

# 76cm Series 9 Professional Pyrolytic Oven

Series 9 | Professional

Stainless Steel



With Professional styling, advanced cook functions and a touchscreen, this large capacity oven is a highlight of our collection.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe
- 115L total capacity, with 17 oven functions including Pastry Bake, Roast, Slow Cook and Rapid Proof
- Non-tip, full extension sliding shelves for safe removal of hot dishes
- Accessories include a roasting dish, smokeless grill tray, and more

## DIMENSIONS

Height	690 mm
Width	760 mm
Depth	608 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, hero ingredient, or go-to cooking function or recipe.

### Generous Capacity

With 115L total capacity, you can create several perfectly cooked dishes at once using multiple shelves.

### 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).

### Exceptional Performance

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

### Self-Cleaning

Our self-clean 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

This built-in oven displays the bold stainless-steel aesthetics of our Professional style, using premium materials and elegant styling to support a cohesive kitchen design.

## SPECIFICATIONS

### Accessories (included)

Flat brushed baking tray	2
Full extension sliding shelves	3 sets
Grill rack	1 set
Roasting dish	1
Smokeless grill tray	1
Wired temperature sensor	1

### Capacity

Shelf positions	8
Total capacity	115 L
Usable capacity	102 L

### Cleaning

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

### Controls

Adjustable audio and display settings	•
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Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Certified Sabbath mode	•
Delay start	•
Electronic clock	•
Electronic oven control	•
Food probe	•
Guided cooking by food type and recipes	•
Halogen lights	•
Intuitive touchscreen display	•
Multi-language display	•
Smart appliance	•

UK English, US English, Simplified Chinese, Français, Español

Rapid proof	•
Roast	•
Slow cook	•
Vent bake	•
Warm	•

**Performance**

AeroTech™ technology	•
Automatic rapid pre-heat	•
Grill power	<b>4400 W</b>

**Power requirements**

Amperage	<b>16.7 - 19.4 A</b>
Supply frequency	<b>50 Hz</b>
Supply voltage	<b>208 - 240V V</b>

**Product dimensions**

Depth	<b>608 mm</b>
Height	<b>690 mm</b>
Width	<b>760 mm</b>

**Safety**

Balanced oven door	•
Catalytic venting system	•
Control panel key lock	•
CoolTouch door	•
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

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- [↓ Service & Warranty](#)
- [↓ Installation Guide](#)
- [↓ Installation Guide Built-In Oven](#)
- [↓ Planning Guide - 76cm Built-in Ovens and Companions - Professional](#)
- [↓ User Guide Wall 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.



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