

60cm Series 9 Contemporary Pyrolytic Oven

Series 9 | Contemporary

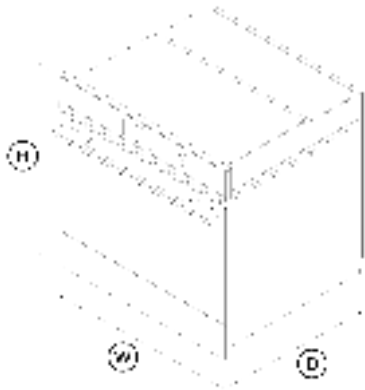


A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

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

- Balanced oven door
- Catalytic venting system
- Control panel key lock
- CoolTouch door
- Non-tip shelves
- Safety thermostat

SKU 82523

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

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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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