

60cm Series 9 Contemporary Pyrolytic Oven

Series 9 | Contemporary

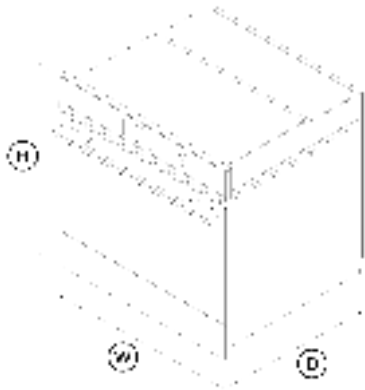


A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- 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	Electronic oven control	•	Warm	•
Pyrolytic proof shelf runners	•	Food probe	•		
Roasting dish	1	Guided cooking by food type and recipes	•		
Smokeless grill tray	1	Internal Light	•	Performance	
Step down wire shelf	1	Intuitive touchscreen display	•	ActiveVent™ system	•
Wired temperature sensor	1	Multi-language display	UK English, US English, Simplified Chinese, Français, Español	AeroTech™ technology	•
				Automatic rapid pre-heat	•
				Grill power	3000 W
				Temperature range	35°C - 280°C
				Whisper Quiet Cooking	•
Capacity					
Shelf positions	6	Sabbath mode with Mehadrin certification	•		
Total capacity	85 L	Smart appliance	•		
Usable capacity	72 L	Soft close doors	•		
		True convection oven	•	Power requirements	
				Amperage	15 A
				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	565 mm
Pyrolytic self-clean	•	Classic bake	•	Height	598 mm
Removable oven door	•	Dehydrate	•	Width	596 mm
Removable oven door inner glass	•	Fan bake	•		
Removable shelf runners	•	Fan forced	•		
		Fan grill	•		
		Grill	•		
Controls		Number of functions	16	Safety	
Adjustable audio and display settings	•	Pastry Bake	•	Balanced oven door	•
Audio feedback	•	Pizza bake	•	Catalytic venting system	•
Automatic cooking/minute timer	•	Pyrolytic self-clean	•	Control panel key lock	•
Automatic pre-set temperatures	•	Rapid proof	•	CoolTouch door	•
Celsius/Fahrenheit temperature	•	Roast	•	Non-tip shelves	•
Delay start	•	Slow cook	•	Safety thermostat	•
Electronic clock	•	Vent bake	•		

SKU 82521

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.