

60cm Series 9 Contemporary Pyrolytic Oven

Series 9 | Contemporary

Stainless Steel



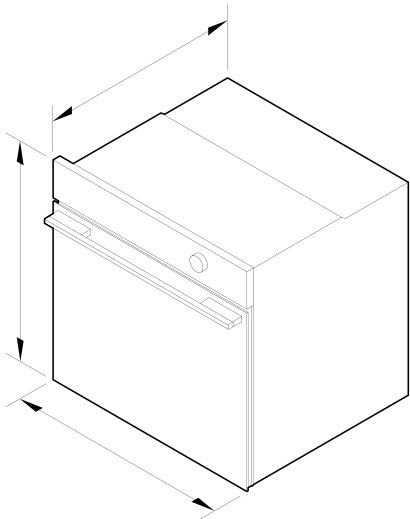
A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- 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. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

SPECIFICATIONS

Accessories (included)

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

Parts and labour	1 year
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SKU	82522
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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

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.

Other product downloads available at fisherpaykel.com

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