QUICK REFERENCE GUIDE > RIV3-915

91cm Series 9 Professional 5 Zone Induction Pyrolytic Cooker, 2 SmartZones

Series 9 | Professional

Stainless Steel



With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, this is a perfect choice for those who have a passion for cooking

- Five induction cook zones, with options to pair zones to create up to two larger SmartZones
- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.

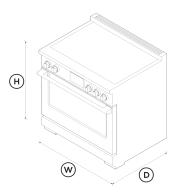
- 136L total oven capacity
- Beautiful LED halo-illuminated dials provide information at a glance

DIMENSIONS

 Height
 908 - 933 mm

 Width
 911 mm

 Depth
 740 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 favorite method, a hero ingredient, or a go-to cooking function or recipe. The screen tilts for improved ergonomics and optimal visibility while cooking.

Generous Capacity

Featuring a large 136L total capacity convection oven, with enough room to fit a scrumptious family-sized roast with all the trimmings that is sure to impress.

Cooking Flexibility

SmartZone links two cooking zones and controls them as one, giving you the flexibility to use large pans and griddles and easily handle bigger food items such as a whole fish.

Cooktop Power

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer to perfection. Since heat is generated directly in the cookware through electromagnetism, induction offers an energy-efficient cooking option

Design Quality

This freestanding cooker has craftsmanship in every detail, with real stainless steel, high-quality glass, and beautifully weighted, halo illuminated dials. Each cavity features incandescent lights and full extension telescopic racks. From the robust legs to the powerful cooktop, this freestanding cooker is built to last.

Easy To Clean

The oven features a self-cleaning function and self-clean proof side racks, which don't need to be removed when using this function. The durable induction cooktop surface only needs a quick wipe after use to keep it clean.

SPECIFICATIONS

		Precise electronic temperature control	•	Oven performance	
Accessories (included)		Recipe and food based functions	•	CoolTouch door	Triple glazed
Adjustable feet covers	•	Sabbath mode	•		
Branded coin end cap	•	Smart appliance	•		
Chromed shelf runners	1 set	Tilting touch screen interface	•	Power requirements	
Enamel baking tray	1			Connection	Terminal Block
Full extension telescopic shelves	2			Service	40 <i>A</i>
Grill rack	1	Oven features		Supply	220-240 V, 50Hz
		Concealed element	•		
		Convection	•		
Capacity		Electronic oven control	•	Product dimensions	
Shelf positions	5	Food probe	•	Depth	740 mm
Total capacity	136 L	Full extension telescopic sliding shelves	•	Depth (excluding handles)	740 mm
Usable capacity	108 L	True convection	•	Height	908 - 933 mm
				Width	911 mm
Cleaning	_	Oven functions			
Pyrolytic self-clean	•	Air fry	•	Rangetop features	
Removable oven door	•	Bake	•	Dual zones	•
Removable shelf runners	•	Classic bake	•	Gentle heat	•
		Dehydrate	•	Induction cooking technology	•
		Number of functions	14	PowerBoost	Yes
Controls		Pastry bake	•	SmartZone	2
Celsius/Fahrenheit temperature	•	Pizza bake	•		
Dial with illuminated halo	•	Rapid proof	•	_	
Dual control oven dials	•	Roast	•	Recommended Back Guards Ventilation	
Electronic clock	•	Self-clean function	•	Recommended hood	Integrated Insert
High resolution display	•	Slow cook	•		Rangehood 120cm and 90cm
Metal illuminated dials	•	True convection	•		(HPB12048-2
Multi-language interface	•	Warm	•		HPB9048-2)
Precise cooking with food probe	•				

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SKU 83029

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

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↓ 2D-DXF Induction Range

↓ ArchiCAD 23 Induction Range

Service & Warranty

Planning Guide Freestanding Induction Cooker

↓ Rhino 5 Induction Range

↓ SketchUp 8 Induction Range

User Guide Professional Freestanding Cooker

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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