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60cm Series 9 Minimal Handleless Pyrolytic Oven

Series 9 | Minimal

Black Glass



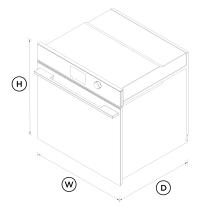
Achieve perfect results with every dish using this Minimal style, handleless oven featuring an intuitive touchscreen for guided cooking.

- Handleless oven design ensures smooth, uninterrupted lines in your kitchen cabinetry for a cohesive look
- Guided touchscreen cooking offers helpful tips for different food types as well as full recipes
- 85L total capacity with 16 oven functions including Pastry Bake, Roast, and Air Fry

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

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

Handleless Design

Effortlessly open and close your oven with a gentle press of a button, ensuring convenience and smooth operation in the kitchen. Moving away from traditional oven doors, this model is an ideal match for kitchens with a continuous, handle-free design, ensuring a seamless flow across the cabinetry.

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favourite method, hero ingredient, 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 help deliver perfect results. ActiveVent ensures optimised moisture levels, while $AeroTech^{TM}$ 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

Crafted with premium materials and detailing, this oven supports a cohesive and considered kitchen design.

Complement it with our Minimal style Warming Drawer to achieve the ultimate kitchen solution.

SPECIFICATIONS

Accessories (included)

Flat brushed baking tray

Full extension sliding shelves

Grill rack 1 set

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Pyrolytic proof shelf runners	•	Automatic pre-set temperatures	•	Pyrolytic self-clean	•
Roasting dish	1	Celsius/Fahrenheit temperature	•	Rapid proof	•
Smokeless grill tray	1	Delay start	•	Roast	•
Step down wire shelf	1	Electronic capacitive touch controls	•	Slow cook	•
Wired temperature sensor	1	Electronic clock	•	Vent bake	•
		Electronic oven control	•	Warm	•
		Food probe	•		
Capacity		Guided cooking by food type and recipes	•		
Shelf positions	6	Halogen lights	•	Performance	
Total capacity	85 L	Handle-free design	•	ActiveVent™ system	•
Usable capacity	72 L	Intuitive touchscreen display	•	Automatic rapid pre-heat	•
		Multi-language display	true	Temperature range	35 - 280
		Smart appliance	•		
Cleaning		Soft close doors	•		
Acid resistant graphite enamel	•	Touch control glass interface	•	Power requirements	
Easy to clean interior	•	True convection oven	•	Amperage	20 A
Pyrolytic proof shelf runners	•	Voice control	•	Supply frequency	50 Hz
Pyrolytic self-clean	•	Wireless temperature sensor compatible	•	Supply voltage	220 - 240 V
Removable oven door	•				
Removable oven door inner glass	•				
Removable shelf runners	•	Functions		Product dimensions	
		Air fry	•	Depth	565 mm
		Bake	•	Height	598 mm
Consumption		Classic bake	•	Width	596 mm
Energy rating	Α	Dehydrate	•		
		Fan bake	•		
		Fan forced	•	CIVII	00511
Controls		Fan grill	•	SKU	82511
Adjustable audio and display settings	•	Grill	•		
Audio feedback	•	Pastry Bake	•		
Automatic cooking/minute timer	•	Pizza bake	•		

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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

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2D-DWG Oven



2D-DXF Oven



Service & Warranty



Installation Guide Wall Oven



Planning Guide - Handleless Ovens and Companions



Revit 20 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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