

60cm Series 7 Contemporary Pyrolytic Oven, 13 Function

Series 7 | Contemporary



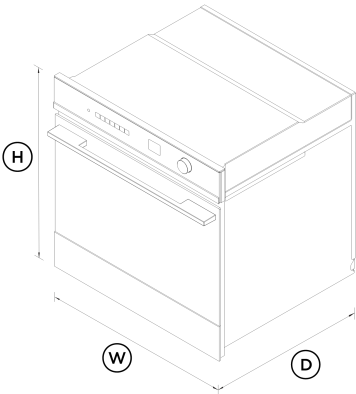
With beautiful Contemporary styling and a generous 85L total capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 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	•	Automatic cooking/minute timer	•	Pyrolytic self-clean	•
Full extension sliding shelves	1 set	Automatic pre-set temperatures	•	Roast	•
Grill rack	1 set	Celsius/Fahrenheit temperature	•	Slow cook	•
Roasting dish	1	Delay start	•	Vent bake	•
Step down wire shelf	1	Electronic clock	•		
Wire shelf	1	Electronic oven control	•		
		Food probe	•	Performance	
		Guided cooking by food types	•	ActiveVent™ system	•
Capacity		Internal Light	•	AeroTech™ technology	•
Shelf positions	6	Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Automatic rapid pre-heat	•
Total capacity	85 L			Grill power	3000 W
Usable capacity	72 L			Temperature range	35°C - 280°C
		Sabbath mode with Federation of Synagogues certification	•	Whisper Quiet Cooking	•
Cleaning		Smart appliance	•		
Acid resistant graphite enamel	•	Soft close doors	•	Power requirements	
Pyrolytic self-clean	•	True convection oven	•	Amperage	15 A
Removable oven door	•	Turned stainless steel dials with illuminated halos	•	Rated current	15 A
Removable oven door inner glass	•			Supply frequency	50 Hz
Removable shelf runners	•			Supply voltage	220 - 240 V
		Functions			
Consumption		Air fry	•	Product dimensions	
Energy rating	A	Bake	•	Depth	565 mm
Energy usage	0.94kWh/cycle	Classic bake	•	Height	598 mm
In-use energy carbon emissions estimate	0.2kgCO2e/cycle	Fan bake	•	Width	596 mm
		Fan forced	•		
		Fan grill	•		
Controls		Grill	•	Safety	
Adjustable audio and display settings	•	Number of functions	13	Balanced oven door	•
Audio feedback	•	Pastry Bake	•	Control panel key lock	•
		Pizza bake	•		

- CoolTouch door
- Non-tip shelves
- Safety thermostat

SKU 82561

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.



A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support
T 08000 886 605 W www.fisherpaykel.com

Other product downloads available at fisherpaykel.com

- [↓ 2D-DWG Oven](#)
- [↓ 2D-DXF Oven](#)
- [↓ ArchiCAD Oven](#)
- [↓ Datasheet Oven](#)
- [↓ Declaration of Conformity Oven](#)
- [↓ Energy Rating](#)
- [↓ Installation Guide EN](#)
- [↓ Product Information Sheet Oven](#)
- [↓ Revit Oven](#)
- [↓ Rhino Oven](#)
- [↓ SketchUp Oven](#)
- [↓ User Guide Convection Oven](#)

Where applicable: