

60cm Series 7 Contemporary Pyrolytic Oven, 9 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 nine oven functions including Pizza Bake and Roast
- 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 nine functions including Pizza Bake and Roast, 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.

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
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

Acid resistant graphite enamel	•
Pyrolytic self-clean	•

Removable oven door	•	Vent bake	•	SKU	82567
Removable oven door inner glass	•				
Removable side ladders	•				
Controls		Performance		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	
Adjustable audio and display settings	•	ActiveVent™ system	•		
Automatic cooking/minute timer	•	AeroTech™ technology	•		
Automatic pre-set temperatures	•	Automatic rapid pre-heat	•		
Celsius/Fahrenheit temperature	•	Temperature range	50°C - 280°C		
Certified Sabbath mode	•	Whisper quiet cooking	•	Other product downloads available at fisherpaykel.com	
Delay start	•	Power requirements			
Electronic clock	•	Amperage	15 A		
Electronic oven control	•	Rated current	15 A		
Internal Light	•	Supply frequency	50 Hz		
Multi-language display	UK English	Supply voltage	220-240 V		
Soft close doors	•	Product dimensions		↓	DXF
True convection oven	•			↓	Archicad
Turned stainless steel dials with illuminated halos	•			↓	DWG
				↓	Installation Guide (English)
			↓	Installation Guide (Chinese)	
			↓	Planning Guide (English)	
			↓	Planning Guide - 60cm Ovens (Chinese)	
			↓	Revit	
			↓	Rhino	
			↓	Restriction of the Use of Hazardous Substances (Chinese)	
			↓	SketchUp	
			↓	User Guide (English)	
			↓	User Guide (Chinese)	
Functions		Safety		Where applicable:	
Bake	•	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.	
Fan bake	•	Catalytic venting system	•		
Fan forced	•	Control panel key lock	•		
Fan grill	•	CoolTouch door	•		
Grill	•	Non-tip shelves	•		
Number of functions	9	Safety thermostat	•		
Pizza bake	•				
Pyrolytic self-clean	•				
Roast	•				

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.