.**

**HE IS PARTICULARLY INTERESTED IN THE
PHYSICAL AND ARCHITECTURAL CHANGES
THAT HAVE OCCURRED, AND IN
SOCIOLOGICAL AND PSYCHOLOGICAL
WAYS IN WHICH
KITCHENS HAVE CHANGED
OVER THE YEARS.**





THE HEART OF THE HOME

The kitchen has not only evolved but it has also moved. No longer a place for one person at the back of the house or, in some cases, in the basement of the house, it has gradually moved forward to occupy the centre of the home. As well as this literal move, it has also changed in function. Not just the place where food is prepared and cooked, it is now also the place where food is shared.

The kitchen has gained more functions: we use it as an office, we use it as a meeting place for the family, we use it to engage with the children, we use it to entertain, we use it to communicate social status. And sometimes we prepare food in it—but even that is changing.

WE ARE WHAT WE EAT

The range of things we cook in the kitchen has changed: sometimes we just want to heat up some leftovers or takeaways; other times we want to create gastronomic feasts to impress others. This range of cooking—from fast food to slow food and back again—affects the way in which we must design kitchens and the appliances that go in them. Our palates are much more global; we eat foods from around the world, cooked in authentic utensils with authentic ingredients. This paradoxical situation provides designers with opportunities to innovate and develop multiple right answers—after all, there is not one size that fits all.



DESIGN FREEDOM




In the professional kitchen, it is the chef that is the master, whereas in the home kitchen, the technology sometimes has to work harder to make us look good. The amateur at home can have little knowledge and, with more children engaging with food, health and diet, the technology needs to be simple, obvious and suitable for small, large and elderly hands. It's not just about physical ergonomics but also about cognitive ergonomics—it's about how appliances make us feel. Domestic appliances are required to be multidisciplinary, not only performing multiple functions but also working with different people with differing skills. But we still want the same levels of control and precision. The appliances don't have the rigour or scale of working of the professional items, but they must be intuitive to use and have the capacity to flex and improvise.

CG302DNGGB1 / CI302DTB3

Products shown are the 30cm 2 burner
Gas on Glass Hob together with 30cm
2 zone Induction Hob.

CI302DTB3 requires 'link kit' for joining
them together.





COOKING
IS A
COLLABORATIVE
ACT

FISHER & PAYKEL



OUTSIDE THE TRIANGLE

I am sure everyone is familiar with the concept of the 'work triangle' in kitchen design—it was based on working between the key components of the hob/oven, the fridge and the sink. It came from an efficient time-and-motion study—based on a production-line metaphor. This all seems to be a bit, well, efficient. A bit of a task: something we had to do as quickly as possible and get out. And there was usually only one person doing it at a time—certainly at home. But now we create, we experiment. The kitchen is now our metaphorical 'shed' where we tinker, perhaps making it up as we go along, perhaps following a recipe. People are also coming into the kitchen—"you will always find me in the kitchen at parties". And now, rather than just sitting there and watching the theatre unfold, the visitor is picking up the knife and joining in.

The design concept is now about distributed appliances—allowing us to configure the kitchen to suit the way we work and live. Where do we want the vegetables, where do we want the utensils, where do we want the freezer? As kitchens evolve to be more like lounge spaces, the technology is becoming more embedded. Kitchen cabinets are looking more like furniture placed in the centre of a room and we have made sure that our appliances integrate seamlessly. Our Integrated Fridge-Freezers, for example, fit flush into cabinetry with mere 4mm gaps. This has given kitchen designers much more freedom—after all, why don't we design the kitchen around the way that we create?

COOKING, CREATING AND SOCIALISING

DESIGN

FLEXIBILITY

Designed to fit with the other appliances in the companion collection, the OB60SD11PX1 built-in oven provides you with 11 pre-set functions including roast, pastry bake and fan forced. The intuitive display, pyrolytic self-cleaning and telescopic shelves, that allow you to safely remove hot dishes, makes this oven user-friendly, and simple to use.

Designed for multi-shelf cooking, this built-in 72L usable capacity oven is one of the largest on the market. The spacious internal cavity provides ample room to cook multiple dishes at once. Our ovens feature ActiveVent technology for optimised moisture levels, as sometimes you need a drier heat when cooking. With our AeroTech technology which ensures an even heat distribution, you get perfect results even when cooking on multiple shelves.

