

60cm Series 7 Contemporary Pyrolytic Oven, 16 Function

Series 7 | Contemporary



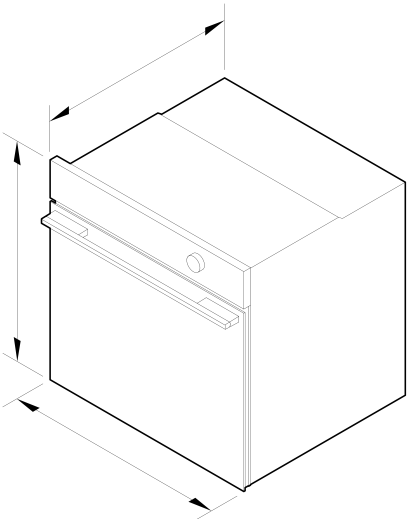
With beautiful Contemporary styling and a generous 85L total capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 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
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Grill rack	1 set	Electronic clock	•	Roast	•
Pyrolytic proof shelf runners	•	Electronic oven control	•	Slow cook	•
Roasting dish	1	Food probe	•	Vent bake	•
Smokeless grill tray	1	Guided cooking by food types	•	Warm	•
Step down wire shelf	1	Halogen lights	•		
Wired temperature sensor	1	Intuitive touchscreen display	•		
		Multi-language display	•		
			UK English, US English, Simplified Chinese, Français, Español		
Capacity				Performance	
Shelf positions	6	Smart appliance	•	ActiveVent™ system	•
Total capacity	85 L	Soft close doors	•	AeroTech™ technology	•
Usable capacity	72 L	True convection oven	•	Automatic rapid pre-heat	•
		Turned stainless steel dials with illuminated halos	•	Grill power	3000 W
		Wireless temperature sensor compatible	•	Temperature range	35°C - 280°C
				Whisper quiet cooking	•
Cleaning					
Acid resistant graphite enamel	•			Power requirements	
Pyrolytic proof shelf runners	•	Functions		Amperage	15 A
Pyrolytic self-clean	•	Air fry	•	Rated current	15 A
Removable oven door	•	Bake	•	Supply frequency	50 Hz
Removable oven door inner glass	•	Classic bake	•	Supply voltage	220-240 V
Removable shelf runners	•	Dehydrate	•		
		Fan bake	•	Product dimensions	
		Fan forced	•	Depth	565 mm
Controls		Fan grill	•	Height	598 mm
Adjustable audio and display settings	•	Grill	•	Width	596 mm
Audio feedback	•	Number of functions	16		
Automatic cooking/minute timer	•	Pastry Bake	•		
Automatic pre-set temperatures	•	Pizza bake	•	Safety	
Celsius/Fahrenheit temperature	•	Pyrolytic self-clean	•	Balanced oven door	•
Certified Sabbath mode	•	Rapid proof	•	Catalytic venting system	•
Delay start	•				

- Control panel key lock
- CoolTouch door
- Non-tip shelves
- Safety thermostat

SKU 82553

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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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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