

60cm Series 7 Contemporary Pyrolytic Oven

Contemporary



This timeless and expressive oven with pyrolytic cleaning features a 5" touchscreen and method-led cooking for perfect results.

- Create perfect results with precise cooking methods, including Air Fry and Slow Cook, via the 5" touchscreen
- Pyrolytic self-cleaning breaks down food residue for simple maintenance
- Generous 85L total capacity
- Monitor cooking progress remotely with Wi-Fi and Haier Smart Home app

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm

FEATURES & BENEFITS

Exceptional Performance

Experience unmatched performance and effortless convenience with precise cooking methods and pyrolytic cleaning. Guided by a deep understanding of the science of cooking, we've mastered the balance of heat, humidity and airflow to deliver precise cooking methods, from Air Fry to Slow Cook, that bring out the full potential of every ingredient. With ActiveVent™ technology to manage humidity levels, you can expect consistently perfect results on every shelf.

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.

Mastery of Temperature

Whether you want to Proof Bread, Roast Chicken or Bake Pastry, each of our precise cooking methods has been carefully calibrated with the optimal combination of heat, temperature, and humidity to help preserve texture, retain nutrients, and enhance flavour. With additional guidance for multi-shelf cooking and the Temperature Sensor, it brings true mastery of temperature to every dish.

Considered Design

Every detail of our Contemporary style appliances has been meticulously designed. With a brushed silver finish, round bar handle, and intuitive 5" touchscreen, every element aligns beautifully. Create your ultimate kitchen solution with our range of ovens and companion products, creating a seamless and cohesive look when installed side by side or stacked, with perimeter gaps as small as 2mm. The perfect pairing of style and precision for your kitchen.

Generous Capacity

Designed for everything from midweek dinners to weekend gourmet, this 85L oven provides generous space and flexibility to suit a wide range of cooking styles.

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.

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 Baking Tray and Roasting Dish provide versatile options that work seamlessly with your oven. The Wired Temperature Sensor helps achieve precise cooking results by monitoring food temperature in real time.

Connect and Control

Connected cooking brings intelligence and ease to your kitchen. With Wi-Fi and the Haier Smart Home app, you can monitor and control your oven remotely, receive real time notifications, and access helpful guidance. Voice control with Xiao You offers hands free convenience while our temperature sensors provide guidance to help you achieve perfect results.

SPECIFICATIONS

Accessories (included)

Flat brushed baking tray	1
Multi-functional Air fry tray	1
Roasting dish	1
Telescopic sliding runners	1 set
Wire shelf	2
Wired temperature sensor	1

Capacity

Shelf positions	6	Smart appliance	•	Power cord length	1.5m
Total capacity	85 L	Soft close doors	•	Rated power	2800-3300 W
Usable capacity	72 L	Wireless temperature sensor compatible	•	Supply frequency	50 Hz
				Supply voltage	220-240 V
Cleaning		Functions		Product dimensions	
Acid resistant graphite enamel	•	Air fry	•	Depth	565 mm
Pyrolytic self-clean	•	Bake	•	Height	598 mm
Removable oven door	•	Classic bake	•	Width	596 mm
Removable oven door inner glass	•	Classic fan	•		
Removable side ladders	•	Dehydrate	•	Safety	
		Eco slow cook	•	Control panel key lock	
Connected Features		Fan bake	•		
Alerts and notifications	•	Fan forced	•	SKU	
Education and onboarding	•	Fan grill	•	85903	
Monitoring	•	Grill	•		
Remote operation	•	Number of functions	13		
Software updates	•	Roast	•		
		Slow cook	•		
		Vent bake	•		
Controls		Performance			
Adjustable audio and display settings	•	ActiveVent™ system	•		
Audio feedback	•	AeroTech™ technology	•		
Automatic cooking/minute timer	•	Automatic rapid pre-heat	•		
Automatic pre-set temperatures	•	Grill power	3000 W		
Celsius/Fahrenheit temperature	•	Method Cooking	•		
Delay start	•	Temperature range	35ℳC - 280ℳC		
Electronic oven control	•				
Guided touchscreen cooking	•	Power requirements			
Interface type	5" touchscreen with dial	Connection type	Flex cord		
Internal Light	•	Dedicated circuit	16 A		
Intuitive touchscreen display	•				
Multi-language display	true				

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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Care & Maintenance (English)

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Care & Maintenance (Chinese)

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First Use (Chinese)

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First Use (English)

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Installation Guide (English)

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Installation Guide (Chinese)

- [↓](#) Planning Guide - 60cm Series 7 & 9 Contemporary (English)
- [↓](#) Planning Guide - 60cm Series 7 & 9 Contemporary (Chinese)
- [↓](#) Restriction of the Use of Hazardous Substances (Chinese)
- [↓](#) Safety & Warnings (English)
- [↓](#) Safety & Warnings (Chinese)

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.