

60cm Series 7 Contemporary Pyrolytic Oven, 9 Function

Contemporary

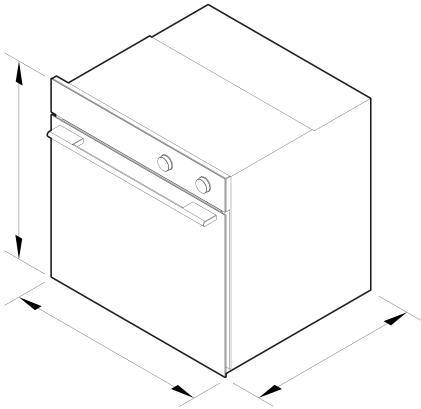


This timeless and expressive oven with pyrolytic cleaning features 9 versatile functions, with dial controls and illuminated icons for simple operation

- 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

Accessories (included)

Flat brushed baking tray	1
Multi-functional Air fry tray	1
Roasting dish	1
Telescopic sliding runners	1 set
Wire shelf	2

Capacity

Shelf positions	6	Bake	•	SKU	86023
Total capacity	85 L	Fan forced	•		
Usable capacity	72 L	Fan grill	•		
		Grill	•		
		Number of functions	9		
		Pizza bake	•		
		Roast	•		
		Slow cook	•		
Cleaning		Performance			
Acid resistant graphite enamel	•	ActiveVent™ system	•		
Pyrolytic self-clean	•	AeroTech™ technology	•		
Removable oven door	•	Automatic rapid pre-heat	•		
Removable oven door inner glass	•	Grill power	3000 W		
Removable side ladders	•	Temperature range	35°C - 280°C		
Consumption		Power requirements			
Energy rating	A	Connection type	Hard-wired		
Energy usage	0.72kWh/cycle	Dedicated circuit	16 A		
		Rated power	2800-3300 W		
		Supply frequency	50 Hz		
		Supply voltage	220-240 V		
Controls		Product dimensions			
Adjustable audio and display settings	•	Depth	565 mm		
Audio feedback	•	Height	598 mm		
Automatic cooking/minute timer	•	Width	596 mm		
Automatic pre-set temperatures	•				
Celsius/Fahrenheit temperature	•				
Delay start	•				
Electronic capacitive touch controls	•				
Electronic clock	•				
Electronic oven control	•				
Internal Light	•				
Soft close doors	•				
Functions		Safety			
Air fry	•	Control panel key lock	•		

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

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DXF

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Care & Maintenance (English)

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Declaration of Conformity (English)

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Energy Label

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First Use (English)

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Installation Considerations (English, French, Danish, Swedish, Norwegian, Italian, Hebrew, German, Finnish)

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Installation Guide (English)

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Planning Guide (English)

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Safety & Warnings (English)

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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