30" Series 9 Contemporary Self-Cleaning Oven

Series 9 | Contemporary
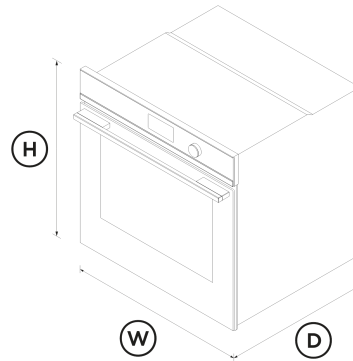
Stainless Steel

A highlight of the Fisher & Paykel collection, this Series 9 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

- 4.1 cu ft total capacity, with 17 oven functions including Pastry Bake, Roast, Air Fry and Dehydrate

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

- Moisture level control with ActiveVent technology

DIMENSIONS

Height	27 3/16 "
Width	29 15/16 "
Depth	23 15/16 "

FEATURES & BENEFITS

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favorite method, a hero ingredient, or a go-to 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 an exceptional 4.1 cu ft total capacity, you can create several perfectly cooked dishes at once using multiple shelves.

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).

Exceptional Performance

AeroTech™ circulates heat evenly for a consistent temperature throughout the cavity, helping you ensure perfect results even when cooking on multiple shelves.

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

Designed to fit seamlessly into your kitchen, this built-in oven features premium materials and detailing to support a cohesive, considered kitchen design.

Safe And Sound

The CoolTouch door features triple glazing and a cooling system that ensures it's safe to touch from the outside – protecting both your hands and the surrounding cabinetry.

SPECIFICATIONS

Accessories (included)

Broil grid	1
Broil pan	1
Broil rack	1

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Pyrolytic proof shelf runners	•
Wired temperature sensor	1

Capacity

Total capacity	4.1 cu ft

Cleaning

Acid resistant graphite enamel	•
Pyrolytic proof shelf runners	•
Pyrolytic self-clean	•
Removable oven door	•
Removable shelf runners	•

Consumption

Energy usage	402kWh/year
In-use energy carbon emissions estimate	49.6kgCO2e/year

Controls

Adjustable audio and display settings	•
Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Delay start	•
Electronic clock	•
Electronic oven control	•
Food probe	•

Guided cooking by food type and recipes	•
Halogen lights	•
Intuitive touchscreen display	•
Multi-language display	UK English, US English, Simplified Chinese, Français, Español
Sabbath mode with Star K certification	•
Smart appliance	•
True convection oven	•

Functions

Aero Broil	•
Aero™ Bake	•
Air fry	•
Bake	•
Broil	•
Classic bake	•
Dehydrate	•
Maxi Broil	•
Number of functions	17
Pastry Bake	•
Pizza bake	•
Pyrolytic self-clean	•
Rapid proof	•
Roast	•
Slow cook	•
True Aero	•
Vent bake	•
Warm	•

Performance

ActiveVent™ system	•
AeroTech™ technology	•
Automatic rapid pre-heat	•
Broil power	4400 W

Power requirements

Amperage	16.6 - 19.4 A
Supply frequency	60 Hz
Supply voltage	208 – 240V V

Product dimensions

Depth	23 15/16 "
Height	27 3/16 "
Width	29 15/16 "

Safety

Balanced oven door	•
Catalytic venting system	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•

Warranty

Parts and labor	2 years

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SKU   82536

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

Other product downloads available at fisherpaykel.com

↓   2D - DWG Oven

↓   2D - DXF Oven

↓   ArchiCAD Oven

↓   Energy Label Oven

↓   Service & Warranty

↓   Installation Guide EN & FR

↓   Planning Guide EN - Contemporary 30" Built-in Ovens and Companions

↓   Planning Guide FR - Contemporary 30" Built-in Ovens and Companions

↓   Planning Guide SP - Contemporary 30" Built-in Ovens and Companions

↓   Revit Oven

↓   Rhino Oven

↓   SketchUp Oven

↓   User Guide Oven EN

↓   User Guide Oven FR

↓   User Guide Oven SP

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.

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