

60cm Series 7 Contemporary Pyrolytic Oven, 13 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.
- 13 oven functions including Pastry Bake, Pizza Bake, Roast, Slow Cook and Air Fry
 - 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 13 functions including Pastry Bake, Pizza Bake, Roast, Slow Cook and Air Fry, 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.

Multi-Function Flexibility

Each function has been tailored, tested and perfected to ensure that no matter what you're cooking, you've got the right heat to match. The Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

Self-Cleaning

Our pyrolytic self-cleaning technology 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.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners	•
Flat brushed baking tray	1
Grill rack	1 set
Roasting dish	1
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1
Wired temperature sensor	1

Capacity

Shelf positions	6
Total capacity	85 L
Usable capacity	72 L

Cleaning		Air fry		•	Depth	565 mm
Acid resistant graphite enamel	•	Bake		•	Height	598 mm
Pyrolytic self-clean	•	Classic bake		•	Width	596 mm
Removable oven door	•	Fan bake		•	<hr/>	
Removable oven door inner glass	•	Fan forced		•		
Removable shelf runners	•	Fan grill		•	Safety	
<hr/>		Grill		•	Balanced oven door	•
Controls		Number of functions	13		Catalytic venting system	•
Adjustable audio and display settings	•	Pastry Bake		•	Control panel key lock	•
Audio feedback	•	Pizza bake		•	CoolTouch door	•
Automatic cooking/minute timer	•	Pyrolytic self-clean		•	Non-tip shelves	•
Automatic pre-set temperatures	•	Roast		•	Safety thermostat	•
Celsius/Fahrenheit temperature	•	Slow cook		•	<hr/>	
Certified Sabbath mode	•	Vent bake		•	SKU	
Delay start	•	<hr/>				
Electronic clock	•	Performance			<hr/>	
Electronic oven control	•	ActiveVent™ system		•		
Food probe	•	AeroTech™ technology		•		
Halogen lights	•	Automatic rapid pre-heat		•		
Multi-language display	•	Temperature range	35°C - 280°C			
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		Power requirements				
		Amperage	15 A		Other product downloads available at fisherpaykel.com	
		Rated current	15 A			
		Supply frequency	50 Hz			
		Supply voltage	220-240 V			
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Functions		Product dimensions			<hr/>	

UK English, US English, Simplified Chinese, Français, Español

- Smart appliance
- Soft close doors
- True convection oven
- Turned stainless steel dials with illuminated halos

- [2D-DWG Oven](#)
- [2D-DXF Oven](#)
- [ArchiCAD Oven](#)
- [Datasheet Oven](#)
- [Installation Guide EN](#)
- [Revit Oven](#)
- [Rhino Oven](#)

- ↓ SketchUp Oven
- ↓ 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.



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