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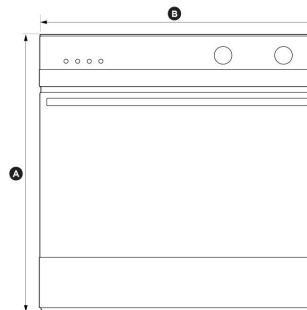
## Built-in Oven, 60cm 85L, 9 Function

This Fisher & Paykel 60cm, 85L built-in oven has nine functions for a variety of cooking styles.

Brushed Stainless Steel

### Dimensions

Depth	565mm
Height	<sup>A</sup> 598mm
Width	<sup>B</sup> 597mm



### Features & Benefits

#### Cooking flexibility

This built-in oven has nine 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 85L 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.

#### Perfect results

Our built-in ovens feature ActiveVent - a unique technology that optimises moisture levels, essential when cooking a succulent roast chicken or a light pavlova. AeroTech technology circulates heat evenly, ideal for multi-shelf cooking.

#### 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.

#### 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 20°C 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.



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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.

Roast

Roast is a specialised function that combines the power of Grill with the long, slow heating ability of Bake. Your food receives 20 minutes of grill power before the oven automatically reverts to Bake at the desired temperature. This provides food with a crisp, flavoursome exterior and a succulent interior.

Warm

Warm is limited to very gentle temperatures. It isn’t intended as a cooking function but is designed to keep food warm and limit the progression of cooking. Using the oven’s specialised LO Warm setting takes the guesswork out of proving dough.

Specifications

Accessories

Catalytic liners	sides
Flat brushed baking tray	1
Flat wire shelf	1
Roasting Dish	•
Smokeless grill tray	1
Step down wire shelf	1
Telescopic sliding runners	1 set

Capacity

Shelf positions	6
Total capacity	85L
Usable capacity	72L

Cleaning

Acid resistant graphite enamel	•
Drop down grill element	•
Removable oven door/inner glass	•
Removable shelf runners	•
Self-cleaning catalytic liners	Sides

Consumption

AMP draw	14.3 A
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Controls

Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Capacitive touch controls	•
Electronic clock	•
Fahrenheit/Celsius Temperature	•
Halogens lights	2 x 25W
Illuminated halo dials	•
Precise electronic temperature control	•
Sabbath mode	•

Oven functions

Bake	•
Classic Bake	•
Fan Bake	•
Fan forced	•
Fan grill	•
Grill	•
Oven functions	9
Pastry Bake	•
Roast	•
Warm	•

Performance

ActiveVent™ system	•
AeroTech technology	•
Automatic rapid pre-heat	•
Grill	3000W
Whisper Quiet Cooking	•

Safety

Advanced cooling system	•
Balanced oven door	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•

Warranty

Warranty	2 years
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SKU	80947
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Data Sheet



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