

60cm Series 7 Minimal Pyrolytic Oven, 9 Function

Minimal

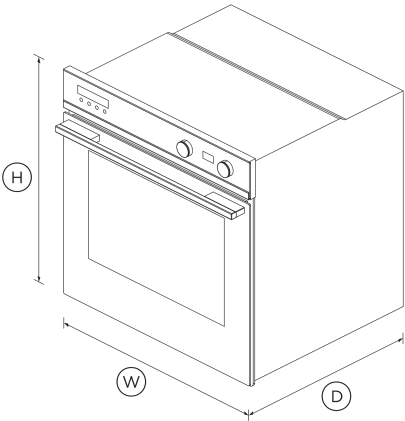


With generous capacity and beautiful black Minimal styling, this built-in oven will complement your kitchen design perfectly.

- 85L total capacity, with 9 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
- Non-tip, full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

- Multi-Function Flexibility**
Nine functions including Roast, Pizza Bake and Fan Grill mean no matter what you're cooking, you've got the right heat to match.
- Beauty Of Choice**
With the choice of stylish stainless steel or elegant black, you can choose the finish that complements your kitchen design best.
- Generous Capacity**
With a generous-sized internal cavity, you can create several dishes at once using multiple shelves.
- Activevent Technology**

With ActiveVent technology for optimised moisture levels and AeroTech™ for even heat distribution, you'll get perfect results even when using multiple shelves.

Simple 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.

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)	
Flat brushed baking tray	1
Roasting dish	1
Step down wire shelf	1
Telescopic clip-on runners	1
Wire shelf	1

Accessories (sold separately)	
Optional round handle	Part 81645

Capacity	
Shelf positions	6
Total capacity	85 L
Usable capacity	72 L

Cleaning	
Acid resistant graphite enamel	•

Pyrolytic self-clean	•	Grill power	3000 W
Removable oven door	•	Whisper quiet cooking	•
Removable oven door inner glass	•		
Removable side ladders	•		
Controls		Power requirements	
Audio feedback	•	Amperage	15 A
Automatic cooking/minute timer	•	Supply frequency	50 Hz
Automatic pre-set temperatures	•	Supply voltage	220 - 240 V
Celsius/Fahrenheit temperature	•		
Electronic clock	•	Product dimensions	
Electronic oven control	•	Depth	565 mm
Soft close doors	•	Height	598 mm
		Width	596 mm
Functions		Safety	
Bake	•	Balanced oven door	•
Classic bake	•	Catalytic venting system	•
Fan bake	•	Control panel key lock	•
Fan forced	•	CoolTouch door	•
Fan grill	•	Non-tip shelves	•
Grill	•		
Number of functions	9		
Pastry Bake with Pizza mode	•		
Pizza bake	•	SKU	82149
Pyrolytic self-clean (Function)	•		
Roast	•		
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	
ActiveVent™ system	•		
AeroTech™ technology	•		
Automatic rapid pre-heat	•	Other product downloads available at fisherpaykel.com	

- ↓ DXF
- ↓ DWG
- ↓ Installation Guide (Chinese)
- ↓ Revit
- ↓ Rhino
- ↓ Restriction of the Use of Hazardous Substances (Chinese)
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- ↓ Restriction of the Use of Hazardous Substances (Chinese)
- ↓ SketchUp
- ↓ 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.