

60cm Series 7 Contemporary Pyrolytic Oven, 16 Function

Contemporary



With beautiful Contemporary styling and a generous 85L total capacity, this built-in oven helps to ensures 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

Shelf positions	6
Total capacity	85 L
Usable capacity	72 L

Cleaning

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

Controls

Adjustable audio and display settings	•
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Audio feedback	•	Slow cook	•	SKU	82553
Automatic cooking/minute timer	•	Vent bake	•		
Automatic pre-set temperatures	•	Warm	•		
Celsius/Fahrenheit temperature	•				
Certified Sabbath mode	•				
Delay start	•	Performance			
Electronic clock	•	ActiveVent™ system	•		
Electronic oven control	•	AeroTech™ technology	•		
Guided cooking by food types	•	Automatic rapid pre-heat	•		
Internal Light	•	Grill power	3000 W		
Intuitive touchscreen display	•	Temperature range	35°C - 280°C		
Multi-language display	UK English	Whisper Quiet Cooking	•		
Soft close doors	•				
Temperature sensor	•	Power requirements			
True convection oven	•	Amperage	15 A		
Turned stainless steel dials with illuminated halos	•	Rated current	15 A		
Wireless temperature sensor compatible	•	Supply frequency	50 Hz		
		Supply voltage	220-240 V		
Functions					
Air fry	•	Product dimensions			
Bake	•	Depth	565 mm		
Classic bake	•	Height	598 mm		
Dehydrate	•	Width	596 mm		
Fan bake	•				
Fan forced	•				
Fan grill	•	Safety			
Grill	•	Balanced oven door	•		
Number of functions	16	Catalytic venting system	•		
Pastry Bake	•	Control panel key lock	•		
Pizza bake	•	CoolTouch door	•		
Pyrolytic self-clean (Function)	•	Non-tip shelves	•		
Rapid proof	•	Safety thermostat	•		
Roast	•				

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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User Guide (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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