

60cm Series 9 Minimal Pyrolytic Oven

Series 9 | Minimal

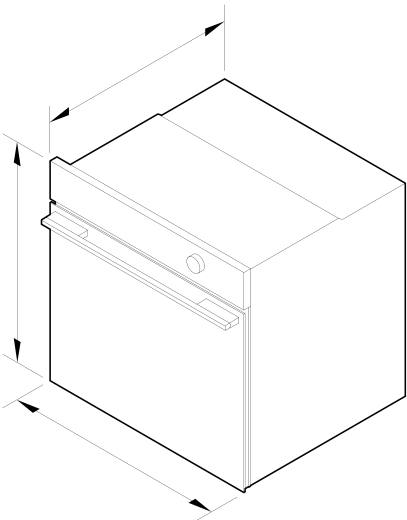


A highlight of the Fisher & Paykel collection, this Minimal style oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- 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
- A Wired Temperature Sensor precisely monitors cooking in real time
- 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 you can select a cooking method or hero ingredient and your oven will provide heat type and temperature recommendations for perfect results. For added versatility, you can also select your go-to cooking functions.

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 help deliver perfect results. ActiveVent ensures optimized 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.

Complementary Design

Designed to blend seamlessly into the kitchen, this Minimal style oven features subtle textural and tonal contrasts. Available in a black or grey finish to support a considered kitchen design. Pair with a Warming Drawer for the ultimate kitchen solution.

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)

Flat brushed baking tray	1	Certified Sabbath mode	•	Performance	
Full extension sliding shelves	1	Delay start	•	ActiveVent™ system	•
Grill rack	1 set	Electronic clock	•	AeroTech™ technology	•
Pyrolytic proof shelf runners	•	Electronic oven control	•	Automatic rapid pre-heat	•
Roasting dish	1	Food probe	•	Temperature range	35°C - 280°C
Smokeless grill tray	1	Guided cooking by food type and recipes	•	Whisper quiet cooking	•
Step down wire shelf	1	Internal Light	•		
Wired temperature sensor	1	Intuitive touchscreen display	•		
		Multi-language display	UK English	Power requirements	
		Soft close doors	•	Amperage	15 A
		Turned stainless steel dials with illuminated halos	•	Supply frequency	50 Hz
				Supply voltage	220 - 240 V
Capacity					
Shelf positions	6			Product dimensions	
Total capacity	85 L			Depth	565 mm
Usable capacity	72 L			Height	598 mm
		Functions		Width	596 mm
		Air fry	•		
Cleaning		Bake	•		
Acid resistant graphite enamel	•	Classic bake	•		
Pyrolytic proof shelf runners	•	Dehydrate	•		
Pyrolytic self-clean	•	Fan bake	•		
Removable oven door	•	Fan forced	•	Safety	
Removable oven door inner glass	•	Fan grill	•	Balanced oven door	•
Removable shelf runners	•	Grill	•	Catalytic venting system	•
		Number of functions	16	Control panel key lock	•
		Pastry Bake	•	CoolTouch door	•
Controls		Pizza bake	•	Non-tip shelves	•
Adjustable audio and display settings	•	Pyrolytic self-clean	•	Safety thermostat	•
Audio feedback	•	Rapid proof	•		
Automatic cooking/minute timer	•	Roast	•		
Automatic pre-set temperatures	•	Slow cook	•		
Celsius/Fahrenheit temperature	•	Vent bake	•	SKU	82505
		Warm	•		

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.