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60cm Series 9 Minimal Handleless Pyrolytic Oven

Minimal

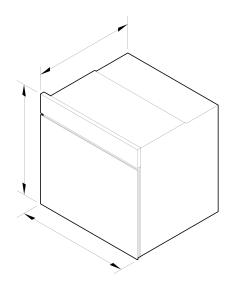


Achieve perfect results with every dish using this Minimal style, handleless oven featuring an intuitive touchscreen for guided cooking.

- 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 you can select a cooking method or hero ingredient and your oven will provide heat type and temperature recommendations for perfect results. For added versatility, you can also select your go-to cooking functions.

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	
Grill rack	1 se
Pyrolytic proof shelf runners	•
Roasting dish	

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Smokeless grill tray	1	Food probe	•	ActiveVent™ system •	
Step down wire shelf	1	Guided cooking by food type and recipes	•	Automatic rapid pre-heat	•
Wired temperature sensor	1	Handle-free design	•	Temperature range	35 - 280
		Internal Light	•		
		Intuitive touchscreen display	•		
Capacity		Multi-language display	true	Power requirements	
Shelf positions	6	Soft close doors	•	Amperage	20 A
Total capacity	85 L	Touch control glass interface	•	Supply frequency	50 Hz
Usable capacity	72 L	True convection oven	•	Supply voltage	220 - 240 V
		Wireless temperature sensor compatible	•		
Cleaning				Product dimensions	
Acid resistant graphite enamel	•	Functions		Depth	565 mm
Easy to clean interior	•	Air fry	•	Height	598 mm
Pyrolytic proof shelf runners	•	Bake	•	Width	596 mm
Pyrolytic self-clean	•	Classic bake	•		
Removable oven door	•	Dehydrate	•		
Removable oven door inner glass	•	Fan bake	•	SKU	82508
Removable shelf runners	•	Fan forced	•	SKO	62300
		Fan grill	•		
		Grill	•	The product dimensions and specifications in this page apply to the specific	
Controls		Pastry Bake	•	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	
Adjustable audio and display settings	•	Pizza bake	•		
Audio feedback	•	Pyrolytic self-clean	•		
Automatic cooking/minute timer	•	Rapid proof	•	Appliances Ltd 2020	
Automatic pre-set temperatures	•	Roast	•		
Celsius/Fahrenheit temperature	•	Slow cook	•	Other product downloads available at fisherpaykel.com	
Delay start	•	Vent bake	•		
Electronic capacitive touch controls	•	Warm	•	<u>↓</u> DWG	
Electronic clock	•			DXF	
Electronic oven control	•	<u> </u>			
		Performance			

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- $\overline{\mathbf{\Lambda}}$
- Planning Guide (English)
- ↓ Planning Guide (Chinese)
- ↓ Revit
- **↓** Rhino
- ↓ SketchUp
- ↓ User Guide (English)
- ↓ User Guide (Chinese)

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.