

60cm Series 7 Contemporary Pyrolytic Oven, 9 Function

Series 7 | Contemporary

Stainless Steel



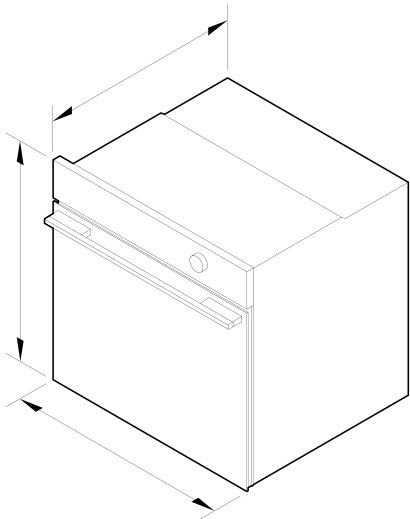
With beautiful Contemporary styling and generous capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 85L total capacity with nine 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
- Wi-Fi enabled for remote control and notifications through the SmartHQ™ app

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 nine functions including Pizza Bake and Roast, 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.

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

		Electronic clock	•	Temperature range	35°C - 280°C
Accessories (included)		Electronic oven control	•	Whisper quiet cooking	•
Chromed shelf runners	•	Internal Light	•		
Full extension sliding shelves	1 set	Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Power requirements	
Roasting dish	1			Amperage	15 A
Step down wire shelf	1			Supply frequency	50 Hz
Wire shelf	1	Soft close doors	•	Supply voltage	220-240 V
		True convection oven	•		
		Turned stainless steel dials with illuminated halos	•		
Capacity				Product dimensions	
Shelf positions	6			Depth	565 mm
Total capacity	85 L	Functions		Height	598 mm
Usable capacity	72 L	Bake	•	Width	596 mm
		Fan bake	•		
		Fan forced	•	Safety	
Cleaning		Fan grill	•	Balanced oven door	•
Acid resistant graphite enamel	•	Grill	•	Catalytic venting system	•
Pyrolytic self-clean	•	Number of functions	9	Control panel key lock	•
Removable oven door	•	Pyrolytic self-clean	•	CoolTouch door	•
Removable oven door inner glass	•	Roast	•	Non-tip shelves	•
Removable shelf runners	•	Slow cook	•	Safety thermostat	•
		Vent bake	•		
		Warm	•		
Controls				Warranty	
Adjustable audio and display settings	•			Parts and labour	1 year
Audio feedback	•	Performance			
Automatic cooking/minute timer	•	ActiveVent™ system	•		
Automatic pre-set temperatures	•	AeroTech™ technology	•		
Celsius/Fahrenheit temperature	•	Automatic rapid pre-heat	•	SKU	82567
Certified Sabbath mode	•	Grill power	3000 W		
Delay start	•				

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
- [↓](#) Datasheet Oven
- [↓](#) Service & Warranty
- [↓](#) Installation Guide Wall Oven EN
- [↓](#) Installation Guide (Chinese)
- [↓](#) Revit Oven
- [↓](#) Rhino Oven
- [↓](#) SketchUp Oven
- [↓](#) User Guide Oven EN
- [↓](#)  ZH

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.