

Oven, 60cm, 16 Function, Self-cleaning

Series 7 | Contemporary

Stainless Steel

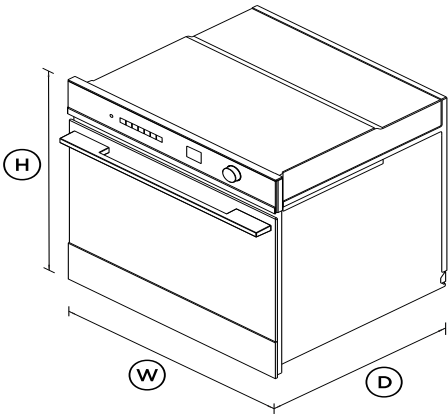


With beautiful Contemporary styling and a generous 85L total capacity capacity, this built-in oven helps to ensures that every dish you create is cooked to perfection.

- 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 | 598mm |
| Width | 596mm |
| Depth | 565mm |



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

| | |
|--------------------------------|-------|
| Flat brushed baking tray | 1 |
| Full extension sliding shelves | 1 set |
| Grill rack | 1 set |
| Pyrolytic proof shelf runners | • |

| | | | | | | |
|--------------------------------|-----|------------------------------|-------------------------|--------------------------|------------------|----------|
| Roasting dish | 1 | Multi-language display | UK English, US English, | Automatic rapid pre-heat | • | |
| Step down wire shelf | 1 | Sabbath mode with Mehadrin | • | Grill power | 3000W | |
| Wired temperature sensor | 1 | Soft close doors | • | Temperature range | 35°C - 280°C | |
| | | True convection oven | • | Whisper quiet cooking | • | |
| | | Turned stainless steel dials | • | | | |
| Capacity | | Wi-Fi connectivity | • | Power requirements | | |
| Shelf positions | 6 | Wireless temperature sensor | • | Amperage | 15A | |
| Total capacity | 85L | | | | Rated current | 15A |
| Usable capacity | 72L | | | | Supply frequency | 50Hz |
| | | | | | Supply voltage | 220-240V |
| | | | | | | |
| Cleaning | | Functions | | Product dimensions | | |
| Acid resistant graphite enamel | • | Air fry | • | Depth | 565mm | |
| Pyrolytic proof shelf runners | • | Bake | • | Height | 598mm | |
| Pyrolytic self-clean | • | Classic bake | • | Width | 596mm | |
| Removable oven door | • | Dehydrate | • | | | |
| Removable oven door inner | • | Fan bake | • | Safety | | |
| Removable shelf runners | • | Fan forced | • | Balanced oven door | • | |
| | | Fan grill | • | Catalytic venting system | • | |
| | | Grill | • | Control panel key lock | • | |
| Controls | | Number of functions | 16 | CoolTouch door | • | |
| Adjustable audio and display | • | Pastry Bake | • | Non-tip shelves | • | |
| Audio feedback | • | Pizza bake | • | Safety thermostat | • | |
| Automatic cooking/minute | • | Pyrolytic self-clean | • | | | |
| Automatic pre-set | • | Rapid proof | • | Warranty | | |
| Celsius/Fahrenheit | • | Roast | • | Parts and labour | 2 years | |
| Delay start | • | Slow cook | • | | | |
| Electronic clock | • | Vent bake | • | | | |
| Electronic oven control | • | Warm | • | | | |
| Food probe | • | | | | SKU | 82554 |
| Guided cooking by food types | • | Performance | | | | |
| Halogen lights | • | ActiveVent™ system | • | | | |
| Intuitive touchscreen display | • | AeroTech™ technology | • | | | |

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

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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