

OB60SL7DEW1

Built-in Oven, 60cm 90L, 7 Function

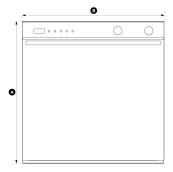
This Fisher & Paykel 60cm, 90L, white builtin oven with 7 functions provides plenty of room for a large family roast and all the trimmings.

White

A PEACE OF MIND SALE 24 Hours 7 Days a Week Customer Support T 1300 650 590 W fisherpaykel.com

Dimensions





Features & Benefits

Cooking flexibility

This built-in oven has seven functions with pre-set temperatures, including Bake, Fan Bake and Fan Forced allowing you to use a variety of cooking styles.

Sized to suit

Designed for multi-shelf cooking, this is one of the largest built-in ovens on the market providing 90L total capacity. The higher internal cavity allows you to fit a large casserole dish, the family roast and a pie for dessert.

Easy cleaning

This built-in oven has catalytic liners that break down oil and fat splashes during cooking so you don't have to spend hours cleaning.

Safe and sound

The CoolTouch door with triple glazing and cooling system is safe to touch from the outside, protecting your hands and the surrounding cabinetry.

Designed to match

With their premium handle and dial styling, our built-in ovens are designed to match the rest of Fisher & Paykel's kitchen appliance family.

Accessories

This built-in oven comes with a flat brushed baking tray, roasting dish and grill rack set.

Bake

The Bake function radiates heat from the top and bottom of the oven whilst natural convection currents evenly distribute heat. Moisture is retained to provide light, succulent dishes. For best results, only bake on one shelf at a time.

Classic Bake

Classic Bake generates heat from the bottom, ideal for slow cooking and gentle cooking of delicate recipes. There is no direct heating to the top of food so it's perfect for dishes that require minimal surface browning.

Fan Bake

Fan Bake generates heat at the top and bottom of the oven, with the fan creating airflow throughout. The increased airflow speeds up cooking so oven temperatures can be lowered by 20oC for most recipes. Ideal for baking biscuits, muffins and cakes.

Fan Forced

The Fan Forced function is great for multi-shelf cooking. Heat is generated at the rear of the oven and is distributed evenly throughout by the fan.

Fan Grill

The intense heat and radiation of the Fan Grill function works well for cooking large cuts of meats, so they are moist inside and crisp on the outside.

Grill

The Grill function delivers intense heat from the inner region of the top element when you need to quickly grill one or two portions. Perfect for cooking crispy chicken breast, steak and fish. The intensity can be finely controlled; 'HI' is ideal for quick surface browning.

Pastry Bake

The Pastry Bake function is similar to Classic Bake with the addition of a fan which circulates hot air around the cavity. It is ideal for recipes that need intense heat from the bottom but still require some heat on the top, such as pies and tarts.

Specifications

Accessories	
1 pair of Full extension telescopic sliding	
shelves (Optional) Part number 550698	_
Catalytic liners	Optional
Flat brushed baking tray	1
Flat wire shelf	1
Full extension sliding shelves Optio	
Roasting dish and grill rack set	1
Step down wire shelf	1
Capacity	
Shelf positions	6
Total capacity	90
Usable capacity	77

Cleaning	
Acid resistant graphite enamel	•
Drop down grill element	•
Removable oven door/inner glass	•
Removable oven door/s	,
Removable shelf runners	
Consumption	
AMP draw	13 /
Supply voltage	220 - 240 \
Controls	
Automatic cooking/minute timer	
Capacitive touch controls	
Electronic clock	
Interior light	
Oven functions	
Bake	
Classic Bake	
Fan Bake	
Fan forced	
Fan grill	
Grill	
Oven functions	
Pastry Bake	
Performance	
AeroTech technology	
Energy Class	į.

Safety	
Advanced cooling system	•
Balanced oven door	•
CoolTouch door	•
Non-tip shelves	•
Triple glazed door	•
Warranty	
Warranty	2 years
sku	81478

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Data Sheet



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