

60cm Series 9 Minimal Handleless Pyrolytic Oven

Series 9 | Minimal

Black Glass



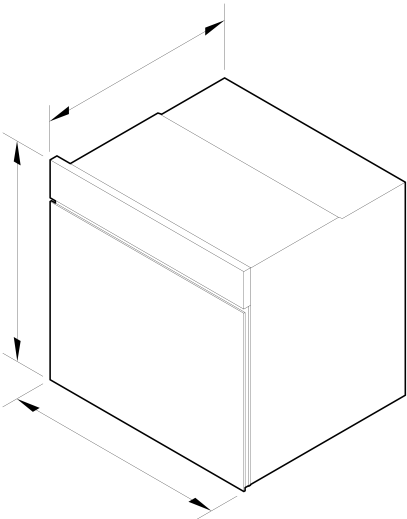
Achieve perfect results with every dish using this Minimal style, handleless oven featuring an intuitive touchscreen for guided cooking.

- Handleless oven design ensures smooth, uninterrupted lines in your kitchen cabinetry for a cohesive look
- Guided touchscreen cooking offers helpful tips for different food types as well as full recipes
- 85L total capacity with 16 oven functions including Pastry Bake, Roast, and Air Fry

- Pyrolytic self-cleaning function breaks down food residue for an easy clean

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

Handleless Design

Effortlessly open and close your oven with a gentle press of a button, ensuring convenience and smooth operation in the kitchen. Moving away from traditional oven doors, this model is an ideal match for kitchens with a continuous, handle-free design, ensuring a seamless flow across the cabinetry.

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favourite method, hero ingredient, 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 help deliver perfect results. ActiveVent ensures optimised moisture levels, while AeroTech™ circulates heat evenly for a consistent temperature.

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

Crafted with premium materials and detailing, this oven supports a cohesive and considered kitchen design. Complement it with our Minimal style Warming Drawer to achieve the ultimate kitchen solution.

SPECIFICATIONS

Accessories (included)

Flat brushed baking tray	1
Grill rack	1 set
Pyrolytic proof shelf runners	•

Roasting dish	1	Electronic oven control	•	Performance	
Smokeless grill tray	1	Food probe	•	ActiveVent™ system	•
Step down wire shelf	1	Guided cooking by food type and recipes	•	Automatic rapid pre-heat	•
Wired temperature sensor	1	Handle-free design	•	Temperature range	35 - 280
		Internal Light	•		
		Intuitive touchscreen display	•		
		Multi-language display	true	Power requirements	
Capacity		Soft close doors	•	Amperage	20 A
Shelf positions	6	Touch control glass interface	•	Supply frequency	50 Hz
Total capacity	85 L	True convection oven	•	Supply voltage	220 - 240 V
Usable capacity	72 L	Wireless temperature sensor compatible	•		
Cleaning		Functions		Product dimensions	
Acid resistant graphite enamel	•	Air fry	•	Depth	565 mm
Easy to clean interior	•	Bake	•	Height	598 mm
Pyrolytic proof shelf runners	•	Classic bake	•	Width	596 mm
Pyrolytic self-clean	•	Dehydrate	•		
Removable oven door	•	Fan bake	•		
Removable oven door inner glass	•	Fan forced	•	SKU	82507
Removable shelf runners	•	Fan grill	•		
		Grill	•		
Controls		Pastry Bake	•	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	
Adjustable audio and display settings	•	Pizza bake	•		
Audio feedback	•	Pyrolytic self-clean	•		
Automatic cooking/minute timer	•	Rapid proof	•		
Automatic pre-set temperatures	•	Roast	•		
Celsius/Fahrenheit temperature	•	Slow cook	•		
Delay start	•	Vent bake	•	Other product downloads available at fisherpaykel.com	
Electronic capacitive touch controls	•	Warm	•	↓ 2D-DWG Oven	
Electronic clock	•			↓ 2D-DXF Oven	

- [↓](#) Service & Warranty
- [↓](#) Installation Guide Wall Oven EN
- [↓](#) Installation Guide (Chinese)
- [↓](#) Planning Guide EN - 60cm Handleless Ovens and Companions
- [↓](#) Planning Guide ZH
- [↓](#) Revit 2D Oven
- [↓](#) Rhino 6
- [↓](#) Sketchup 8
- [↓](#) User Guide EN
- [↓](#) User Guide (Chinese)

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.