

60cm Series 9 Contemporary Pyrolytic Oven

Series 9 | Contemporary

Stainless Steel



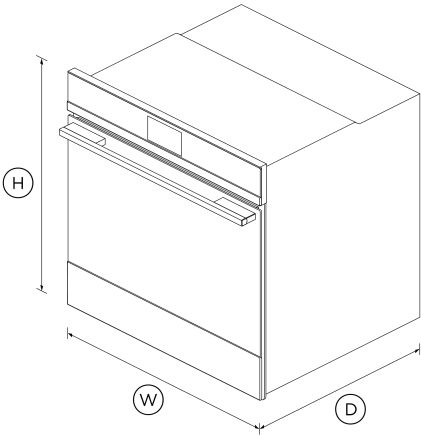
A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen ensures that every dish is cooked to perfection.

- Touchscreen guided cooking capability offers helpful guidance for different food types as well as full recipes
- 85L total capacity with 16 oven functions including Roast and Pastry Bake
- 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

Our touchscreen interface provides an intuitive guided cooking experience that helps deliver perfect results, whether you've been cooking all your life or just starting out. Cook with a favourite method, a hero ingredient, or a go-to cooking function or recipe.

Generous Capacity

With a generous 85L total capacity, you can create several perfectly cooked dishes at once using multiple shelves.

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.

MULTI-FUNCTION FLEXIBILITY

The cooking functions have each been tailored, tested, tweaked 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).

Self-Cleaning

Our pyrolytic self-cleaning technology 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

Available in an elegant black or a stylish black with stainless steel, this oven is designed to fit seamlessly into your kitchen. Premium materials and detailing support a cohesive, considered kitchen design.

SPECIFICATIONS

Accessories (included)

Full extension sliding shelves	2 sets
Grill rack	1 set
Roasting dish	1
Smokeless grill tray	1
Step down wire shelf	1

Wired temperature sensor	1	Guided cooking by food type and recipes	•	Grill power	3000 W
		Intuitive touchscreen display	•	Whisper quiet cooking	•
		Multi-language display	UK English, US English, Simplified Chinese, Français, Español		
Accessories (sold separately)				Power requirements	
Optional Accessory round handle	Part 81645			Amperage	15 A
				Supply frequency	50 Hz
				Supply voltage	220 - 240 V
Capacity		Functions		Product dimensions	
Shelf positions	6	Air fry	•	Depth	565 mm
Total capacity	85 L	Bake	•	Height	598 mm
Usable capacity	72 L	Classic bake	•	Width	596 mm
		Dehydrate	•		
Cleaning		Fan bake	•	Safety	
Acid resistant graphite enamel	•	Fan forced	•	Balanced oven door	•
Pyrolytic self-clean	•	Fan grill	•	Catalytic venting system	•
Removable oven door	•	Grill	•	Control panel key lock	•
Removable oven door inner glass	•	Number of functions	16	CoolTouch door	•
Removable shelf runners	•	Pastry Bake	•	Non-tip shelves	•
		Pizza bake	•		
		Pyrolytic self-clean	•		
Controls		Rapid proof	•		
Adjustable audio and display settings	•	Roast	•		
Automatic cooking/minute timer	•	Slow cook	•		
Automatic pre-set temperatures	•	Vent bake	•		
Celsius/Fahrenheit temperature	•	Warm	•	SKU	81782
Certified Sabbath mode	•				
Dial with illuminated halo	•	Performance		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	
Electronic clock	•	ActiveVent™ system	•		
Electronic oven control	•	AeroTech™ technology	•		
Food probe	•	Automatic rapid pre-heat	•		

Other product downloads available at fisherpaykel.com

- [↓](#) 2D-DWG Oven
- [↓](#) 2D-DXF Oven
- [↓](#) Data Sheet Oven
- [↓](#) Installation Guide
- [↓](#) Installation Guide ZH
- [↓](#) 能效 ZH
- [↓](#) Revit Oven
- [↓](#) Rhino Oven
- [↓](#) Restriction of Hazardous Substances
- [↓](#) Sketchup Oven

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.