

60cm Series 7 Contemporary Pyrolytic Oven, 16 Function

Contemporary

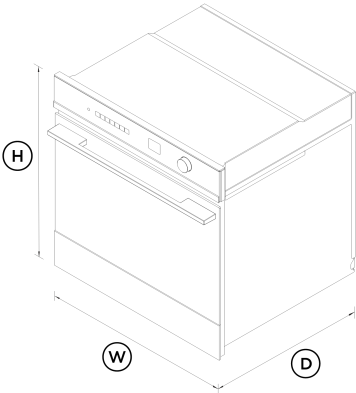


With beautiful Contemporary styling and a generous 85L total capacity, this built-in oven helps to ensures that every dish you create is cooked to perfection.

- 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		Functions		Product dimensions	
Shelf positions	6	Air fry	•	Depth	565 mm
Total capacity	85 L	Bake	•	Height	598 mm
Usable capacity	72 L	Classic bake	•	Width	596 mm
		Dehydrate	•		
		Fan bake	•		
Cleaning		Fan forced	•	Safety	
Acid resistant graphite enamel	•	Fan grill	•	Balanced oven door	•
Pyrolytic self-clean	•	Grill	•	Catalytic venting system	•
Pyrolytic-proof side ladders	•	Number of functions	16	Control panel key lock	•
Removable oven door	•	Pastry Bake	•	CoolTouch door	•
Removable oven door inner glass	•	Pizza bake	•	Non-tip shelves	•
Removable side ladders	•	Pyrolytic self-clean (Function)	•	Safety thermostat	•
		Rapid proof	•		
		Roast	•		
		Slow cook	•		
Controls		Vent bake	•	SKU	82554
Adjustable audio and display settings	•	Warm	•		
Audio feedback	•				
Automatic cooking/minute timer	•			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	
Automatic pre-set temperatures	•	Performance			
Celsius/Fahrenheit temperature	•	ActiveVent™ system	•		
Certified Sabbath mode	•	AeroTech™ technology	•		
Delay start	•	Automatic rapid pre-heat	•		
Electronic clock	•	Grill power	3000 W	Other product downloads available at fisherpaykel.com	
Electronic oven control	•	Temperature range	35°C - 280°C		
Guided cooking by food types	•	Whisper quiet cooking	•		
Internal Light	•				
Intuitive touchscreen display	•				
Multi-language display	UK English	Power requirements			
Soft close doors	•	Amperage	15 A		
Temperature sensor	•	Rated current	15 A		
True convection oven	•	Supply frequency	50 Hz		
Turned stainless steel dials with illuminated halos	•	Supply voltage	220-240 V		
Wireless temperature sensor compatible	•				

- [↓](#) 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.