

60cm Series 7 Contemporary Pyrolytic Oven, 9 Function

Contemporary

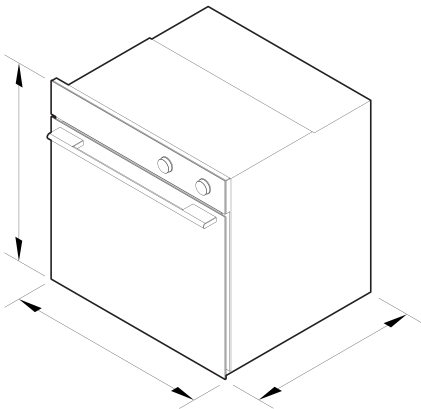


This timeless and expressive oven with pyrolytic cleaning features 9 versatile functions, with dial controls and illuminated icons for simple operation

- 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		Product dimensions	
Shelf positions	6	Air fry	•	Depth	565 mm
Total capacity	85 L	Bake	•	Height	598 mm
Usable capacity	72 L	Fan forced	•	Width	596 mm
		Fan grill	•		
		Grill	•	Safety	
		Number of functions	9	Control panel key lock	•
		Pizza bake	•		
		Pyrolytic self-clean	•		
Cleaning		Roast	•	SKU	86024
Acid resistant graphite enamel	•	Slow cook	•		
Pyrolytic self-clean	•				
Removable oven door	•	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	
Removable oven door inner glass	•	ActiveVent™ system	•		
Removable side ladders	•	AeroTech™ technology	•		
		Automatic rapid pre-heat	•		
		Grill power	3000 W	Other product downloads available at fisherpaykel.com	
Controls		Temperature range	35°C - 280°C		
Adjustable audio and display settings	•			↓ DWG	
Audio feedback	•			↓ DXF	
Automatic cooking/minute timer	•	Power requirements		↓ Care & Maintenance (English)	
Automatic pre-set temperatures	•	Connection type	Hard-wired	↓ Planning Guide (English)	
Celsius/Fahrenheit temperature	•	Dedicated circuit	16 A		
Delay start	•	Rated power	2800-3300 W	Where applicable:	
Electronic capacitive touch controls	•				

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.



A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support
T 08000 886 605 [Wwww.fisherpaykel.com](http://www.fisherpaykel.com)