

60cm Series 5 Contemporary Pyrolytic Oven, 9 Function

Contemporary

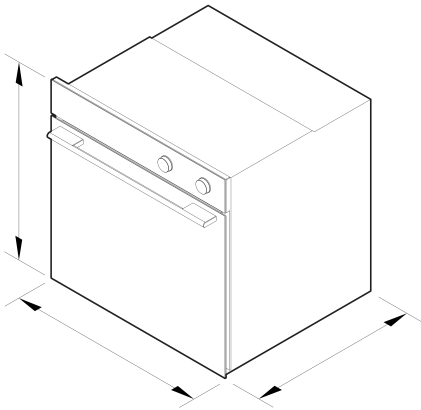


This timeless and expressive oven with pyrolytic cleaning features 9 versatile functions, with dial controls and illuminated icons for simple operation

- 9 versatile functions including Air Fry and Pizza Bake
- Pyrolytic self-cleaning breaks down food residue for simple maintenance
- Dial control with illuminated icons for simple operation
- Multi-Functional Air Fry Tray for Air Frying, Baking, or Grilling, with a perforated design for even airflow

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

Flexible Cooking Functions

Each function has been perfected to deliver the optimal heat for a wide range of dishes, with 9 functions including Air Fry, Fan Forced, and Pizza Bake.

Considered Controls

Simple and intuitive control makes cooking easy, with a responsive dial and clear illuminated icons that enable straightforward function selection.

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 Roasting Dish is ideal for braising or slow cooking.

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.

Cook With Consistency

For consistent results throughout the oven, AeroTech™ technology circulates heat evenly throughout the cavity.

Generous Capacity

More room means greater flexibility when cooking. With an 85L total capacity, this oven provides ample space for multiple dishes, larger meals, and everyday cooking.

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.

SPECIFICATIONS

Accessories (included)

Flat brushed baking tray	1
Multi-functional Air fry tray	1
Roasting dish	1
Wire shelf	1

Capacity		Air fry		•	Width		596 mm
Shelf positions	6	Bake		•			
Total capacity	85 L	Fan forced		•			
Usable capacity	72 L	Fan grill		•	Safety		
		Grill		•	Control panel key lock		•
		Number of functions	9				
Cleaning		Pizza bake		•			
Acid resistant graphite enamel	•	Pyrolytic self-clean		•	SKU		86022
Pyrolytic self-clean	•	Roast		•			
Removable oven door	•	Slow cook		•			
Removable oven door inner glass	•						
Removable side ladders	•						
		Performance					
		ActiveVent™ system		•	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		
Consumption		AeroTech™ technology		•			
Energy rating	A	Automatic rapid pre-heat		•			
Energy usage	0.96kWh/cycle	Grill power	3000 W				
		Temperature range	50°C - 250°C				
Controls		Power requirements			Other product downloads available at fisherpaykel.com		
Audio feedback	•	Connection type	Hard-wired		↓ DWG		
Automatic pre-set temperatures	•	Dedicated circuit	16 A		↓ DXF		
Celsius/Fahrenheit temperature	•	Rated power	2800-3300 W		↓ Installation Guide (English)		
Electronic capacitive touch controls	•	Supply frequency	50 Hz		↓ Planning Guide (English)		
Electronic clock	•	Supply voltage	220-240 V				
Electronic oven control	•						
Interface type	Touch button with dials						
Internal Light	•	Product dimensions			Where applicable:		
		Depth	565 mm		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.		
Functions		Height	598 mm				

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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