

Convection Speed Oven, 30"

Series 9 | Professional

Stainless Steel

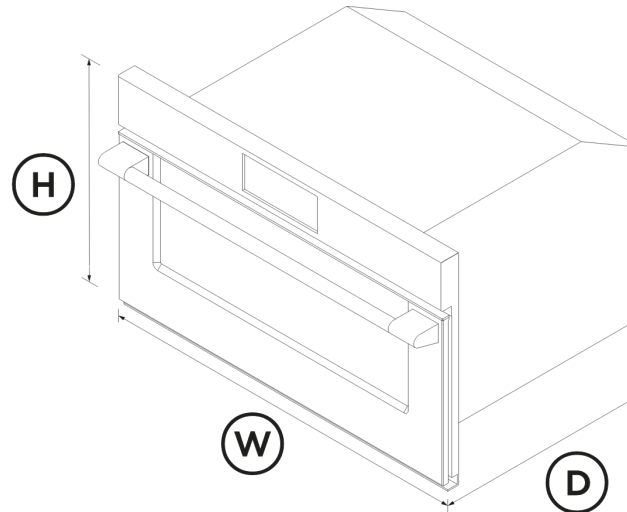


Designed to complement the Professional-style kitchen with a robust stainless steel aesthetic, this Convection Speed Oven provides a variety of fast cooking options including True Convection and Broil.

- 1.3 cu ft total capacity
- Intuitive display with nine oven functions
- Full width grill function
- Easy clean interior

DIMENSIONS

Height	18 1/2 "
Width	29 13/16 "
Depth	20 13/16 "



FEATURES & BENEFITS

Sized To Suit

This compact 30" Convection Speed Oven can be placed almost anywhere. Companion products share the same dimensions and can be installed in multiple configurations to suit your kitchen design and preference.

Cooking Flexibility

Choose from nine cooking modes including True Convection and Broil. With both microwave and convection oven technology in the same oven, you have more flexibility for your culinary creations.

Easy To Use

The intuitive touch display shows you all the information you need, allowing you to easily program in your desired cooking mode and duration.

Beauty Of Choice

With bold styling that would be at home in a commercial kitchen, Professional-style Companion products help you to create a coherent, distinctive aesthetic in your kitchen.

Easy Cleaning

This Convection Speed Oven has formed side racks and a stainless steel interior that are easy to clean.

Safe And Sound

The CoolTouch door is safe to touch from the outside, protecting your hands and the surrounding cabinetry.

SPECIFICATIONS

Accessories (included)

Baking pan	1
Glass turntable	1
Wire shelf	1

Capacity

Shelf positions	3
Total capacity	1.3 cu ft

Cleaning

Easy clean stainless steel interior	•
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Consumption

Microwave energy consumption **1.65 kWh**

Microwave power **900 W**

Microwave power levels **6**

Controls

- Automatic cooking/minute timer
- Automatic pre-set temperatures
- Celsius/Fahrenheit temperature
- Delay start
- Electronic capacitive touch controls
- Electronic clock
- Electronic oven control
- Guided cooking by food type and recipes
- Halogen lights
- Intuitive touchscreen display

Power requirements

Amperage **15 A**

Supply frequency **60 Hz**

Supply voltage **120 / 208V - 120 / 240V V**

Product dimensions

Depth **20 13/16 "**

Height **18 1/2 "**

Width **29 13/16 "**

Safety

Control panel key lock **•**

CoolTouch door **•**

Warranty

Parts and labor **2 years**

SKU **81929**

Functions

- Broil
- Convection Broil
- Defrost by time
- Defrost by weight
- Microwave + broil
- Microwave + ring
- Microwave cooking
- Ring + broil
- True convection

Performance

Broil power **1500 W**

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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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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