

60cm Series 7 Contemporary Pyrolytic Oven, 11 Function

Contemporary

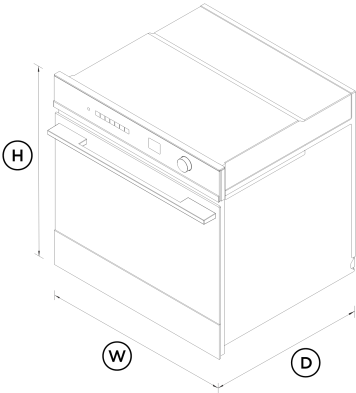


With beautiful Contemporary styling and generous capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 85L total capacity with 11 oven functions including Pizza Bake, Roast, Slow Cook and Air Fry
- Moisture level control with ActiveVent technology
- Pyrolytic self-cleaning function breaks down food residue for an easy clean
- Wi-Fi enabled for remote control and notifications through the SmartHQ™ app

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 11 functions including Pizza Bake, Roast, Slow Cook and Air Fry, 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.

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.

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)

Chromed shelf runners	•
Flat brushed baking tray	1
Grill rack	1 set
Roasting dish	1
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1

Capacity

Shelf positions	6
Total capacity	85 L
Usable capacity	72 L

Cleaning		Fan forced	•	Control panel key lock	•		
Acid resistant graphite enamel	•	Fan grill	•	CoolTouch door	•		
Pyrolytic self-clean	•	Grill	•	Non-tip shelves	•		
Removable oven door	•	Number of functions	11	Safety thermostat	•		
Removable oven door inner glass	•	Pizza bake	•				
Removable side ladders	•	Pyrolytic self-clean (Function)	•				
		Roast	•				
		Slow cook	•	SKU	82565		
		Vent bake	•				
Connected Features							
Cyber security updates until	04 / 03 / 2028						
Controls		Performance					
Adjustable audio and display settings	•	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			
Automatic cooking/minute timer	•	AeroTech™ technology	•				
Automatic pre-set temperatures	•	Automatic rapid pre-heat	•				
Celsius/Fahrenheit temperature	•	Temperature range	35°C - 280°C				
Delay start	•	Whisper Quiet Cooking	•				
Electronic clock	•						
Electronic oven control	•	Power requirements					
Internal Light	•	Amperage	15 A	Other product downloads available at fisherpaykel.com			
Multi-language display	UK English	Supply frequency	50 Hz				
Sabbath mode with Mehadrin certification	•	Supply voltage	220-240 V				
Smart appliance	•						
Soft close doors	•	Product dimensions					
True convection oven	•	Depth	565 mm	Where applicable:			
Turned stainless steel dials with illuminated halos	•	Height	598 mm				
		Width	596 mm				
Functions		Safety					
Air fry	•	Balanced oven door	•	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.			
Bake	•	Catalytic venting system	•				
Fan bake	•						

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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