

76cm Series 9, Contemporary Pyrolytic Double Oven

Series 9 | Contemporary

Stainless Steel



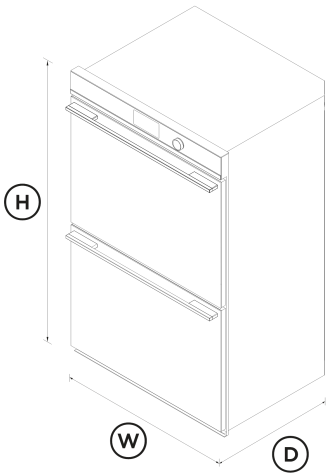
A highlight of the Fisher & Paykel collection. Ideal for entertaining, with two large ovens to cook multiple dishes at once.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 230L total capacity across two oven cavities, with 17 oven functions
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

- Non-tip, full extension sliding shelves for safe removal of hot dishes

DIMENSIONS

Height	1232 mm
Width	760 mm
Depth	608 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 an incredible 115L total capacity in each oven, you can create several perfectly cooked dishes at once using multiple shelves.

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).

Exceptional Performance

AeroTech™ circulates heat evenly for a consistent temperature throughout the cavity, helping you ensure perfect results even when cooking on multiple shelves.

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.

Safe And Sound

The CoolTouch door features triple glazing and a cooling system that ensures it's safe to touch from the outside – protecting both your hands and the surrounding cabinetry.

SPECIFICATIONS

Accessories (included)

Flat brushed baking tray	2
Grill rack	1 set
Pyrolytic proof shelf runners	•

Roasting dish	1	Intuitive touchscreen display	•	Performance	
Smokeless grill tray	1	Multi-language display	UK English, US English, Simplified Chinese, Français, Español	ActiveVent™ system	•
Wired temperature sensor	1			AeroTech™ technology	•
				Automatic rapid pre-heat	•
		Sabbath mode with Mehadrin certification	•	Temperature range	35°C - 280°C
Capacity		Smart appliance	•		
Total capacity	230 L	True convection oven	•	Power requirements	
Total usable capacity (bottom oven)	102 L	Turned stainless capacitive touch buttons with illuminated halos	•	Amperage	36 - 39 A
Total usable capacity (top oven)	102 L			Supply frequency	50 Hz
				Supply voltage	220 - 240 V
Cleaning		Functions			
Acid resistant graphite enamel	•	Air fry	•	Product dimensions	
Pyrolytic proof shelf runners	•	Bake	•	Depth	608 mm
Pyrolytic self-clean	•	Classic bake	•	Height	1232 mm
Removable oven door	•	Dehydrate	•	Width	760 mm
Removable shelf runners	•	Fan bake	•		
		Fan forced	•		
		Fan grill	•	Safety	
Controls		Grill	•	Balanced oven door	•
Adjustable audio and display settings	•	Maxi Grill	•	Control panel key lock	•
Audio feedback	•	Number of functions	17	CoolTouch door	•
Automatic cooking/minute timer	•	Pastry Bake	•	Non-tip shelves	•
Automatic pre-set temperatures	•	Pizza bake	•	Safety thermostat	•
Celsius/Fahrenheit temperature	•	Pyrolytic self-clean	•		
Delay start	•	Rapid proof	•	Warranty	
Electronic clock	•	Roast	•	Parts and labour	2 years
Electronic oven control	•	Slow cook	•		
Food probe	•	Vent bake	•		
Guided cooking by food type and recipes	•	Warm	•		
Halogen lights	•				

SKU 82770

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 Appliances Ltd 2020

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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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.