

60cm Series 7 Contemporary Pyrolytic Oven, 13 Function

Contemporary



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	598 mm
Width	596 mm
Depth	565 mm

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.

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 (included)

Chromed shelf runners	•
Flat brushed baking tray	1
Grill rack	1 set
Roasting dish	1
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1
Wired temperature sensor	1

Capacity

Shelf positions	6
Total capacity	85 L
Usable capacity	72 L

Cleaning

Acid resistant graphite enamel	•
Pyrolytic self-clean	•
Removable oven door	•
Removable oven door inner glass	•
Removable side ladders	•

Controls

Adjustable audio and display settings	•
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Audio feedback	•	Performance			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
Automatic cooking/minute timer	•	ActiveVent™ system		•	
Automatic pre-set temperatures	•	AeroTech™ technology		•	
Celsius/Fahrenheit temperature	•	Automatic rapid pre-heat		•	
Certified Sabbath mode	•	Temperature range	35°C - 280°C		
Delay start	•				
Electronic clock	•				
Electronic oven control	•	Power requirements			Other product downloads available at fisherpaykel.com
Halogen lights	•	Amperage	15 A		↓ DXF
Multi-language display	UK English	Rated current	15 A		↓ Archicad
Smart appliance	•	Supply frequency	50 Hz		↓ DWG
Soft close doors	•	Supply voltage	220-240 V		↓ Installation Guide (English)
Temperature sensor	•				↓ Revit
True convection oven	•				↓ Rhino
Turned stainless steel dials with illuminated halos	•	Product dimensions			↓ SketchUp
		Depth	565 mm		↓ User Guide (English)
		Height	598 mm		
		Width	596 mm		
Functions					Where applicable:
Air fry	•	Safety			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 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.
Bake	•	Balanced oven door		•	
Classic bake	•	Catalytic venting system		•	
Fan bake	•	Control panel key lock		•	
Fan forced	•	CoolTouch door		•	
Fan grill	•	Non-tip shelves		•	
Grill	•	Safety thermostat		•	
Number of functions	13				
Pastry Bake	•				
Pizza bake	•				
Pyrolytic self-clean (Function)	•				
Roast	•				
Slow cook	•	SKU	82559		
Vent bake	•				



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