QUICK REFERENCE GUIDE > OB60SMPTNB1 Date: 08.09.2024 > 1

# 60cm Series 9 Minimal Pyrolytic Oven

Series 9 | Minimal

Black Glass



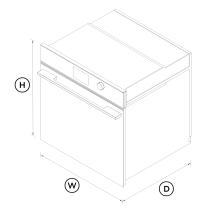
Achieve perfect results with every dish using this Minimal style, handleless oven featuring an intuitive touchscreen for guided cooking.

- 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 interface, you can cook with a favourite method, hero ingredient, cooking function or recipe. Your oven will guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

## **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™ 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
Full extension sliding shelves

Grill rack 1 set

QUICK REFERENCE GUIDE > OB60SMPTNB1 Date: 08.09.2024 > 2

| Pyrolytic proof shelf runners         | •    | Electronic clock                        | •    | Vent bake   | •           |  |
|---------------------------------------|------|---|------|---|-------------|--|
| Roasting dish                         | 1    | Electronic oven control                 | •    | Warm  | •           |  |
| Smokeless grill tray                  | 1    | Food probe                              | •    |   |             |  |
| Step down wire shelf                  | 1    | Guided cooking by food type and recipes | •    |   |             |  |
| Wired temperature sensor              | 1    | Halogen lights                          | •    | Performance   |             |  |
|                                       |      | Handle-free design                      | •    | ActiveVent™ system  | •           |  |
|                                       |      | Intuitive touchscreen display           | •    | Automatic rapid pre-heat  | •           |  |
| Capacity                              |      | Multi-language display                  | true | Temperature range   | 35 - 280    |  |
| Shelf positions                       | 6    | Smart appliance                         | •    |   |             |  |
| Total capacity                        | 85 L | Soft close doors                        | •    |   |             |  |
| Usable capacity                       | 72 L | Touch control glass interface           | •    | Power requirements  |             |  |
|                                       |      | True convection oven                    | •    | Amperage  | 20 A        |  |
|                                       |      | Voice control                           | •    | Supply frequency  | 50 Hz       |  |
| Cleaning                              |      | Wireless temperature sensor compatible  | •    | Supply voltage  | 220 - 240 V |  |
| Acid resistant graphite enamel        | •    |   |      |   |             |  |
| Easy to clean interior                | •    |   |      |   |             |  |
| Pyrolytic proof shelf runners         | •    | Functions                               |      | Product dimensions  |             |  |
| Pyrolytic self-clean                  | •    | Air fry                                 | •    | Depth   | 565 mm      |  |
| Removable oven door                   | •    | Bake                                    | •    | Height  | 598 mm      |  |
| Removable oven door inner glass       | •    | Classic bake                            | •    | Width   | 596 mm      |  |
| Removable shelf runners               | •    | Dehydrate                               | •    |   |             |  |
|                                       |      | Fan bake                                | •    |   |             |  |
|                                       |      | Fan forced                              | •    | CIVII   | 82503       |  |
| Controls                              |      | Fan grill                               | •    | SKU   | 62303       |  |
| Adjustable audio and display settings | •    | Grill                                   | •    |   |             |  |
| Audio feedback                        | •    | Pastry Bake                             | •    | 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 |             |  |
| Automatic cooking/minute timer        | •    | Pizza bake                              | •    |   |             |  |
| Automatic pre-set temperatures        | •    | Pyrolytic self-clean                    | •    |   |             |  |
| Celsius/Fahrenheit temperature        | •    | Rapid proof                             | •    |   |             |  |
| Delay start                           | •    | Roast                                   | •    | Appliances Ltd 2020   |             |  |
| Electronic capacitive touch controls  | •    | Slow cook                               | •    |   |             |  |
|                                       |      |   |      |   |             |  |

QUICK REFERENCE GUIDE > OB60SMPTNB1 Date: 08.09.2024 > 3

## Other product downloads available at fisherpaykel.com

↓ 2D-DWG Oven

Service & Warranty

Planning Guide - Handleless Ovens and Companions

# 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.

