

60cm Series 7 Contemporary Pyrolytic Oven, 9 Function

Series 7 | Contemporary

Stainless Steel



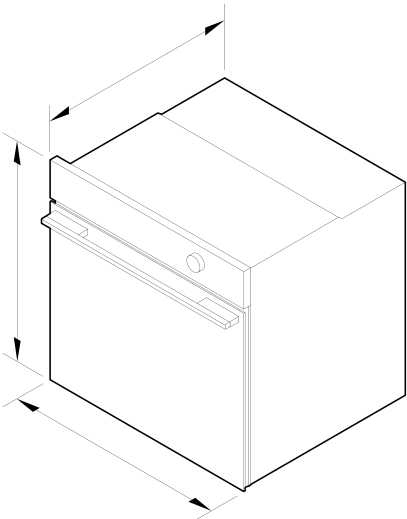
With beautiful Contemporary styling and generous capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 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

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

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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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.