Designed to fit seamlessly in your kitchen, this built-in oven fits flush with cabinetry to minimise gaps and add to a cohesive aesthetic. The CoolTouch door features triple glazing and a cooling system, ensuring it's safe to touch from the outside — protecting both your hands, and the surrounding cabinetry.

Cleaning our ovens couldn't be easier with the pyrolytic self-clean function which breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth.

OB60SD11PB1

NEW

All Black, built-in oven and companion products coming soon.



OB60SD11PX1

60cm built-in oven with 11 pre-set functions
H598 x W596 x D565mm
Pyrolytic self-cleaning, 72L usable capacity.

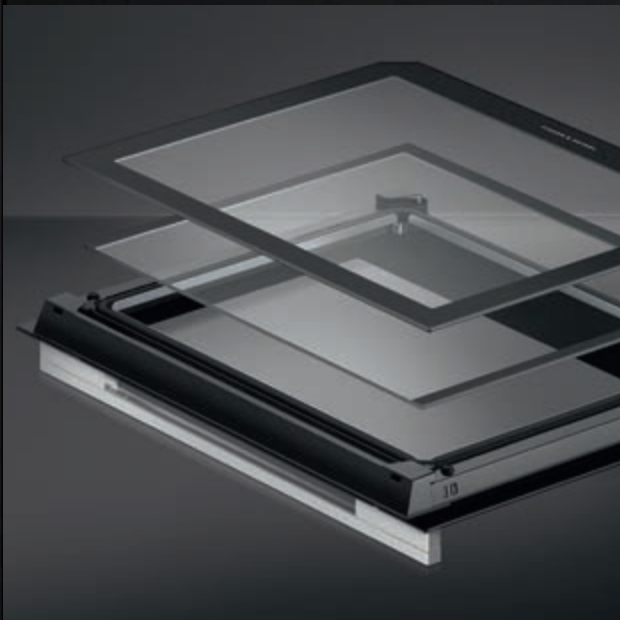


CoolTouch Door

Triple glazing and a cooling system, ensuring it's safe to touch from the outside.

Generous Capacity

This built-in 72L usable capacity oven is one of the largest on the market.



COMPANION RANGE

The companion range and matching oven can be arranged in a group of 2, 3 or 4, vertically or horizontally to suit your kitchen design.

Our New combi microwave oven OM60NDB1 is easy to use with an intuitive display that gives you all the information you need, including a cooking guide with nine pre-selected automatic cooking modes. It has a powerful 1500W fan, and electric grill, and 900W of microwave power. Giving you the best of microwave and convection oven technology in one, so you can defrost, fan grill, grill, microwave and grill, microwave and oven or just oven and grill.

Cook healthy food with our powerful new steam and convection oven OS60NDB1 with a 1500W fan element power, 1500W grill power and 1800W steam power, which allows your oven to range from 50°C to 230°C. Again easy to use with an intuitive display.

Our built-in coffee maker EB60DSXB2 is like having a barista in your kitchen, it is designed to make coffee just the way you like it. Offering 13 different coffee styles, from Cappuccino to Macchiato, and white to Latte. You can personalise your coffee too, with 5 different coffee strengths, 5 adjustable temperatures and 5 different cup sizes. It's the perfect way to start each day. The conical burr grinder lets you create a more professional coffee for a better taste. This coffee maker can hold 350g of beans, 14 cups of coffee in grounds, 2.5L of water, and also comes with a milk container for milk-based coffees such as Cappuccino.

A separate warming drawer allows you to warm plates while you finish cooking. The temperature control settings (45°, 55° and 65°C) and even heat distribution within the warming drawer means no hot spots. Two timer settings can maintain a temperature for a set time or it can be left on until its safety measures turns itself off after 12 hours of continuous use.





EB60DSXB2

Integrated 60cm coffee maker
H458 x W596 x D480mm



WB60SDEX1 - stainless steel **WB60SDEB1** - black glass

Designed to fit under 48cm and 60cm ovens, the warming drawer allows you to warm plates while you finish cooking. The temperature control settings (45°, 55° and 65°C) give an even heat distribution with in the drawer.



FLEXIBILITY

Perfect modularity means maximum functionality - Compact block, Vertical stack or Side-by-side.

