

60cm Series 5 Contemporary Pyrolytic Oven

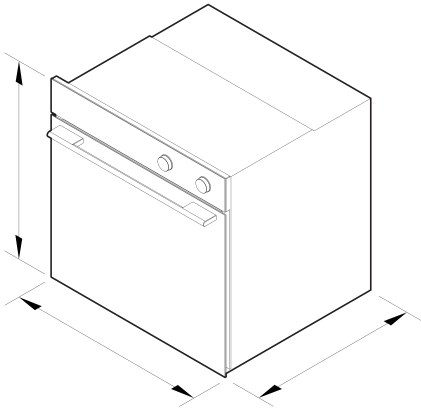
Contemporary



- This timeless and expressive oven with pyrolytic cleaning features 9 versatile functions, with dial controls and illuminated icons for simple operation
- 9 versatile functions including Air Fry and Pizza Bake
 - Pyrolytic self-cleaning breaks down food residue for simple maintenance
 - Dial control with illuminated icons for simple operation
 - Multi-Functional Air Fry Tray for Air Frying, Baking, or Grilling, with a perforated design for even airflow

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

- Flexible Cooking Functions**
Each function has been perfected to deliver the optimal heat for a wide range of dishes, with 9 functions including Air Fry, Fan Forced, and Pizza Bake.
- Considered Controls**
Simple and intuitive control makes cooking easy, with a responsive dial and clear illuminated icons that enable straightforward function selection.
- 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 Roasting Dish is ideal for braising or slow cooking.
- 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.
- Cook With Consistency**
For consistent results throughout the oven, AeroTech™ technology circulates heat evenly throughout the cavity.
- Generous Capacity**
More room means greater flexibility when cooking. With an 85L total capacity, this oven provides ample space for multiple dishes, larger meals, and everyday cooking.
- 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.
- ### SPECIFICATIONS
- | | |
|-------------------------------|------|
| Accessories (included) | |
| Flat brushed baking tray | 1 |
| Multi-functional Air fry tray | 1 |
| Roasting dish | 1 |
| Wire shelf | 1 |
| <hr/> | |
| Capacity | |
| Shelf positions | 6 |
| Total capacity | 85 L |

Usable capacity	72 L	Performance		Other product downloads available at fisherpaykel.com
		AeroTech™ technology	•	↓ DWG
		Automatic rapid pre-heat	•	↓ DXF
		Grill power	3000 W	↓ Care & Maintenance (English)
		Temperature range	50°C - 250°C	↓ First Use (English)
Cleaning				↓ Installation Guide (English)
Acid resistant graphite enamel	•			↓ Planning Guide (English)
Pyrolytic self-clean	•	Power requirements		↓ Revit
Removable oven door	•	Connection type	Hard-wired	↓ Rhino
Removable oven door inner glass	•	Dedicated circuit	16 A	↓ Safety & Warnings (English)
Removable side ladders	•	Rated power	2800-3300 W	↓ Sketchup
		Supply frequency	50 Hz	
Controls		Supply voltage	220-240 V	Where applicable:
Audio feedback	•			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.
Automatic pre-set temperatures	•	Product dimensions		
Celsius/Fahrenheit temperature	•	Depth	565 mm	
Electronic capacitive touch controls	•	Height	598 mm	
Electronic clock	•	Width	596 mm	
Electronic oven control	•			
Interface type	Touch button with dials	Safety		
Internal Light	•	Control panel key lock	•	
Functions				
Air fry	•			
Bake	•			
Fan bake	•	SKU	85911	
Fan forced	•			
Fan grill	•			
Grill	•			
Number of functions	9			
Pizza bake	•			
Roast	•			



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