60cm Series 7 Contemporary Pyrolytic Oven, 16 Function

Series 7 | Contemporary

Stainless Steel

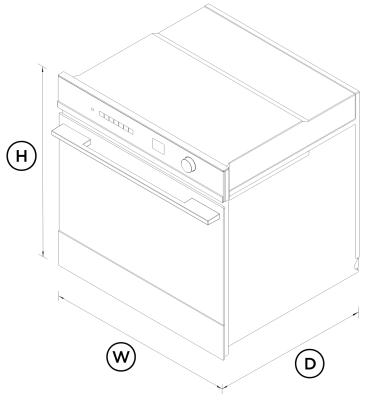


With beautiful Contemporary styling and a generous 85L total capacity, this built-in oven helps to ensures that every dish you create is cooked to perfection.

- 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	•
Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Certified Sabbath mode	•
Delay start	•
Electronic clock	•
Electronic oven control	•
Guided cooking by food types	•
Internal Light	•
Intuitive touchscreen display	•
Multi-language display	UK English
Soft close doors	•
Temperature sensor	•
True convection oven	•
Turned stainless steel dials with illuminated halos	•
Wireless temperature sensor compatible	•

Functions

Air fry	•
Bake	•
Classic bake	•
Dehydrate	•
Fan bake	•
Fan forced	•
Fan grill	•
Grill	•
Number of functions	16
Pastry Bake	•
Pizza bake	•
Pyrolytic self-clean (Function)	•
Rapid proof	•
Roast	•
Slow cook	•
Vent bake	•
Warm	•

Performance

ActiveVent™ system	•
AeroTech™ technology	•
Automatic rapid pre-heat	•
Grill power	3000 W
Temperature range	35°C - 280°C
Whisper quiet cooking	•

Power requirements

Amperage	15 A
Rated current	15 A
Supply frequency	50 Hz
Supply voltage	220-240 V

Product dimensions

Depth	565 mm
Height	598 mm
Width	596 mm

Safety

Balanced oven door	•
Catalytic venting system	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•

SKU 82554

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

Other product downloads available at fisherpaykel.com

- DXF
- Archicad
- 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)

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.