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24" Series 9 Minimal Self-Cleaning Oven

Series 9 | Minimal

Black Glass

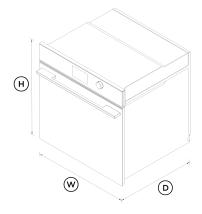


A highlight of the Fisher & Paykel collection, this Minimal style oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 3 cu ft total capacity, with 16 oven functions including Pastry Bake, Roast, Air Fry and Dehydrate
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

DIMENSIONS

| Height | 23 9/16 " |
|--------|-----------|
| Width | 23 7/16 " |
| Depth | 22 1/4 " |



FEATURES & BENEFITS

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favorite method, hero ingredient, 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 3 cu ft total capacity, you can create several perfectly cooked dishes at once using multiple shelves. Non-tip, full-extension shelves help to ensure safe removal of hot dishes.

Exceptional Performance

Our unique cooking technologies were developed to help deliver perfect results. ActiveVent ensures optimized moisture levels, while $AeroTech^{TM}$ circulates heat evenly for a consistent temperature.

Safe And Sound

The CoolTouch door of this built-in oven is safe to touch from the outside. Sturdy, fully extendable shelves slide all the way out, reducing the need for you to reach inside.

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.

Complementary Design

Designed to blend seamlessly into the kitchen, this Minimal style oven features subtle textural and tonal contrasts.

Available in a sleek black finish to support a considered kitchen design. Pair with a Warming Drawer for the ultimate kitchen solution.

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).

SPECIFICATIONS

Accessories (included)

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| Broil grid | 1 | Automatic pre-set temperatures | • | Pyrolytic self-clean | • |
|---|-----------------|---|-------------------------------|--------------------------|---------------|
| Broil pan | 1 | Celsius/Fahrenheit temperature | • | Rapid proof | • |
| Broil rack | 1 | Delay start | • | Roast | • |
| Pyrolytic proof shelf runners | • | Electronic clock | • | Slow cook | • |
| Step down wire shelf | 1 | Electronic oven control | • | True Aero | • |
| | | Food probe | • | Vent bake | • |
| | | Guided cooking by food type and recipes | • | Warm | • |
| Capacity | | Halogen lights | • | | |
| Shelf positions | 6 | Intuitive touchscreen display | • | | |
| Total capacity | 3 cu ft | Multi-language display | UK English, US | Performance | |
| Usable capacity | 2.5 cu ft | | English, Simplified | ActiveVent™ system | • |
| | | | Chinese, Français, Español | AeroTech™ technology | • |
| | | Sabbath mode with Star K certification | Lapanoi | Automatic rapid pre-heat | • |
| Cleaning | | Smart appliance | • | Temperature range | 95 °F - 540 |
| Acid resistant graphite enamel | • | Soft close doors | | | °F |
| Pyrolytic proof shelf runners | • | Turned stainless steel dials with illuminated | | | |
| Pyrolytic self-clean | • | halos | • | Power requirements | |
| Removable oven door | • | Wireless temperature sensor compatible | • | | |
| Removable oven door inner glass | • | | | Amperage | 16.6 - 19.4 A |
| Removable shelf runners | • | | | Supply frequency | 60 Hz |
| | | Functions | | Supply voltage | 208C - 240V V |
| | | Aero Broil | • | | |
| Consumption | | Aero™ Bake | • | Product dimensions | |
| Energy usage | 281kWh/year | Air fry | • | | _ |
| In-use energy carbon emissions estimate | 34.6kgCO2e/year | Bake | • | Depth | 22 1/4 " |
| | | Broil | • | Height | 23 9/16 " |
| | _ | Classic bake | • | Width | 23 7/16 " |
| Controls | | Dehydrate | • | | |
| Adjustable audio and display settings | • | Number of functions | 16 | Safety | |
| Audio feedback | • | Pastry Bake | • | • | |
| Automatic cooking/minute timer | • | Pizza bake | • | Balanced oven door | • |
| | | | | Catalytic venting system | • |

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

Warranty

| Parts and labor | 2 years |
|-----------------|---------|
| | |

SKU 82517

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
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- Energy Label Oven
- Service & Warranty
- Guide d'installation FR
 Guide d'installation FR
- ↓ Guía de instalación SP
- ↓ Revit 19
- ↓ Rhino Wall Oven
- ↓ SketchUp Wall 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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