90cm Series 9 Contemporary Pyrolytic Oven

Series 9 | Contemporary

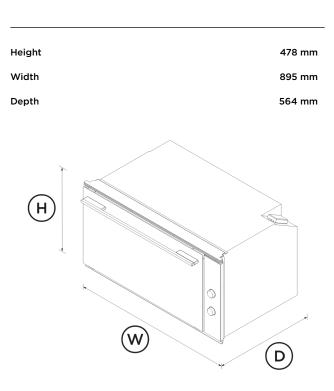
Stainless Steel



This Series 9 oven provides ample capacity for diverse cooking needs, featuring nine functions including Pastry Bake, Rotisserie, and Fan Bake.

- Generous 100L total capacity, with nine oven functions
- Pyrolytic self-cleaning function breaks down food residue for an easy clean
- Built-in professional grade rotisserie

DIMENSIONS



FEATURES & BENEFITS

Cooking flexibility

This built-in oven has nine functions with pre-set temperatures, including Bake, Pastry Bake, and Fan Forced, allowing you to use a variety of cooking styles.

Optimal Performance

Oven functions are pre-set with a simple touch of a dial. Enhanced by brilliant lighting and a large viewing window, the need to open the oven door is minimised, ensuring perfect cooking results while maintaining the oven's internal temperature.

Generous Capacity

Designed for multi-shelf cooking, this built-in oven provides a 100L total capacity. The wide cavity allows for both side-byside and multi-shelf cooking.

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.

Even cooking

Our ovens feature AeroTech™, a technology that circulates heat evenly, ideal for multi-shelf cooking. The professionalquality rotisserie roasts meat to succulent perfection, and a powerful grill ensures even and quick browning results.

Complementary design

With their premium handle styling and stylish stainless steel finish, our built-in ovens are designed to match the rest of Fisher & Paykel's kitchen appliance family.

SPECIFICATIONS

Accessories (included)

Flat brushed baking tray	1
Grill rack	1 set
Roasting dish	1
Rotisserie set	1
Step down wire shelf	1
Telescopic sliding runners	1 set

Capacity

Total capacity	100 L
Usable capacity	85 L

QUICK REFERENCE GUIDE > OB90S9MEPX4

Cleaning

Acid resistant graphite enamel
Drop down grill element
Pyrolytic self-clean
Removable oven door
Removable oven door inner glass
Removable shelf runners

Controls

Audio feedback
Automatic cooking/minute timer
Automatic pre-set temperatures
Certified Sabbath mode
Electronic capacitive touch controls
Electronic clock

Functions

Bake	•
Fan bake	•
Fan forced	•
Fan grill	•
Grill	•
Pastry Bake	•
Pyrolytic self-clean	•
Roast	•
Rotisserie	•

Performance

Grill power 40	4050 W

Product dimensions

Depth	564 mm
Height	478 mm
Width	895 mm

Safety

Balanced oven door	•
CoolTouch door	•
Non-tip shelves	•

Warranty

Parts and labour	2 years
SKU	84897
	04037

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

$\overline{1}$	2D-DWG Wall Oven
$\overline{\mathbf{h}}$	2D-DXF Wall Oven
$\overline{\mathbf{h}}$	Service & Warranty
$\overline{\mathbf{h}}$	Installation Guide Wall Oven
$\overline{\mathbf{h}}$	Planning Guide
$\overline{\mathbf{h}}$	Revit 20 Oven
$\overline{\mathbf{h}}$	Rhino 6 Wall Oven
$\overline{1}$	SketchUp 8 Wall Oven
\downarrow	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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