

# 76cm Series 9 Professional Pyrolytic Double Oven

Series 9 | Professional

Stainless Steel



Choose maximum capacity, with two independent ovens so you can cook dishes simultaneously, and an intuitive touchscreen interface.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe
- 230L total capacity across two oven cavities, with 17 oven functions
- Non-tip, full extension sliding shelves for safe removal of hot dishes
- Accessories include a roasting dish, smokeless grill tray, and more

## DIMENSIONS

|        |         |
|--------|---------|
| Height | 1232 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 in each oven, you have all the room you need to create several perfectly cooked dishes at once across 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       | 4      |
| Full extension sliding shelves | 5 sets |
| Grill rack                     | 1 set  |
| Roasting dish                  | 1      |
| Smokeless grill tray           | 1      |
| Wired temperature sensor       | 1      |

### Capacity

|                 |       |
|-----------------|-------|
| Shelf positions | 16    |
| Total capacity  | 230 L |
| Usable capacity | 204 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 •
- 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

**Functions**

- Air fry •
- Bake •
- Classic bake •
- Dehydrate •
- Fan bake •
- Fan forced •
- Fan grill •
- Grill •
- Maxi Grill •
- Pastry Bake •
- Pizza bake •

- Pyrolytic self-clean •
- Rapid proof •
- Roast •
- Slow cook •
- Vent bake •
- Warm •

**Performance**

- AeroTech™ technology •
- Automatic rapid pre-heat •
- Grill power **4400 W**

**Power requirements**

- Amperage **16.7 - 19.4 A**
- Supply frequency **50 Hz**

**Product dimensions**

- Depth **608 mm**
- Height **1232 mm**
- Width **760 mm**

**Safety**

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

- Safety thermostat •

**Warranty**

- Parts and labour **2 years**

- SKU **82723**

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**

- [↓ 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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