QUICK REFERENCE GUIDE > OB60SD13PLX1

Oven, 60cm, 13 Function, Selfcleaning

Series 7 | Contemporary

Stainless Steel

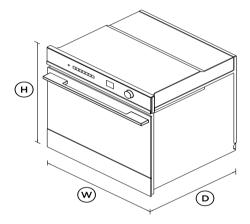


With beautiful Contemporary styling and a generous 85L total capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 13 oven functions including Pastry Bake, Pizza Bake, Roast, Slow Cook and Air Fry
- Moisture level control with ActiveVent technology
- Pyrolytic self-cleaning function breaks down food residue for an easy clean
- Guided cooking capability offers helpful tips for different food types

DIMENSIONS

Height 598mm
Width 596mm
Depth 565mm



FEATURES & BENEFITS

Multi-Function Flexibility

Each function has been perfected to ensure that no matter what you're cooking, you've got the right heat to match. This built-in oven has 13 functions including Pastry Bake, Pizza Bake, Roast, Slow Cook and Air Fry, allowing you to use a variety of cooking styles.

Generous Capacity

With a generous 85L total capacity, you can create several

perfectly cooked dishes at once using multiple shelves.

Cook With Confidence

The intuitive 2.4" screen provides an intuitive guided cooking experience that helps to deliver perfect results, whether you've been cooking all your life or are just starting out. Cook by food type and allow your oven to guide you through steps, or change temperature and heat type automatically, depending on your selection.

Exceptional performance

Our unique cooking technologies were developed to deliver perfect results. ActiveVent ensures optimised moisture levels, while AeroTech™ circulates heat evenly for a consistent temperature.

Multi-Function Flexibility

Each function has been tailored, tested and perfected to ensure that no matter what you're cooking, you've got the right heat to match. The Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

Self-Cleaning

Our Pyrolytic self-cleaning technology breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth. The enamel coated side racks don't need to be removed when using this function.

Design Freedom

Designed to fit seamlessly into your kitchen, this built-in oven features premium materials and detailing to support a cohesive, considered kitchen design.

