

60cm Series 7 Contemporary Pyrolytic Oven, 9 Function

Contemporary

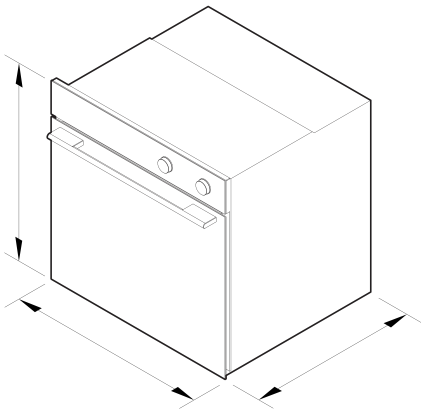


This timeless and expressive oven with pyrolytic cleaning features 9 versatile functions, with dial controls and illuminated icons for simple operation

- 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 Design

Simple and intuitive control makes cooking easy, with a responsive dial and clear illuminated icons that enable straightforward function selection. Designed to integrate seamlessly into your kitchen, this built-in oven sits flush with cabinetry to minimise gaps and create a cohesive, streamlined look.

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, Roasting Dish and telescopic sliding runners provide versatile options that work seamlessly with your oven.

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

Whether Baking, Roasting or preparing several dishes at once, AeroTech™ technology circulates heat evenly throughout the cavity, helping to deliver consistent results throughout the oven.

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

		Electronic clock	•	Supply frequency	50 Hz
Accessories (included)		Electronic oven control	•	Supply voltage	220-240 V
Flat brushed baking tray	1	Internal Light	•		
Multi-functional Air fry tray	1	Soft close doors	•		
Roasting dish	1				
Telescopic sliding runners	1 set				
Wire shelf	2				
Capacity		Functions			
Shelf positions	6	Air fry	•	Product dimensions	
Total capacity	85 L	Bake	•	Depth	565 mm
Usable capacity	72 L	Fan forced	•	Height	598 mm
		Fan grill	•	Width	596 mm
		Grill	•		
		Number of functions	9	Safety	
		Pizza bake	•		
		Pyrolytic self-clean	•	Control panel key lock	
		Roast	•		
		Slow cook	•		
Cleaning		Performance			
Acid resistant graphite enamel	•	ActiveVent™ system	•	SKU	
Pyrolytic self-clean	•	AeroTech™ technology	•	86023	
Removable oven door	•	Automatic rapid pre-heat	•		
Removable oven door inner glass	•				
Removable side ladders	•				
Controls		Grill power		Other product downloads available at fisherpaykel.com	
Adjustable audio and display settings	•	Temperature range		• DWG	
Audio feedback	•			• DXF	
Automatic cooking/minute timer	•			• Care & Maintenance (English)	
Automatic pre-set temperatures	•	Power requirements		• Planning Guide (English)	
Celsius/Fahrenheit temperature	•	Connection type	Hard-wired		
Delay start	•	Dedicated circuit	16 A		
Electronic capacitive touch controls	•	Rated power	2800-3300 W	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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