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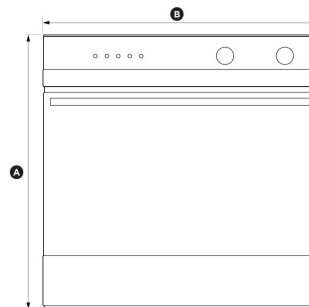
Built-in Oven, 60cm 85L, 5 Function

This Fisher & Paykel 60cm, 85L built-in oven with five functions gives you a spacious cavity to suit your cooking needs.

Brushed Stainless Steel with black glass

Dimensions

Depth	565mm
Height	^A 598mm
Width	^B 597mm



Features & Benefits

Oven Functions

This built-in oven has five functions with pre-set temperatures, including Bake, Fan Bake and Pastry Bake 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 of 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 optional 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 AeroTech - a technology that circulates heat evenly, ideal for multi-shelf cooking.

Designed to Match

With their premium handle styling and stainless steel finish, 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.

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 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.



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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

Catalytic liners	Optional
Flat wire shelf	1
Roasting dish and grill rack set	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	Optional

Consumption

AMP draw	13.5 A
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Controls

Automatic cooking/minute timer	•
Capacitive touch controls	•
Electronic clock	•
Halogens lights	25W

Oven functions

Bake	•
Fan Bake	•
Fan Grill	•
Grill	•
Oven functions	5
Pastry Bake	•

Performance

AeroTech technology	•
Grill	3000W
Whisper Quiet Cooking	•

Safety

Advanced cooling system	•
Balanced oven door	•
CoolTouch door	•
Non-tip shelves	•

Warranty

Warranty	2 years
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SKU	80980
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