

60cm Series 7 Contemporary Pyrolytic Oven

Contemporary



This timeless and expressive oven with pyrolytic cleaning features a 5" touchscreen and method-led cooking for perfect results.

- Create perfect results with precise cooking methods, including Air Fry and Slow Cook, via the 5" touchscreen
- Pyrolytic self-cleaning breaks down food residue for simple maintenance
- Generous 85L total capacity
- SmartHQ™ app offers the ability to preheat remotely or check cooking progress

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm

FEATURES & BENEFITS

Exceptional Performance

Experience unmatched performance and effortless convenience with precise cooking methods and pyrolytic cleaning. Guided by a deep understanding of the science of cooking, we've mastered the balance of heat, humidity and airflow to deliver precise cooking methods, from Air Fry to Slow Cook, that bring out the full potential of every ingredient. With ActiveVent™ technology to manage humidity levels, you can expect consistently perfect results on every shelf.

Engineered for Life

Built for enduring performance, our Ovens undergo intensive testing equivalent to 7,300 hours or 20 years of real-world use, delivering durability you can rely on.

Mastery of Temperature

Whether you want to Proof Bread, Roast Chicken or Bake Pastry, each of our precise cooking methods has been carefully calibrated with the optimal combination of heat, temperature, and humidity to help preserve texture, retain nutrients, and enhance flavour. With additional guidance for multi-shelf cooking and the Temperature Sensor, it brings true mastery of temperature to every dish.

Considered Design

Every detail of our Contemporary style appliances has been meticulously designed. With a brushed silver finish, round bar handle, and intuitive 5" touchscreen, every element aligns beautifully. Create your ultimate kitchen solution with our range of ovens and companion products, creating a seamless and cohesive look when installed side by side or stacked, with perimeter gaps as small as 2mm. The perfect pairing of style and precision for your kitchen.

Generous Capacity

Designed for everything from midweek dinners to weekend gourmet, this 85L oven provides generous space and flexibility to suit a wide range of cooking styles.

Effortless Cleaning

Pyrolytic cleaning uses very high temperatures to break down food residue into fine ash, so there's no need for scrubbing or harsh chemicals. Once the cycle is complete, any remaining ash can be easily wiped away, helping keep your oven clean with minimal effort and less time spent on maintenance.

Multi-functional Accessories

Thoughtfully designed accessories expand your cooking possibilities. Designed to fit seamlessly into the side ladders, each accessory sits securely in place for confident cooking. The Multi-Functional Air Fry Tray promotes even airflow for crisp, golden results, while the Baking Tray and Roasting Dish provide versatile options that work seamlessly with your oven. The Wired Temperature Sensor helps achieve precise cooking results by monitoring food temperature in real time.

Connect and Control

Connected cooking brings intelligence and ease to your kitchen. With Wi-Fi and the SmartHQ™ app, you can monitor and control your oven remotely, receive real time notifications, and access helpful guidance. Software updates are delivered through the app to keep your appliance current with the latest features and functionality. Voice control with Google Assistant offers hands free convenience, while our temperature sensors support precise, confident cooking.

SPECIFICATIONS

Accessories (included)

Flat brushed baking tray	1
Multi-functional Air fry tray	1
Roasting dish	1
Telescopic sliding runners	1 set
Wire shelf	2
Wired temperature sensor	1

Capacity		Internal Light	•	Power requirements	
Shelf positions	6	Intuitive touchscreen display	•	Connection type	Hard-wired
Total capacity	85 L	Multi-language display	true	Dedicated circuit	16 A
Usable capacity	72 L	Smart appliance	•	Rated power	2800-3300 W
		Soft close doors	•	Supply frequency	50 Hz
		Voice control	•	Supply voltage	220-240 V
		Wireless temperature sensor compatible	•		
Cleaning				Product dimensions	
Acid resistant graphite enamel	•	Functions		Depth	565 mm
Pyrolytic self-clean	•			Height	598 mm
Removable oven door	•	Air fry		Width	596 mm
Removable oven door inner glass	•	Bake			
Removable side ladders	•	Classic bake			
		Classic fan			
		Dehydrate		Safety	
Connected Features		Eco slow cook		Control panel key lock	•
Alerts and notifications	•	Fan bake			
Education and onboarding	•	Fan forced			
Monitoring	•	Fan grill			
Remote operation	•	Grill			
Software updates	•	Number of functions		SKU	85896
		Roast			
		Slow cook			
Controls		Vent bake			
Adjustable audio and display settings	•				
Audio feedback	•				
Automatic cooking/minute timer	•	Performance			
Automatic pre-set temperatures	•	ActiveVent™ system		Other product downloads available at fisherpaykel.com	
Celsius/Fahrenheit temperature	•	AeroTech™ technology		↓ DWG	
Certified Sabbath mode	•	Automatic rapid pre-heat		↓ DXF	
Delay start	•	Grill power		↓ Care & Maintenance (English)	
Electronic oven control	•	Method Cooking		↓ First Use (English)	
Guided touchscreen cooking	•	Temperature range		↓ Installation Considerations (English)	
Interface type	5" touchscreen with dial			↓ Installation Guide (English)	

- [↓](#) Planning Guide - 60cm Series 7 Contemporary (English)
- [↓](#) Revit
- [↓](#) Safety & Warnings (English)

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 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.



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