# Oven, 60cm, 7 Function, Selfcleaning

## Stainless Steel



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

- Generous 85L total capacity
- Seven oven functions including Pizza Bake
- With AeroTech™ technology for even heating
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

# 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 seven functions including Bake, Fan Bake and Pizza Bake, 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.

#### Even Heating

Ideal for multi-shelf cooking, this built-in oven features AeroTech<sup>™</sup> - a technology that circulates heat evenly.

### 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
Telescopic sliding runners	1 set
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	•

#### Controls

Automatic pre-set temperatures
Electronic oven control
Halogen lights

#### QUICK REFERENCE GUIDE > OB60SC7CEPX3

## Date: 14.06.2024 > 2

Functions		SKU
Bake	•	
Fan bake	•	The product
Fan forced	•	product and
Fan grill	•	dimensions a check with F
Grill	•	correctly de
Number of functions	7	Appliances L
Pizza bake	•	
Pyrolytic self-clean	•	Other proc

82950



A PEACE OF MIND SALE 24 Hours 7 Days a Week Customer Support

T 1300 650 590 Wwww.fisherpaykel.com

Performance	
AeroTech™ technology	•
Automatic rapid pre-heat	•
Grill power	3000 W
Temperature range	35°C - 280°C
Power requirements	
Amperage	12.8- 13.8 A
Product dimensions	
Depth	565 mm
Height	598 mm
Width	596 mm

#### Warranty

Parts and labour	2 years

Th	e product dimensions and specifications in this page apply to the specific
pro	oduct and model. Under our policy of continuous improvement, these
dir	nensions and specifications may change at any time. You should therefore
ch	eck with Fisher & Paykel's Customer Care Centre to ensure this page
со	rrectly describes the model currently available. © Fisher & Paykel
Ap	pliances Ltd 2020

Other product downloads available at fisherpaykel.com

- 2D DWG Oven 2D - DXF Oven ArchiCAD Oven Service & Warranty
- ↓ Installation Guide Built-In Oven
- 🛓 🛛 Revit Oven

 $\overline{\mathbf{1}}$ 

 $\overline{\uparrow}$ 

 $\overline{1}$ 

- 👃 Rhino Oven
- ↓ SketchUp Oven
- ↓ User Guide Wall 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.