

60cm Series 7 Contemporary Pyrolytic Oven, 16 Function

Series 7 | Contemporary



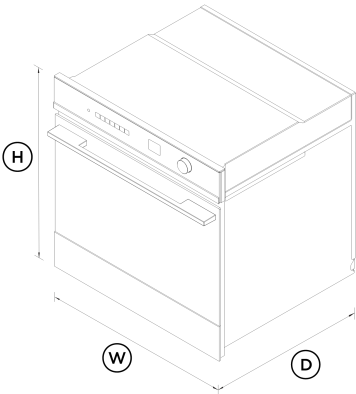
With beautiful Contemporary styling and a generous 85L total capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 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
--------------------------------	-------

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

- CoolTouch door
- Non-tip shelves
- Safety thermostat

SKU 82554

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

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.

Other product downloads available at fisherpaykel.com

- [↓](#) DWG
- [↓](#) DXF
- [↓](#) Archicad
- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (Chinese)
- [↓](#) Planning Guide (English)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) User Guide (English)
- [↓](#) User Guide (Chinese)

Where applicable: