

60cm Series 9 Minimal Pyrolytic Oven

Series 9 | Minimal

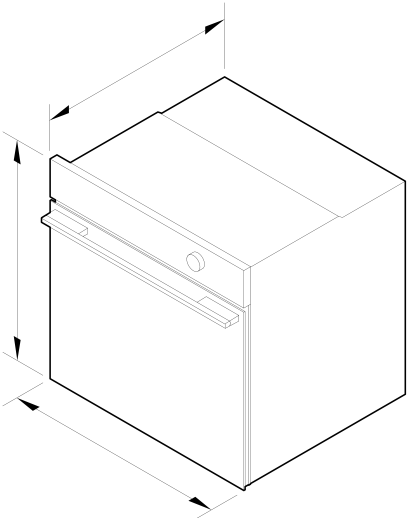


A highlight of the Fisher & Paykel collection, this Minimal style oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- 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 interface, you can cook with a favorite 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 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	•	Slow cook	•
Full extension sliding shelves	1	Delay start	•	Vent bake	•
Grill rack	1 set	Electronic clock	•	Warm	•
Pyrolytic proof shelf runners	•	Electronic oven control	•		
Roasting dish	1	Food probe	•		
Smokeless grill tray	1	Guided cooking by food type and recipes	•	Performance	
Step down wire shelf	1	Internal Light	•	ActiveVent™ system	•
Wired temperature sensor	1	Intuitive touchscreen display	•	AeroTech™ technology	•
		Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Automatic rapid pre-heat	•
				Temperature range	35°C - 280°C
				Whisper quiet cooking	•
Capacity					
Shelf positions	6	Soft close doors	•		
Total capacity	85 L	Turned stainless steel dials with illuminated halos	•	Power requirements	
Usable capacity	72 L			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	•

Safety thermostat	•
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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

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

- [↓](#) DWG
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- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (Chinese)
- [↓](#) Planning Guide EN - 60cm Ovens and Companions Minimal
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) User Guide (English)
- [↓](#) 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.