RB90S64MKIW2

CoolDrawer™ Multi-temperature Drawer, H640 x W855 x D557mm (excluding drawer panel, including power cord).
Door panel not included. Optional Stainless steel Pre-finished Door. (H476 x W896 x D18mm).
Comes with a 2 year warranty on Parts & Labour and a 5 year warranty on Sealed System Parts.
Product shown with optional Stainless steel Pre-finished Door (Part number 840545).



FREEZER MODE

Is set at -18°C, with three functions to Bottle Chill, Fast Freeze & Deep Freeze.



CHILL MODE

Is set at -0.5°C, making this perfect for highly perishable meats, such as poultry & seafood. Storing at temperatures close to freezing helps retain vital freshness.

THE COOLDRAWER™ PROVIDES FIVE TEMPERATURE SETTINGS

The RB90S64MK1W2 CoolDrawer™ Multi-temperature Drawer has been designed to change from refrigerator to freezer at the touch of a button. It is built on the concept of distributed refrigeration, combining ActiveSmart™ technology with a drawer-based design that can be placed anywhere in the kitchen, home or entertainment area.



FRIDGE MODE

Is set at 4°C, providing ideal storage for most foods. The upper tray is perfect for sensitive foods such as peaches, cherries and cheese. The tall bin is great for large bottles and containers.



PANTRY MODE

Is set at 12°C, this is for foods that require a cool dark place for storage, such as tropical fruits, tomatoes, bananas, bread and cereals.



WINE MODE

Is set between 5°C & 12°C, offering two temperature settings for short-term wine storage.

MERGING
INTELLIGENCE
WITH
CONVENIENCE

RS7621FLJK1/RS7621SRK1

Different sized column fridges and freezers can be installed separately or paired.



Beautiful Lighting

Bright LEDs light up each ceiling, shelves, bins and tray in both fridge and freezer.

COLUMN REFRIGERATORS & FREEZERS

Integrated column refrigeration gives you the freedom to mix and match. Different sized column fridges and freezers can be installed separately or paired. These models fit flush and have only 3mm gaps around them with no visible hinges or grilles. Our integrated column models can be seamlessly hidden behind your cabinetry or you can purchase our stainless steel door panels.

Our ActiveSmart™ Foodcare fridge freezers adapt to daily use by cooling and defrosting only when needed. This means your fridge uses the energy it needs without compromising on food care.

Just like our successful multi-temperature CoolDrawer™ our new columns have a variety of food modes that you can set for your fridge or freezer. These Variable Temperature Zones can be adjusted at the touch of a button, depending on your needs. There are separate modes in both the fridge and freezer allowing you to select the best combination of temperatures to suit

The freedom to mix and match

Integrated column refrigeration allows different sized column fridges and freezers that can be installed separately or paired.

RS4621FLJK1, RS6121FLJK1, RS4621FRJK1



your storage needs. In the fridge, you can have Pantry-mode, for foods that need a cool dark place for storage, Fridge-mode for your usual fresh foods, Chill-mode for meats. This mode is close to freezing and helps retain vital nutrients.

In the freezer, you can change your compartment from Soft-Freeze-mode, which means you can cook from frozen, and is great for soups, sauces and bread, we then have Freeze-mode, which is your standard setting for ice creams etc, and then Deep-Freeze-mode for storing items over longer periods of time.

The premium design and quality finish includes a steel interior lining as well as soft-close, full extension metal shelf runners for easy access and robust glass shelving. There are bright LEDs that light up each ceiling, shelves, bins and tray in both fridge and freezer, making it easy to find your food and creating a welcoming glow in your kitchen for those midnight snacks.

Integrated column refrigerators and freezers have been developed to make their installation easy. The joiner kit is included when pairing fridge and freezers. All models come with front adjustable levelling feet and they've been designed to easily slide into place as separate units.

**Variable Temperature Zones**

Adjusted easily depending on your need.
Fridge 0°C to 6°C, Pantry 11°C to 13°C and Chill -1°C to 0°C.

RS90AU1 / RD90U

Product shown with optional
Stainless steel pre-finished door panel set.
(Part number RD90U).



BUILT-IN FRENCH DOOR REFRIGERATOR



RS90AU1

Ice & Water Built-in French Door Refrigerator.
H1798 x W896 x D606mm (Dimensions excluding handles and door panels). Door panels sold separately.

