QUICK REFERENCE GUIDE > OB60SD16PLX1

60cm Series 7 Contemporary Pyrolytic Oven, 16 Function

Series 7 | Contemporary

Stainless Steel



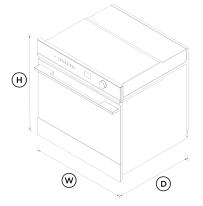
With beautiful Contemporary styling and a generous 85L total capacity, this built-in oven helps to ensures that every dish you create is cooked to perfection.

- 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.

QUICK REFERENCE GUIDE > OB60SD16PLX1 Date: 17.12.2024 > 2

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

QUICK REFERENCE GUIDE > OB60SD16PLX1 Date: 17.12.2024 > 3

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

Warranty

P	arts and labour		1 year

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

Other product downloads available at fisherpaykel.com

- ↓ 2D-DWG Oven
- 2D-DXF Oven
- ↓ ArchiCAD Oven
- □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
 □
- ↓ Service & Warranty
- Installation Guide Wall Oven EN
- , Installation Guide Wall Oven ZH
- ↓ Revit Oven
- Rhino 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.