

60cm Series 9 Contemporary Pyrolytic Oven

Series 9 | Contemporary

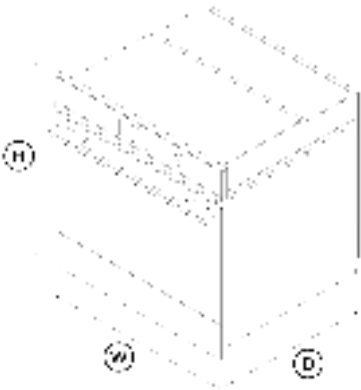


A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 85L total capacity, with 16 oven functions including Pastry Bake, Roast, Air Fry and Dehydrate
- Moisture level control with ActiveVent technology
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favourite method, a hero ingredient, or a go-to 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. Non-tip, full-extension shelves help to ensure safe removal of hot dishes.

Exceptional performance

Our unique cooking technologies were developed to deliver perfect results. ActiveVent ensures optimised moisture levels, while AeroTech™ circulates heat evenly for a consistent temperature.

Safe And Sound

The CoolTouch door of this built-in oven is safe to touch from the outside. Sturdy, fully extendable shelves slide all the way out, reducing the need for you to reach inside.

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

Designed to fit seamlessly into your kitchen, this built-in oven features premium materials and detailing to support a cohesive, considered kitchen design.

Multi-Function Flexibility

Each function has been tailored, tested and perfected to ensure that no matter what you're cooking, you've got the right heat to match. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

SPECIFICATIONS

Accessories (included)

Full extension sliding shelves	1 set
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Grill rack	1 set	Audio feedback	•	Pastry Bake	•
Pyrolytic proof shelf runners	•	Automatic cooking/minute timer	•	Pizza bake	•
Roasting dish	1	Automatic pre-set temperatures	•	Pyrolytic self-clean	•
Smokeless grill tray	1	Celsius/Fahrenheit temperature	•	Rapid proof	•
Step down wire shelf	1	Delay start	•	Roast	•
Wired temperature sensor	1	Electronic clock	•	Slow cook	•
		Electronic oven control	•	Vent bake	•
		Food probe	•	Warm	•
		Guided cooking by food type and recipes	•		
Capacity				Performance	
Shelf positions	6	Internal Light	•	ActiveVent™ system	•
Total capacity	85 L	Intuitive touchscreen display	•	AeroTech™ technology	•
Usable capacity	72 L	Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Automatic rapid pre-heat	•
				Grill power	3000 W
Cleaning		Sabbath mode with Federation of Synagogues certification	•	Temperature range	35°C - 280°C
Acid resistant graphite enamel	•	Smart appliance	•	Whisper Quiet Cooking	•
Pyrolytic proof shelf runners	•	Soft close doors	•		
Pyrolytic self-clean	•	True convection oven	•		
Removable oven door	•			Power requirements	
Removable oven door inner glass	•			Amperage	15 A
Removable shelf runners	•			Supply frequency	50 Hz
		Functions		Supply voltage	220 - 240 V
		Air fry	•		
Consumption		Bake	•	Product dimensions	
Energy rating	A	Classic bake	•	Depth	565 mm
Energy usage	0.91kWh/cycle	Dehydrate	•	Height	598 mm
In-use energy carbon emissions estimate	0.2kgCO2e/cycle	Fan bake	•	Width	596 mm
		Fan forced	•		
		Fan grill	•		
Controls		Grill	•		
Adjustable audio and display settings	•	Number of functions	16	Safety	

Balanced oven door	•	↓ User Guide FIN
Catalytic venting system	•	↓ User Guide FR
Control panel key lock	•	↓ User Guide HEB
CoolTouch door	•	↓ User Guide ITA
Non-tip shelves	•	↓ User Guide NOR
Safety thermostat	•	↓ User Guide SWE

SKU 82523

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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.



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