SPECIFICATIONS

Accessories

Chromed shelf runners

Flat brushed baking tray

Grill rack 1 set

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| Step down wire shelf | Roasting dish | 1 | Multi-language display | UK English, US English, | Supply frequency | 50Hz | |
|--|--------------------------------|-------|------------------------------|-------------------------|---|-----------------------------------|--|
| Wire shelf of the performance of | Step down wire shelf | 1 | Soft close doors | • | Supply voltage | 220-240V | |
| Virel temperature sensor 1 | Telescopic sliding runners | 1 set | True convection oven | • | | | |
| Functions Air fry Air fry Width S96m Capacity 85L Classic bake Classic bake Capacity 72L Fan bake Fan forced Fan grill | Wire shelf | 1 | Turned stainless steel dials | • | Product dimensions | | |
| Air fry | Wired temperature sensor | 1 | | | Depth | 565mm | |
| Selif positions 6 Bake Total capacity 85L Classic bake Safety Usable capacity 72L Fan bake Salety Cleaning Fan grill Catalytic venting system Cleaning Fan grill Catalytic venting system Cleaning Fan grill Catalytic venting system Acid resistant graphite enamel Grill Catalytic venting system Pyrolytic self-clean Grill Catalytic venting system Pyrolytic self-clean Number of functions 13 Non-tip shelves Pyrolytic self-clean Pastry Bake Safety thermostat Removable oven door inner Pyrolytic self-clean Safety thermostat Permovable oven door inner Pyrolytic self-clean Pyrolytic | | | Functions | | Height | 598mm | |
| Total capacity 85L Classic bake | Capacity | | Air fry | • | Width | 596mm | |
| Sable capacity Fan bake Sablanced over door Sablanced over | Shelf positions | 6 | Bake | • | | | |
| Fan forced . Catalytic venting system | Total capacity | 85L | Classic bake | • | Safety | | |
| Cleaning Fan grill | Usable capacity | 72L | Fan bake | • | Balanced oven door | • | |
| Acid resistant graphite enamel Removable oven door Removable oven door Removable oven door inner Removable oven door inner Removable oven door inner Removable shelf runners Pyrolytic self-clean Roast Controls Adjustable audio and display Aution feedback Automatic cooking/minute Celsius/Fahrenhelt AeroTech*** technology Automatic rapid pre-heat Paykel Scuttomer Care Centre to ensure this page cornectly describes the model currently available. Fisher & Paykel Appliances Ltd 2020 Where applicables Where applicables All appliances use energy, and energy usage typically generates carbon emissions. Falter & Paykel Appliances Iruse energy, and energy usage typically generates carbon emissions. Falter & Paykel Appliances Iruse energy. This is calculated alters annually activates the model carbon emissions. Falter & Paykel Appliances Iruse energy. This is carbon emissions. Falter & Paykel Appliances Iruse energy. This is carbon emissions. Falter & Paykel Appliances Iruse energy. This is carbon emissions. Falter & Paykel Appliances Iruse energy. This is carbon emissions. Fa | | | Fan forced | • | Catalytic venting system | • | |
| Number of functions Removable oven door Removable oven door Removable oven door Removable shelf runners Pyrolytic self-clean Roast Roast Slow cook Adjustable audio and display Audio feedback Automatic cooking/minute Automatic pre-set Celsius/Fahrenheit Celsius/Fahrenheit Certified Sabbath mode Delay start Electronic clock Electronic clock Electronic oven control Power requirements Number of functions 13 Non-tip shelves Safety thermostat Warranty Warranty Warranty Parts and labour 2 years SKU 82559 SKU 82559 SKU 82559 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 A Psyckel Appliances I.tula 2020 Where applicable. Fisher & Psyckel Appliances I.tula Elergy Carbon Elisionis Estimate inclinions. Fisher & Psyckel Appliances I.tula Elergy Carbon Elisionis Estimate inclinions. Fisher & Psyckel Appliances I.tula Elergy Carbon Elisionis Estimate inclinions. Fisher & Psyckel Appliances Intuits Elergy Carbon Elisionis Estimate inclinions. Fisher & Psyckel Appliances I.tula Elergy Carbon Elisionis Estimate inclinions. Fisher & Psyckel Appliances I.tula Elergy Carbon Elisionis Estimate inclinions. Fisher & Psyckel Appliances I.tula Elergy Carbon Elisionis Estimate inclinions. | Cleaning | | Fan grill | • | Control panel key lock | • | |
| Removable oven door Removable oven door inner Removable oven door inner Removable shelf runners Pizza bake Pyrolytic self-clean Removable shelf runners Pyrolytic self-clean Removable shelf runners Pyrolytic self-clean Removable shelf runners Roast Parts and labour Parts and lab | Acid resistant graphite enamel | • | Grill | • | CoolTouch door | • | |
| Removable oven door inner Removable shelf runners Pyrolytic self-clean Roast Solw cook Solw cook Adjustable audio and display Audio feedback Automatic cooking/minute Automatic pre-set Celsius/Fahrenheit Celsius/Fahrenheit Certified Sabbath mode Delay start Delay start Temperature range Solw cook Amperage Am | Pyrolytic self-clean | • | Number of functions | 13 | Non-tip shelves | • | |
| Removable shelf runners Roast Roast | Removable oven door | • | Pastry Bake | • | Safety thermostat | • | |
| Roast • Parts and labour 2 years Controls Slow cook • Controls Slow cook • Controls Slow cook • Controls • C | Removable oven door inner | • | Pizza bake | • | | | |
| Controls Adjustable audio and display A Uvent bake Vent bake Vent bake Vent bake SKU SKU 82559 Automatic cooking/minute Automatic pre-set Automatic pre-set ActiveVent™ system Celsius/Fahrenheit Celsius/Fahrenheit AeroTech™ technology Automatic rapid pre-heat Certified Sabbath mode Delay start Electronic clock Electronic coven control Fower requirements Amperage Amperage Slow cook Vent bake SkU SKU 8259 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 2020 Where applicable: Fisher & Paykel Appliances Ltrue Energy usage typically generates carbon emissions. All appliances use energy, and energy usage typically generates carbon emissions. All appliances in use Energy Groot Emissions Estimate indicates and the carbon emissions. Settlande indicates are applied to the carbon emissions from a product's inuse energy. This product dimensions and specifications may change the carbon emissions and the carbon e | Removable shelf runners | • | Pyrolytic self-clean | • | Warranty | | |
