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60cm Series 9 Contemporary Pyrolytic Oven

Series 9 | Contemporary

Stainless Steel



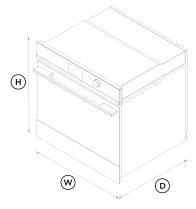
A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 85L total capacity, with 16 oven functions including Pastry Bake, Roast, Air Fry and Dehydrate
- Moisture level control with ActiveVent technology

Pyrolytic self-cleaning function breaks down food residue for an easy clean

DIMENSIONS

Height 598 mm
Width 596 mm
Depth 565 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 a generous 85L 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 deliver perfect results. ActiveVent ensures optimised moisture levels, while AeroTech™ 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.

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.

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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Full extension sliding shelves	1 set	Audio feedback	•	Pastry Bake	•
Grill rack	1 set	Automatic cooking/minute timer	•	Pizza bake	•
Pyrolytic proof shelf runners	•	Automatic pre-set temperatures	•	Pyrolytic self-clean	•
Roasting dish	1	Celsius/Fahrenheit temperature	•	Rapid proof	•
Smokeless grill tray	1	Delay start	•	Roast	•
Step down wire shelf	1	Electronic clock	•	Slow cook	•
Wired temperature sensor	1	Electronic oven control	•	Vent bake	•
		Food probe	•	Warm	•
		Guided cooking by food type and recipes	•		
Capacity		Halogen lights	•		
Shelf positions	6	Intuitive touchscreen display	•	Performance	
Total capacity	85 L	Multi-language display	UK English, US	ActiveVent™ system	•
Usable capacity	72 L		English, Simplified	AeroTech™ technology	•
			Chinese, Français, Español	Automatic rapid pre-heat	•
		Sabbath mode with Federation of	Espanoi	Grill power	3000 W
Cleaning		Synagogues certification	•	Temperature range	35°C - 280°C⊠
Acid resistant graphite enamel	•	Smart appliance	•	Whisper quiet cooking	•
Pyrolytic proof shelf runners	•	Soft close doors	•		
Pyrolytic self-clean	•	True convection oven	•		
Removable oven door	•			Power requirements	
Removable oven door inner glass	•			Amperage	15 A
Removable shelf runners	•	Functions		Supply frequency	50 Hz
		Air fry	•	Supply voltage	220 - 240 V
		Bake	•		
Consumption		Classic bake	•		
Energy rating	Α	Dehydrate	•	Product dimensions	
Energy usage	0.91kWh/cycle	Fan bake	•	Depth	565 mm
		Fan forced	•	Height	598 mm
		Fan grill	•	Width	596 mm
Controls		Grill	•		
Adjustable audio and display settings	•	Number of functions	16		
				Safety	

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

Warranty

SKU

Parts and labour	5 years

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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- Service & Warranty
- Product Information Sheet Oven
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SketchUp Oven





User Guide Oven EN

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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