QUICK REFERENCE GUIDE > OB60SD9X1

60cm Series 7 Contemporary Oven, 9 Function

Series 7 | Contemporary

Stainless Steel

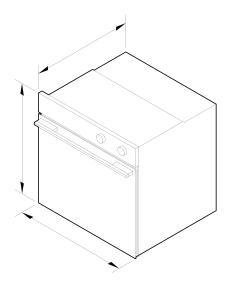


With generous capacity and beautiful contemporary styling, this built-in oven will complement your kitchen design perfectly.

- 85L total capacity, with 9 oven functions including Pizza Bake and Roast
- Moisture level control with ActiveVent[™] technology
- · Non-tip, full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height 598 mm
Width 596 mm
Depth 565 mm



FEATURES & BENEFITS

Multi-Function Flexibility

Nine functions including Roast, Pizza Bake and Fan Grill mean no matter what you're cooking, you've got the right heat to match.

Generous Capacity

With a generous sized internal cavity of 85L total capacity, you can create several dishes at once using multiple shelves.

Activevent Technology

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

Fast And Easy Cleaning

Cleaning this built-in oven is quick and easy thanks to the optional catalytic liners which absorb oil and fat splashes during cooking.

Refined Styling

With sophisticated handle styling and brushed stainless steel, our built-in ovens are designed to match the rest of Fisher & Paykel's kitchen appliance family.

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

Smokeless grill tray

Step down wire shelf

Accessories (included) Catalytic panels Chromed shelf runners Flat brushed baking tray Full extension sliding shelves Grill rack Roasting dish 1 Catalytic panels • Chromed shelf runners • I set Roasting dish

Accessories (sold separately)

Handle kit Contemporary round, aluminium Part 81645
Optional round handle Part 81645

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Capacity		Number of functions	9
Shelf positions	6	Pizza bake	•
Total capacity	85 L	Roast	•
Usable capacity	72 L	Vent bake	•
Cleaning		Performance	
Acid resistant graphite enamel	•	ActiveVent™ system	•
Removable oven door	•	AeroTech™ technology	•
Removable oven door inner glass	•	Automatic rapid pre-heat	•
Removable shelf runners	•	Grill power	3000 W
		Whisper quiet cooking	•
Controls			
Audio feedback	•	Power requirements	
Automatic cooking/minute timer	•	Amperage	15 A
Automatic pre-set temperatures	•	Supply frequency	50 Hz
Celsius/Fahrenheit temperature	•	Supply voltage	220 - 240 V
Electronic capacitive touch controls	•		
Electronic clock	•		
Electronic oven control	•	Product dimensions	
Soft close doors	•	Depth	565 mm
		Height	598 mm
		Width	596 mm
Functions			
Bake	•		
Classic bake	•	Safety	
Fan bake	•	Balanced oven door	•
Fan forced	•	CoolTouch door	•
Fan grill	•	Non-tip shelves	•
Grill	•		

Warranty

Parts and labour 1 year

SKU 82219

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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Service & Warranty

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Installation Guide



User Guide

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.