

76cm Series 9, Contemporary Pyrolytic Double Oven

Series 9 | Contemporary

Stainless Steel



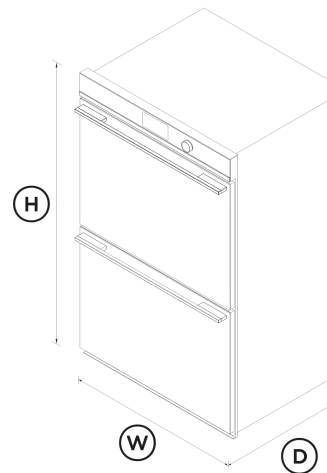
A highlight of the Fisher & Paykel collection. Ideal for entertaining, with two large ovens to cook multiple dishes at once.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 230L total capacity across two oven cavities, with 17 oven functions
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

- Non-tip, full extension sliding shelves for safe removal of hot dishes

DIMENSIONS

Height	1232 mm
Width	760 mm
Depth	608 mm



FEATURES & BENEFITS

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favourite 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 incredible 115L total capacity in each oven, 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)

Flat brushed baking tray	2
Grill rack	1 set
Pyrolytic proof shelf runners	•

Roasting dish	1
Smokeless grill tray	1
Wired temperature sensor	1

Capacity

Total capacity	230 L
Total usable capacity (bottom oven)	102 L
Total usable capacity (top oven)	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	•
Audio feedback	•
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	•

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

Smart appliance	•
True convection oven	•
Turned stainless capacitive touch buttons with illuminated halos	•

Functions

Air fry	•
Bake	•
Classic bake	•
Dehydrate	•
Fan bake	•
Fan forced	•
Fan grill	•
Grill	•
Maxi Grill	•
Number of functions	17
Pastry Bake	•
Pizza bake	•
Pyrolytic self-clean	•
Rapid proof	•
Roast	•
Slow cook	•
Vent bake	•
Warm	•

Performance

ActiveVent™ system	•
AeroTech™ technology	•
Automatic rapid pre-heat	•
Temperature range	35°C - 280°C

Power requirements

Amperage	36 - 39 A
Supply frequency	50 Hz
Supply voltage	220 - 240 V

Product dimensions

Depth	608 mm
Height	1232 mm
Width	760 mm

Safety

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

Warranty

Parts and labour	2 years
------------------	----------------

SKU 82770

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

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.



A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support

T 0800 372 273 [Wwww.fisherpaykel.com](http://www.fisherpaykel.com)

Other product downloads available at fisherpaykel.com

- [↓](#) 2D - DWG Double Oven
- [↓](#) 2D - DXF Double Oven
- [↓](#) ArchiCAD Oven
- [↓](#) Service & Warranty
- [↓](#) Installation Guide Wall Oven
- [↓](#) Planning Guide - 76cm Built-in Ovens and Companions - Contemporary Stainless Steel
- [↓](#) Revit Oven
- [↓](#) Rhino Oven
- [↓](#) SketchUp Oven
- [↓](#) User Guide 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.