

# 60cm Series 7 Contemporary Pyrolytic Oven, 9 Function

Series 7 | Contemporary



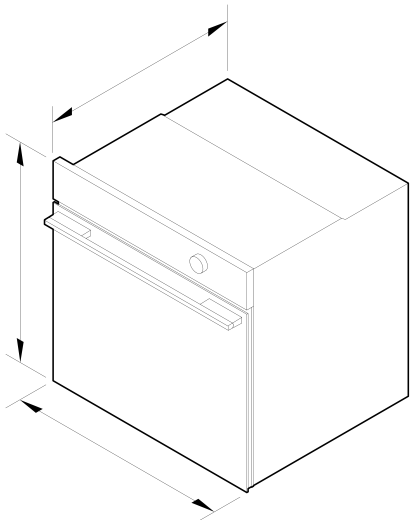
With beautiful Contemporary styling and generous capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 85L total capacity with nine oven functions including Pizza Bake and Roast
- Moisture level control with ActiveVent technology
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

- Wi-Fi enabled for remote control and notifications through the SmartHQ™ app

## 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 nine functions including Pizza Bake and Roast, 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.

### 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)

Chromed shelf runners	•
Flat brushed baking tray	1
Roasting dish	1

Step down wire shelf	1	Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Amperage	15 A
Telescopic sliding runners	1 set			Rated current	15 A
Wire shelf	1			Supply frequency	50 Hz
		Smart appliance	•	Supply voltage	220-240 V
<b>Capacity</b>		Soft close doors	•		
Shelf positions	6	True convection oven	•	<b>Product dimensions</b>	
Total capacity	85 L	Turned stainless steel dials with illuminated halos	•	Depth	565 mm
Usable capacity	72 L			Height	598 mm
				Width	596 mm
<b>Cleaning</b>		<b>Functions</b>			
Acid resistant graphite enamel	•	Bake	•	<b>Safety</b>	
Pyrolytic self-clean	•	Fan bake	•	Balanced oven door	•
Removable oven door	•	Fan forced	•	Catalytic venting system	•
Removable oven door inner glass	•	Fan grill	•	Control panel key lock	•
Removable shelf runners	•	Grill	•	CoolTouch door	•
		Number of functions	9	Non-tip shelves	•
		Pizza bake	•	Safety thermostat	•
<b>Controls</b>		Pyrolytic self-clean	•		
Adjustable audio and display settings	•	Roast	•	SKU	
Automatic cooking/minute timer	•	Vent bake	•	82566	
Automatic pre-set temperatures	•				
Celsius/Fahrenheit temperature	•	<b>Performance</b>		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	
Certified Sabbath mode	•	ActiveVent™ system	•		
Delay start	•	AeroTech™ technology	•		
Electronic clock	•	Automatic rapid pre-heat	•		
Electronic oven control	•	Temperature range	50°C - 280°C		
Halogen lights	•	Whisper quiet cooking	•		
				<b>Other product downloads available at fisherpaykel.com</b>	
		<b>Power requirements</b>			

- [↓](#) DWG
- [↓](#) DXF
- [↓](#) Archicad
- [↓](#) Datasheet Oven
- [↓](#) Installation Guide EN
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) User Guide (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.



**A PEACE OF MIND SALE**  
24 Hours 7 Days a Week Customer Support  
T 0800 372 273 W [www.fisherpaykel.com](http://www.fisherpaykel.com)