

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

Series 9 | Professional

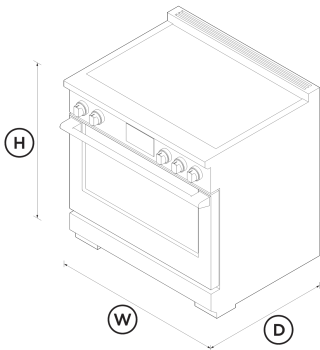


With intuitive touchscreen, induction cooktop and a convection oven with 15 functions, this is a perfect choice for those who have a passion for cooking

- 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

Accessories (included)

Adjustable feet covers	•
Branded coin end cap	•
Chromed shelf runners	1 set
Enamel baking tray	1

Full extension telescopic shelves	2	Oven features		Service	40A
Grill rack	1	Concealed element	•	Supply	220-240 V, 50Hz
		Convection	•		
		Electronic oven control	•	Product dimensions	
Capacity		Food probe	•	Depth	740 mm
Shelf positions	5	Full extension telescopic sliding shelves	•	Depth (excluding handles)	740 mm
Total capacity	136 L	True convection	•	Height	908 - 933 mm
Usable capacity	108 L			Width	911 mm
Cleaning		Oven functions		Rangetop features	
Pyrolytic self-clean	•	Air fry	•	Dual zones	•
Removable oven door	•	Bake	•	Gentle heat	•
Removable shelf runners	•	Classic bake	•	Induction cooking technology	•
		Dehydrate	•	PowerBoost	Yes
		Number of functions	14	SmartZone	2
Controls		Pastry bake	•		
Celsius/Fahrenheit temperature	•	Pizza bake	•	Recommended Back Guards Ventilation	
Dial with illuminated halo	•	Rapid proof	•	Recommended hood	Integrated Insert Rangehood, 120cm and 90cm (HPB12048-2, HPB9048-2)
Dual control oven dials	•	Roast	•		
Electronic clock	•	Self-clean function	•		
High resolution display	•	Slow cook	•		
Metal illuminated dials	•	True convection	•		
Multi-language interface	•	Warm	•		
Precise cooking with food probe	•				
Precise electronic temperature control	•	Oven performance			
Recipe and food based functions	•	CoolTouch door	Triple glazed	SKU	83029
Sabbath mode	•				
Smart appliance	•	Power requirements			
Tilting touch screen interface	•	Connection	Terminal Block		

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



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- [↓](#) ArchiCAD 23 Induction Range
- [↓](#) Installation Guide
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- [↓](#) Revit
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- [↓](#) 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.