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60cm Series 7 Minimal Pyrolytic Oven, 16 Function

Series 7 | Minimal

Grey Glass



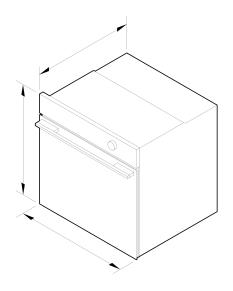
With refined Minimal styling and generous capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 16 oven functions including Pastry Bake, Roast, Dehydrate and Rapid Proof
- Even heat circulation with AeroTech[™], ideal for multi-shelf cooking
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

Designed to match our Minimal style family of cooking appliances

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 16 functions including Pastry Bake, Roast, Aero Broil, Dehydrate and Rapid Proof, 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 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 the 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 optimized 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. The enamel coated side racks don't need to be removed when using this function.

Complementary Design

Designed to blend seamlessly into the kitchen, this Minimal style oven features subtle textural and tonal contrasts. Available in a black or grey finish to support a 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)

Flat brushed baking tray

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Full extension sliding shelves	1	Electronic oven control	•	Performance	
Grill rack	1 set	Guided cooking by food types	•	ActiveVent™ system	•
Pyrolytic proof shelf runners	•	Intuitive touchscreen display	•	- AeroTech™ technology	•
Roasting dish	1	Multi-language display	UK English, US	Automatic rapid pre-heat	•
Step down wire shelf	1		English, Simplified	Temperature range	35°C - 280°C∏
			Chinese, Français, Español		
		Soft close doors	•		
Capacity		True convection oven	•	Power requirements	
Shelf positions	6	Turned stainless steel dials with illuminated	•	Amperage	15 A
Total capacity	85 L	halos		Rated current	15 A
Usable capacity	72 L			Supply frequency	50 Hz
		Formations		Supply voltage	220-240 V
Classificati		Functions			
Cleaning		Air fry	•		
Acid resistant graphite enamel	•	Bake	•	Product dimensions	
Pyrolytic self-clean	•	Classic bake	•	Depth	565 mm
Removable oven door	•	Dehydrate	•	Height	598 mm
Removable oven door inner glass	•	Fan bake	•	Width	596 mm
Removable shelf runners	•	Fan forced	•		
		Fan grill	•		
		Grill	•	Safety	
Controls		Number of functions	16	Balanced oven door	•
Adjustable audio and display settings	•	Pastry Bake	•	Catalytic venting system	•
Audio feedback	•	Pizza bake	•	Control panel key lock	•
Automatic cooking/minute timer	•	Pyrolytic self-clean	•	Non-tip shelves	•
Automatic pre-set temperatures	•	Rapid proof	•	Safety thermostat	•
Celsius/Fahrenheit temperature	•	Roast	•	carety thermostat	
Certified Sabbath mode	•	Slow cook	•		
Delay start	•	True Aero	•		
Dial with illuminated halo	•	Vent bake	•	SKU	82546
Electronic clock	•	Warm	•		

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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

Other product downloads available at fisherpaykel.com

- ↓ 2D-DWG Oven
- ↓ 2D-DXF Oven
- ↓ Installation Guide Wall Oven EN
- J. Installation Guide (Chinese)
- ↓ Planning Guide 60cm Ovens Series 7 Minimal
- ↓ Revit
- ↓ Rhino
- ↓ SketchUp
- ↓ MMM 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.