

90cm Series 9 Professional 5 Zone Induction Pyrolytic Cooker, 2 SmartZones

Series 9 | Professional



Professional style and performance, with a large oven and five cooktop zones that can be paired to create an expansive cook zone.

- Large convection oven with 140L total capacity
- Nine functions plus Rotisserie, including Pastry Bake, Pizza Mode and Rapid Proof
- Non-tip full-extension shelves for safe removal of hot dishes
- Pyrolytic self-cleaning oven cycle breaks down food residue for an easy clean

DIMENSIONS

Height	898-946 mm
Width	897 mm
Depth	600 mm

FEATURES & BENEFITS

Multi-Shelf Cooking

Our AeroTech™ system circulates heat evenly for a consistent temperature throughout the cavity, helping you achieve perfect results even when using multiple shelves.

Quality And Durability

Every detail has been carefully crafted. The solid, perfectly balanced soft-close door, durable cooktop and glowing halo dials all add up to a premium freestanding cooker.

Power & Control

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer a delicate sauce to perfection.

Easy To Clean

Cleaning up spills is effortless. Your cooktop simply needs a quick wipe to keep it looking good as new. The pyrolytic self-clean oven cycle breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth.

Even Heat

Accurate, electronically controlled oven heat ensures a great result every time.

Large Capacity Oven

The generous 140L total capacity oven gives you plenty of space to cook multiple dishes at once.

SPECIFICATIONS

Accessories (included)

Flat wire shelf	1
Full extension sliding shelves	2 sets (part 578744)
Pyrolytic proof shelf runners	1 set
Roasting dish and grill rack set	1 set
Rotisserie set	1 set
Step down wire shelf	•

Accessories (sold separately)

Kick strip, stainless steel (optional)	KICKOR90X1
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Capacity

Shelf positions	6
Total capacity	140 L
Usable capacity	120 L

Cleaning

Acid resistant graphite enamel	•
Drop down grill element	•
Flat easy clean glass surface	•
Pyrolytic proof shelf runners	•
Pyrolytic self-clean	•
Removable oven door	•



Removable oven door inner glass	•	Automatic rapid pre-heat	•	Supply frequency	50 Hz
Removable shelf runners	•	Convection	•	Supply voltage	220-240 V
		Electronic oven control	•		
		Full extension telescopic sliding shelves	•		
		Soft open/close door	•	Product dimensions	
Controls					
Audio feedback	•	Twin cavity fans	•	Depth	600 mm
Automatic cooking/minute timer	•	Warming drawer	•	Height	898-946 mm
Automatic pre-set temperatures	•			Width	897 mm
Celsius/Fahrenheit temperature	•				
Dial with illuminated halo	•	Oven functions			
Electronic clock	•	Bake	•	Rangetop features	
High resolution display	•	Fan bake	•	Dual colour display	•
Laser etched graphics	•	Fan forced	•	Gentle heat	•
Precise electronic temperature control	•	Fan grill	•	Heat settings	9
Sabbath mode	•	Grill	•	Hob rail	•
Toughened fused glass graphics	•	Number of functions	9 + rotisserie	Hob rear trim	60 mm
Turned stainless steel clock buttons	•	Pastry Bake with Pizza mode	•	Induction cooking technology	•
Turned stainless steel clock crown (dial)	•	Pyrolytic self-clean	•	PowerBoost	true
		Rapid proof	•	SmartZone	true
		Roast	•	Zone bridging	•
		Rotisserie	•		
				Rangetop Performance	
Installation Dimensions		Oven performance		Centre	2300 W
Installation cutout dimensions (Depth)	600 mm	CoolTouch door	Quadruple glazed	Left front zone rating	1600 (1850) W
Installation cutout dimensions (Width)	900 mm	Grill power	4500W	Left rear zone rating	2100 (3000) W
		Warming drawer power	202 W	Number of cooking zones	5
Main oven features				PowerBoost	3000
Internal light	•			Right front zone rating	1600 (1850) W
				Right rear zone rating	2100 (3000) W
Oven features		Power requirements			
AeroTech™ technology	•	Amperage	68 A		

Safety

Advanced cooling system	•
Anti-tilt bracket	•
Balanced oven door	•
Catalytic venting system	•
Child lock	•
CoolTouch door	•
Full extension telescopic sliding shelves	•
Non-tip shelves	•
Pan detection system	•
Safety time out	•
Spill containment	1.2 L
Spillage auto off	•
Surface hot indicators	•

SKU 82724

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

Other product downloads available at fisherpaykel.com

- ↓ 2D-DWG Professional Cooking
- ↓ 2D-DXF Professional Cooking
- ↓ Datasheet
- ↓ Installation Guide Freestanding Cooker
- ↓ User Guide Freestanding Cooker

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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