

60cm Series 9 Minimal Pyrolytic Oven

Series 9 | Minimal

Black



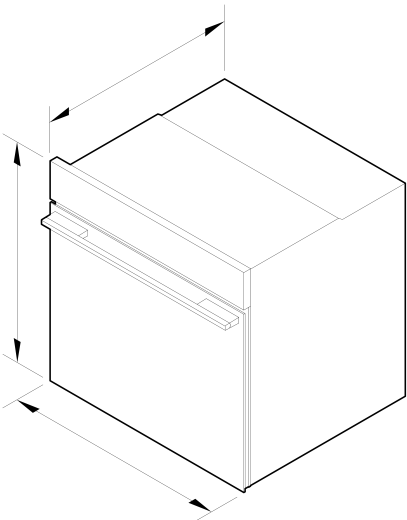
A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen ensures that every dish is cooked to perfection.

- Touchscreen guided cooking capability offers helpful tips 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. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

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 to 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	Soft close doors	•	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	•		
Acid resistant graphite enamel	•	Fan forced	•		
Pyrolytic self-clean	•	Fan grill	•	Safety	
Removable oven door	•	Grill	•	Balanced oven door	•
Removable oven door inner glass	•	Number of functions	16	Catalytic venting system	•
Removable shelf runners	•	Pastry Bake	•	Control panel key lock	•
		Pizza bake	•	CoolTouch door	•
		Pyrolytic self-clean	•	Non-tip shelves	•
		Rapid proof	•		
Controls		Roast	•		
Adjustable audio and display settings	•	Slow cook	•		
Automatic cooking/minute timer	•	Vent bake	•	SKU	81913
Automatic pre-set temperatures	•	Warm	•		
Celsius/Fahrenheit temperature	•				
Certified Sabbath mode	•	Performance			
Electronic clock	•	ActiveVent™ system	•		
Electronic oven control	•	AeroTech™ technology	•		
Food probe	•	Automatic rapid pre-heat	•		
Guided cooking by food type and recipes	•	Grill power	3000 W		
Intuitive touchscreen display	•	Whisper quiet cooking	•	Other product downloads available at fisherpaykel.com	
Multi-language display	UK English, US English, Simplified Chinese, Français, Español				
		Power requirements			
				↓ 2D-DWG Oven	

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