

# 60cm Series 7 Contemporary Pyrolytic Oven, 9 Function

Series 7 | Contemporary

Stainless Steel

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 9 oven functions including Pizza Bake and Roast
- 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

### 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 Roast, Pizza Bake and Fan Grill, 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.

### Exceptional Performance

With ActiveVent technology for optimised moisture levels and AeroTech™ for even heat distribution, you'll get perfect results even when using multiple shelves.

### 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)

Flat brushed baking tray	1
Roasting dish	1
Step down wire shelf	1
Telescopic clip-on runners	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	•

## Controls

Adjustable audio and display settings	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Certified Sabbath mode	•
Delay start	•
Electronic clock	•
Electronic oven control	•
Halogen lights	•
Soft close doors	•
True convection oven	•
Turned stainless steel dials with illuminated halos	•

## Functions

Bake	•
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Classic bake	•
Fan bake	•
Fan forced	•
Fan grill	•
Grill	•
Number of functions	9
Pizza bake	•
Pyrolytic self-clean	•
Roast	•

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### Performance

ActiveVent™ system	•
AeroTech™ technology	•
Automatic rapid pre-heat	•
Grill power	2500 W
Temperature range	35°C - 280°C

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### Power requirements

Amperage	12.8 - 13.8 A
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### Product dimensions

Depth	565 mm
Height	598 mm
Width	596 mm

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SKU	82951
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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](https://fisherpaykel.com)

- [↓](#) 2D - DWG Oven
- [↓](#) 2D - DXF Oven
- [↓](#) Service & Warranty
- [↓](#) Installation Guide Built-In 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.



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