

60cm Series 7 Contemporary Oven, 9 Function

Contemporary



With generous capacity and beautiful contemporary styling, this built-in oven will complement your kitchen design perfectly.

- 85L total capacity, with 9 oven functions including Pizza Bake and Roast
- Moisture level control with ActiveVent™ technology
- Non-tip, full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	598 mm
Width	596 mm

Depth	565 mm
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FEATURES & BENEFITS

Multi-Function Flexibility

Nine functions including Roast, Pizza Bake and Fan Grill mean no matter what you're cooking, you've got the right heat to match.

Generous Capacity

With a generous sized internal cavity of 85L total capacity, you can create several dishes at once using multiple shelves.

Activevent Technology

With ActiveVent technology for optimised moisture levels and AeroTech™ for even heat distribution, you'll get perfect results even when using multiple shelves.

Fast And Easy Cleaning

Cleaning this built-in oven is quick and easy thanks to the optional catalytic liners which absorb oil and fat splashes during cooking.

Refined Styling

With sophisticated handle styling and brushed stainless steel, our built-in ovens are designed to match the rest of Fisher & Paykel's kitchen appliance family.

Safe And Sound

The CoolTouch door features triple glazing and a cooling system that ensures it's safe to touch from the outside – protecting both your hands and the surrounding cabinetry.

SPECIFICATIONS

Accessories (included)

Catalytic panels	•
Chromed shelf runners	•
Flat brushed baking tray	1
Full extension sliding shelves	1 set
Grill rack	1 set

Roasting dish	1
Smokeless grill tray	1
Step down wire shelf	1

Accessories (sold separately)

Handle kit Contemporary round, aluminium	Part 81645
Optional round handle	Part 81645

Capacity

Shelf positions	6
Total capacity	85 L
Usable capacity	72 L

Cleaning

Acid resistant graphite enamel	•
Removable oven door	•
Removable oven door inner glass	•
Removable side ladders	•

Controls

Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Electronic capacitive touch controls	•
Electronic clock	•
Electronic oven control	•
Soft close doors	•

Functions	
Bake	•
Classic bake	•
Fan bake	•
Fan forced	•
Fan grill	•
Grill	•
Number of functions	9
Pizza bake	•
Roast	•
Vent bake	•

Performance	
ActiveVent™ system	•
AeroTech™ technology	•
Automatic rapid pre-heat	•
Grill power	3000 W
Whisper quiet cooking	•

Power requirements	
Amperage	15 A
Supply frequency	50 Hz
Supply voltage	220 - 240 V

Product dimensions	
Depth	565 mm
Height	598 mm
Width	596 mm

Safety

Balanced oven door	•
CoolTouch door	•
Non-tip shelves	•

SKU	82219
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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

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- [↓](#) DXF
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- [↓](#) Installation Guide (Chinese)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) Restriction of the Use of Hazardous Substances (Chinese)
- [↓](#) SketchUp
- [↓](#) User Guide (Chinese)

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.