| Adjustable audio and display Audio feedback Automatic cooking/minute Automatic pre-set Automatic pre-set Celsius/Fahrenheit Certified Sabbath mode Delay start Delay start Electronic clock Electronic oven control Food probe Amperage Amperage Vent bake SKU SKU 82559 Automatic packet section 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 2020 Section oven control All appliances use energy, and energy usage typically generates carbon emissions. Fisher & Paykel Appliances' in-use energy. This is calculated either annually carbon purples of 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 2020 Where applicables: All appliances use energy, and energy usage typically generates carbon emissions. Fisher & Paykel Appliances' in-use energy. This is calculated either annually carbon. | | | Roast | • | Parts and labour | 2 years | |
| Audio feedback Automatic cooking/minute Automatic pre-set Automatic pre-set Celsius/Fahrenheit Celsius/Fahrenheit Certified Sabbath mode Delay start Electronic clock Electronic oven control Food probe SKU 82559 SKU 82559 SKU 82559 SKU 82559 SKU 82559 SKU 82559 SKU 82559 SKU 82559 Automatic page apply to the specific 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 2020 Where applicable: Electronic oven control Food probe Amperage 15A Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estmate indicates carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions. | Controls | | Slow cook | • | | | |
| Automatic cooking/minute Automatic pre-set ActiveVent™ system ActiveVent™ system AeroTech™ technology Automatic pre-heat Certified Sabbath mode Certified Sabbath mode Delay start Electronic clock Electronic oven control Food probe Performance ActiveVent™ system ActiveVent™ spystem Active Performance sine socifications in this page apply to the specifications and specifications in this page apply to the specifications and specifications in this page apply to the specifications and specifications in this page apply to the specifications and specifications and specifications in this page apply to the specifications and specifications and specifications and specifications and specifications and specifications and specifications in the specifications and | Adjustable audio and display | • | Vent bake | • | | | |
| Automatic pre-set Automatic pre-set ActiveVent™ system AeroTech™ technology AeroTech™ technology Automatic rapid pre-heat Certified Sabbath mode Automatic rapid pre-heat Delay start Electronic clock Electronic oven control Power requirements ActiveVent™ system AeroTech™ technology AeroTech™ technology Automatic rapid pre-heat Automatic rapid pre-heat 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 2020 Where applicable: Electronic oven control Power requirements All appliances use energy, and energy usage typically generates carbon emissions. All appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions from a product's in-use energy. | Audio feedback | • | | | SKU | 82559 | |
| 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 2020 Electronic clock Electronic oven control Power requirements Amperage 15A 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 2020 Where applicable: All appliances use energy, and energy usage typically generates carbon emissions. Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually carbon emissions. | Automatic cooking/minute | • | Performance | | | | |
| Celsius/Fahrenheit | Automatic pre-set | • | ActiveVent™ system | • | | | |
| Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. Fisher & Paykel Appliances Ltd 2020 Electronic clock Electronic oven control Power requirements All appliances use energy, and energy usage typically generates carbon emissions. Food probe Amperage 15A Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually | Celsius/Fahrenheit | • | AeroTech™ technology | • | and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & | | |
| Delay start I emperature range Temperature range | Certified Sabbath mode | • | Automatic rapid pre-heat | • | | | |
| Electronic oven control Power requirements All appliances use energy, and energy usage typically generates carbon emissions. Food probe Amperage 15A Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually | Delay start | • | Temperature range | 35°C - 280°C | | | |
| Food probe • Amperage All appliances use energy, and energy usage typically generates carbon emissions. Food probe • Amperage 15A Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually | Electronic clock | • | | | Where applicable: | | |
| Food probe • Amperage 15A Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate indicates carbon emissions from a product's in-use energy. This is calculated either annually | Electronic oven control | • | Power requirements | | All appliances use energy and energy uses the | Illy generates earbon emissions | |
| Halogen lights • Rated current 15A carbon emissions from a product's in-use energy. This is calculated either annually | Food probe | • | Amperage | 15A | | | |
| | Halogen lights | • | Rated current | 15A | carbon emissions from a product's in-use energy. T | his is calculated either annually | |

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or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.

Other product downloads available at fisherpaykel.com



Service & Warranty



Installation Guide Wall Oven