OPTIONAL - Stainless steel pre-finished door panel set sold separately. Each top door panel is H1096 x W446 x D18mm. Bottom door panel is H598 x W896 x D18mm. Handle kit RS90A for custom bespoke door. No water through bespoke furniture door.

Family-sized built-in French door fridge freezer with a new level of fit and finish to deliver seamless kitchen integration. These ActiveSmart™ fridge freezers intelligently adapt to daily use to help save energy. Cooling & defrosting only when they need to without compromising food-care.

Wide open shelves, full extension runners and a water dispenser that delivers water out at an angle (on RS90AU1 model using the Fisher & Paykel stainless steel door panels) making this model a firm family favourite.



RS90A1

Built-in French Door Refrigerators
H1798 x W896 x D606mm (Dimensions excluding handles and door panels). Door panels not included. Apply your own cabinetry or stainless steel door panel set.

OPTIONAL - Stainless steel pre-finished door panel set sold separately. Each top door panel is H1096 x W446 x D18mm, bottom door panel is H598 x W896 x D18mm. Handle kit RS90A for bespoke furniture door.

Designed for easy installation to fit flush into existing spaces with minimal 4mm gaps. Available with stainless steel door option or custom panel finish. Our integrated products are designed to fit flush into cabinetry.

Appliances can be customised with cabinetry doors and handles or we can supply our Fisher & Paykel branded stainless steel panel doors and handles.



ERGONOMICS OF DRAWERS

THE DISHDRAWER™ IS A WORLD'S FIRST IN TERMS OF DESIGN AND CONFIGURATION

The drawer design enables the top drawer/single drawer to be at bench height so loading & unloading requires minimal bending. Easy to fill with salt and rinse aid, no need to get on your knees and get your head into the machine. The easy fold tines and moveable racks makes this easy to stack with pans, plates or bowls.

The double DishDrawer™ takes up the same space as a normal dishwasher. Plus you have two dishwashers in one. One can be used to clean, whilst you load up the other. No mess on the work surfaces, perfect for open plan kitchens.



DD60DH19

Built-in Double DishDrawer™ Dishwashers
H820-880 x W599 x D569-573mm.

Door panel and handle not included. Apply your own
cabinetry facade and handle.
(513545 Handle D3 brushed, 81253 Doors DD60D).

Before washing begins, detergent passes through the world's first flow-through dispenser to ensure it is thoroughly dissolved, providing a faster, more hygienic wash, with no hint of detergent burn on your plates and glasses.

We are finding that people are opting to place the DishDrawer™ Dishwashers side by side in their kitchen cabinets rather than one above the other as they find it hard to bend down to access the lower drawer. This simple insight encouraged us to keep pursuing our thinking around the distributed kitchen. What if all our drawers could be appliances, each with a different function: one for washing, one for cooling and another set to pantry mode to keep dry foods at the desired temperature? With increased social activity in, and more prominence of, the kitchen, design aesthetics have become more important. The kitchen is no longer hidden away—in fact, it is the room on which we spend the most money and so expectations for quality are noticeably higher. We demand better quality and better-looking finishes. This means that we have to make sure that everything we design can be easily maintained and cleaned, always looks good and promises a much easier relationship.



DD60DDFHB9

Double DishDrawer™ Dishwasher, 12 place settings, allows you to wash one drawer and stack the other or wash both at once using different programs. Sanitise mode kills 99.9% of bacteria. Flexible racking allows you to customise internal shelves to suit your needs and a Quick Wash and Extra Dry options provide superior performance. A++ Energy Rating.

DD60SDFHX9

This model offers the choice of six wash programs, including eco options to minimise water and energy usage. A++ Energy Rating.



RS60RDWX1

This Wine Cabinet is designed to seamlessly integrate with your cabinetry.

SOPHISTICATED AND PRACTICAL DESIGN



INTEGRATED WINE CABINET

As white & red wine require different temperatures for ideal storage, the wine cabinet has dual zones that can easily be set between 5°C & 20°C using the touch control panel, that also controls the LED lighting & fans. Solid oak untreated shelves allow access without scratching the bottles. The fan-assisted ventilation controls an even air circulation and minimises musty smells. The low vibration compressor and UV tempered glass in the door reduces the risk of external direct light and excess vibrations from affecting the quality and drinkability of the wine.



