QUICK REFERENCE GUIDE > OB60SDPTDX2

Oven, 60cm, 16 Function, Self-cleaning

Series 9 | Contemporary

Stainless Steel



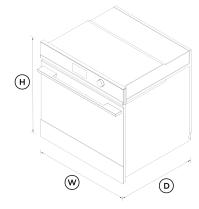
A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 85L total capacity, with 16 oven functions including Pastry Bake, Roast, Air Fry and Dehydrate
- Moisture level control with ActiveVent technology

Pyrolytic self-cleaning function breaks down food residue for an easy clean

DIMENSIONS

Height 598 mm
Width 596 mm
Depth 565 mm



FEATURES & BENEFITS

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favourite method, a hero ingredient, or a go-to cooking function or recipe. Your oven will guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

Generous Capacity

With a generous 85L total capacity, you can create several perfectly cooked dishes at once using multiple shelves. Nontip, full-extension shelves help to ensure safe removal of hot dishes.

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.

Safe And Sound

The CoolTouch door of this built-in oven is safe to touch from the outside. Sturdy, fully extendable shelves slide all the way out, reducing the need for you to reach inside.

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.

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. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

SPECIFICATIONS

Accessories (included)

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| Full extension sliding shelves | 1 set | Delay start | • | Vent bake | • |
|---------------------------------------|-------|---|-------------------------------|--------------------------|---------------|
| Grill rack | 1 set | Electronic clock | • | Warm | • |
| Pyrolytic proof shelf runners | • | Electronic oven control | • | | |
| Roasting dish | 1 | Food probe | • | | |
| Smokeless grill tray | 1 | Guided cooking by food type and recipes | • | Performance | |
| Step down wire shelf | 1 | Halogen lights | • | ActiveVent™ system | • |
| Wired temperature sensor | 1 | Intuitive touchscreen display | • | AeroTech™ technology | • |
| | | Multi-language display | UK English, US | Automatic rapid pre-heat | • |
| | | | English, Simplified | Grill power | 3000 W |
| Capacity | | | Chinese, Français, Español | Temperature range | 35°C - 280°C⊠ |
| Shelf positions | 6 | Soft close doors | Lapanoi | Whisper quiet cooking | • |
| Total capacity | 85 L | True convection oven | | | |
| Usable capacity | 72 L | Wi-Fi connectivity | | | |
| | | VVI I Connectivity | | Power requirements | |
| | | | | Amperage | 15 A |
| Cleaning | | Functions | | Supply frequency | 50 Hz |
| Acid resistant graphite enamel | • | Air fry | • | Supply voltage | 220 - 240 V |
| Pyrolytic proof shelf runners | • | Bake | • | | |
| Pyrolytic self-clean | • | Classic bake | • | | |
| Removable oven door | • | Dehydrate | • | Product dimensions | |
| Removable oven door inner glass | • | Fan bake | • | Depth | 565 mm |
| Removable shelf runners | • | Fan forced | • | Height | 598 mm |
| | | Fan grill | • | Width | 596 mm |
| | | Grill | • | | |
| Controls | | Number of functions | 16 | | |
| Adjustable audio and display settings | • | Pastry Bake | • | Safety | |
| Audio feedback | • | Pizza bake | • | Balanced oven door | • |
| Automatic cooking/minute timer | • | Pyrolytic self-clean | • | Catalytic venting system | • |
| Automatic pre-set temperatures | • | Rapid proof | • | Control panel key lock | • |
| Celsius/Fahrenheit temperature | • | Roast | • | CoolTouch door | • |
| Certified Sabbath mode | • | Slow cook | • | Non-tip shelves | • |
| | | 5.517 COOK | | | |

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| Safety thermostat | • |
|-------------------|---------|
| Warranty | |
| Parts and labour | 2 years |
| SKU | 82521 |

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

Other product downloads available at fisherpaykel.com

2D-DXF Oven

↓ ArchiCAD Oven

↓ Datasheet Oven

Service & Warranty

↓ Installation Guide Wall Oven

↓ Revit Oven

Preliminary Specification Guide Wall Oven

↓ User Guide 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.



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