

60cm Series 7 Contemporary Pyrolytic Oven, 9 Function

Series 7 | Contemporary



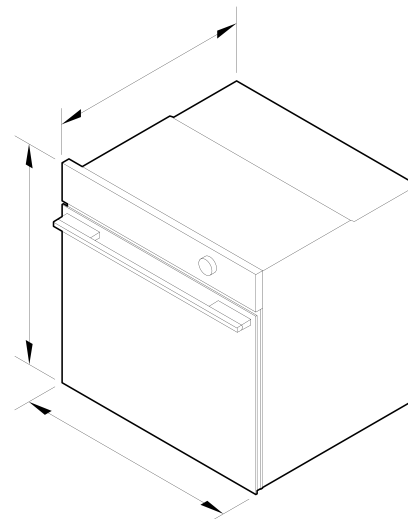
With beautiful Contemporary styling and generous capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 85L total capacity with nine oven functions including Slow Cook 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 Roast and Slow Cook, 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 | • |
| Full extension sliding shelves | 1 set |
| Roasting dish | 1 |

| | |
|----------------------|---|
| Step down wire shelf | 1 |
| Wire shelf | 1 |

Capacity

| | |
|-----------------|------|
| Shelf positions | 6 |
| Total capacity | 85 L |
| Usable capacity | 72 L |

Cleaning

| | |
|---------------------------------|---|
| Acid resistant graphite enamel | • |
| Pyrolytic self-clean | • |
| Removable oven door | • |
| Removable oven door inner glass | • |
| Removable shelf runners | • |

Consumption

| | |
|---|-----------------|
| Energy rating | A |
| Energy usage | 0.94kWh/cycle |
| In-use energy carbon emissions estimate | 0.2kgCO2e/cycle |

Controls

| | |
|---------------------------------------|---|
| Adjustable audio and display settings | • |
| Audio feedback | • |
| Automatic cooking/minute timer | • |
| Automatic pre-set temperatures | • |
| Celsius/Fahrenheit temperature | • |
| Delay start | • |

| | |
|-------------------------|---|
| Electronic clock | • |
| Electronic oven control | • |
| Internal Light | • |
| Multi-language display | UK English, US English, Simplified Chinese, Français, Español |

| | |
|--|---|
| Sabbath mode with Federation of Synagogues certification | • |
| Smart appliance | • |
| Soft close doors | • |
| True convection oven | • |
| Turned stainless steel dials with illuminated halos | • |

Functions

| | |
|----------------------|---|
| Bake | • |
| Fan bake | • |
| Fan forced | • |
| Fan grill | • |
| Grill | • |
| Number of functions | 9 |
| Pyrolytic self-clean | • |
| Roast | • |
| Slow cook | • |
| Vent bake | • |

Performance

| | |
|--------------------------|---|
| ActiveVent™ system | • |
| AeroTech™ technology | • |
| Automatic rapid pre-heat | • |

| | |
|-----------------------|--------------|
| Grill power | 3000 W |
| Temperature range | 50°C - 250°C |
| Whisper Quiet Cooking | • |

Power requirements

| | |
|------------------|-----------|
| Amperage | 15 A |
| Supply frequency | 50 Hz |
| Supply voltage | 220-240 V |

Product dimensions

| | |
|--------|--------|
| Depth | 565 mm |
| Height | 598 mm |
| Width | 596 mm |

Safety

| | |
|--------------------------|---|
| Balanced oven door | • |
| Catalytic venting system | • |
| Control panel key lock | • |
| CoolTouch door | • |
| Non-tip shelves | • |
| Safety thermostat | • |

| | |
|-----|-------|
| SKU | 82568 |
|-----|-------|

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



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

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

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.