

60cm Series 7 Contemporary Pyrolytic Oven, 16 Function

Series 7 | Contemporary

Stainless Steel

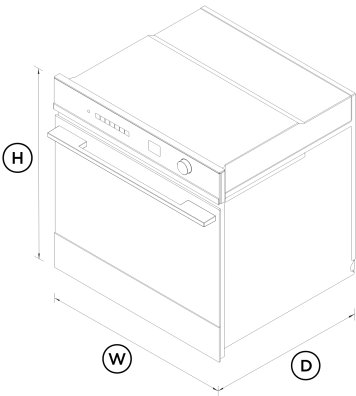


With beautiful Contemporary styling and a generous 85L total capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 16 oven functions including Pastry Bake, Roast, Dehydrate and Rapid Proof
- 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 16 functions including Pastry Bake, Roast, Fan Grill, Dehydrate and Rapid Proof, 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.

Self-Cleaning

Pyrolytic self-clean 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.

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)

Full extension sliding shelves	1 set
Grill rack	1 set
Pyrolytic proof shelf runners	•
Roasting dish	1
Smokeless grill tray	1
Step down wire shelf	1
Wired temperature sensor	1

Capacity		Sabbath mode with Federation of Synagogues certification	•	Grill power	3000 W
Shelf positions	6	Smart appliance	•	Temperature range	35°C - 280°C
Total capacity	85 L	Soft close doors	•	Whisper Quiet Cooking	•
Usable capacity	72 L	Temperature sensor	•		
		True convection oven	•	Power requirements	
Cleaning		Turned stainless steel dials with illuminated halos	•	Amperage	15 A
Acid resistant graphite enamel	•	Wireless temperature sensor compatible	•	Rated current	15 A
Pyrolytic self-clean	•			Supply frequency	50 Hz
Pyrolytic-proof side ladders	•	Functions		Supply voltage	220-240 V
Removable oven door	•	Air fry	•		
Removable oven door inner glass	•	Bake	•	Product dimensions	
Removable side ladders	•	Classic bake	•	Depth	565 mm
		Dehydrate	•	Height	598 mm
Consumption		Fan bake	•	Width	596 mm
Energy rating	A	Fan forced	•		
Energy usage	0.94kWh/cycle	Fan grill	•	Safety	
In-use energy carbon emissions estimate	0.2kgCO2e/cycle	Grill	•	Balanced oven door	•
		Number of functions	16	Catalytic venting system	•
Controls		Pastry Bake	•	Control panel key lock	•
Adjustable audio and display settings	•	Pizza bake	•	CoolTouch door	•
Audio feedback	•	Pyrolytic self-clean (Function)	•	Non-tip shelves	•
Automatic cooking/minute timer	•	Rapid proof	•	Safety thermostat	•
Automatic pre-set temperatures	•	Roast	•		
Celsius/Fahrenheit temperature	•	Slow cook	•		
Delay start	•	Vent bake	•		
Electronic clock	•	Warm	•		
Electronic oven control	•			SKU	82556
Guided cooking by food types	•	Performance			
Internal Light	•	ActiveVent™ system	•		
Intuitive touchscreen display	•	AeroTech™ technology	•		
Multi-language display	UK English	Automatic rapid pre-heat	•		

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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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