RS60RDWX1

Integrated Wine Cabinet
H830 x W595 x D580mm.
Has a flat door and a capacity
of 32 bottles.





KITCHEN LIFE

The kitchen has come out of the closet and its role in everyday life has increased dramatically over the decades. Children are being encouraged to take a greater interest in what they eat. We are all living longer. The users of the kitchen are now multiple and of considerably different abilities, both cognitively and physically.

The usability of the kitchen has become a major challenge—design for everyone is not as simple as it sounds.



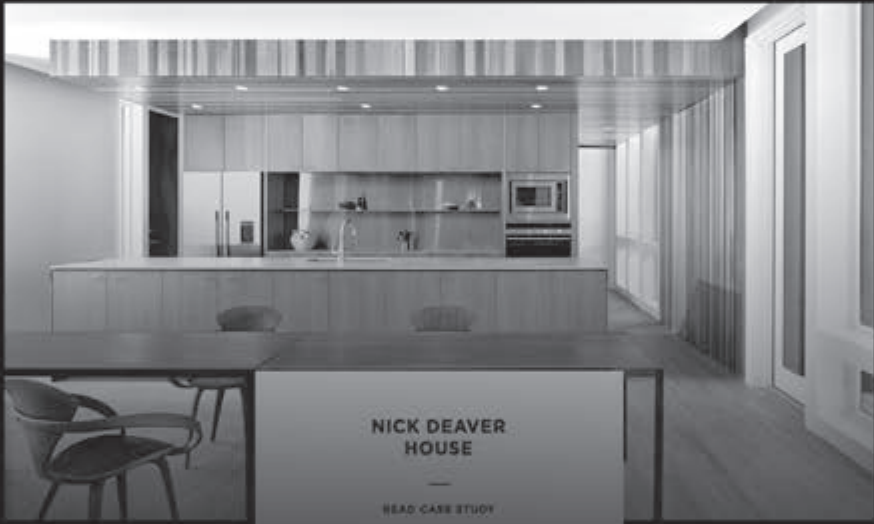
THE KITCHEN HAS COME OUT OF THE CLOSET

We carry out a great deal of ethnographic research working with real people, observing how they work and how they live with the various design aspects of the kitchen, the appliances and the cupboards. This is not only ergonomic work—i.e. looking at body dimensions—but also looking at the psychological and sociological aspects of how the different components work together. We use this information to help us design better appliances and also to share design trends with kitchen designers.

For example, we have noticed that people live out of drawers. It makes sense that what we use most is placed at waist height in a kitchen; after all this is where our hands are. We have all had the experience, whether we're conscious of it or not, that if something is used less frequently we place it in the third drawer down.

FISHER & PAYKEL
THE KITCHEN TOOLS

CASE STUDIES INSPIRATION FILE DOWNLOADS



NICK DEAVER
HOUSE

—
READ CASE STUDY

TOOLS OF THE TRADE

Planning a kitchen can be a daunting task if you don't know where to start. That's why we created The Kitchen Tools: a source of visual inspiration, helpful drawings and product specifications to show you that the kitchen of your dreams isn't far from reality. Originally designed for architects and designers, the tools and content are professional and detailed, allowing you to delve into the nitty-gritty of kitchen design. Case studies and galleries of kitchens showcase some of the best kitchens from around the world in a wide range of styles and for different budgets. Go on, be inspired.

For more information, visit:

thekitchentools.fisherpaykel.com



THIS GIVES US SPACE TO DREAM, TO NAVIGATE,
TO ADVENTURE AND TO SET FORTH IDEAS
THAT TRAVEL FROM OUR REMOTE ISLANDS
TO THE REST OF THE WORLD



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*** Warranty**

You automatically receive a 2 or 5 year Manufacturer's Warranty covering parts and labour for servicing within the country of purchase. Our products are only intended for normal domestic use in accordance with the Product's User Guide. Any defects arising from any other use are not covered.

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Fisher & Paykel has a 24 hour enquiry service that allows customers to speak to a real person about any questions they might have about their products. Our Customer Care Representatives can offer advice on which appliance will best suit their needs, and provide extensive product knowledge on how to use a current Fisher & Paykel product. They can also arrange for a qualified service technician to install selected products and advise consumers where their nearest Fisher & Paykel stockist can be found. Nobody is better qualified to install, service and repair your Fisher & Paykel household appliance than our network of specially trained service technicians.

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