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76cm Series 9 Professional Pyrolytic Oven

Series 9 | Professional



With Professional styling, advanced cook functions and a touchscreen, this large capacity oven is a highlight of our collection.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe
- 115L total capacity, with 17 oven functions including Pastry Bake, Roast, Slow Cook and Rapid Proof
- Non-tip, full extension sliding shelves for safe removal of hot dishes
- Accessories include a roasting dish, smokeless grill tray, and more

DIMENSIONS

Height	690 mm
Width	760 mm
Depth	608 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 favourite method, hero ingredient, or go-to cooking function or recipe.

Generous Capacity

With 115L total capacity, you can create several perfectly cooked dishes at once using multiple shelves.

Multi-Function Flexibility

The cooking functions have each been tailored, tested, tweaked 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).

Exceptional Performance

AeroTech™ system circulates heat evenly for a consistent temperature throughout the cavity, helping you achieve perfect results even when cooking on multiple shelves.

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.

Design Freedom

This built-in oven displays the bold stainless-steel aesthetics of our Professional style, using premium materials and elegant styling to support a cohesive kitchen design.

SPECIFICATIONS

Accessories (included)	
Flat brushed baking tray	2
Full extension sliding shelves	3 sets
Grill rack	1 set
Roasting dish	1
Smokeless grill tray	1
Wired temperature sensor	1
Capacity	
Shelf positions	8
Total capacity	115 L
Usable capacity	102 L
Cleaning	
Acid resistant graphite enamel	•
Pyrolytic proof shelf runners	•
Pyrolytic self-clean	•
Removable oven door	•
Removable shelf runners	•

Controls

Adjustable audio and display settings	
Automatic cooking/minute timer	

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Automatic pre-set temperatures	•	Roast	•
Celsius/Fahrenheit temperature	•	Slow cook	•
Certified Sabbath mode	•	Vent bake	•
Delay start	•	Warm	•
Electronic clock	•		
Electronic oven control	•		
Food probe	•	Performance	
Guided cooking by food type and recipes	•	AeroTech™ technology	•
Halogen lights	•	Automatic rapid pre-heat	•
Intuitive touchscreen display	•	Grill power	4400 W
Multi-language display	UK English, US		
	English, Simplified Chinese, Français, Español	Power requirements	
Smart appliance	•	Amperage	16.7 - 19.4 A
		Supply frequency	50 Hz
		Supply voltage	208 - 240V V
Functions			
Air fry	•	Product dimensions	
Bake	•		
Classic bake	•	Depth	608 mm
Dehydrate	•	Height	690 mm
Fan bake	•	Width	760 mm
Fan forced	•		
Fan grill	•	Safety	
Grill	•	-	
Maxi Grill	•	Balanced oven door	•
Number of functions	17	Catalytic venting system	•
Pastry Bake	•	Control panel key lock	•
Pizza bake	•	CoolTouch door	•
Pyrolytic self-clean	•	Non-tip shelves	•
Rapid proof	•	Safety thermostat	•

SKU 82722

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

2D-DXF Oven

Installation Guide

, Installation Guide Built-In Oven

Planning Guide - 76cm Built-in Ovens and Companions - Professional

Revit Oven

Rhino Oven

SketchUp Oven

User Guide (English)

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.

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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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