

76cm Series 9 Contemporary Pyrolytic Oven

Series 9 | Contemporary

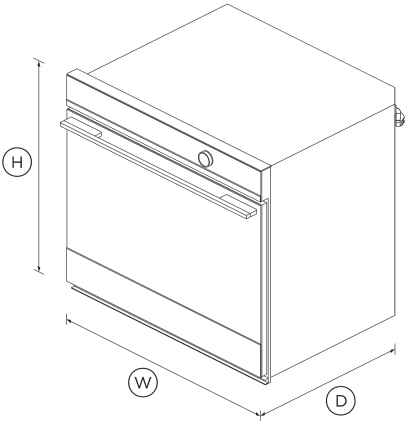


With a large capacity and beautiful contemporary styling, this built-in oven will complement your kitchen design perfectly.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 115L total capacity with 17 oven functions including Roast, Pastry Bake, Slow Cook and Rapid Proof
- Pyrolytic self-cleaning function breaks down food residue for an easy clean
- Non-tip, full-extension shelves for safe removal of hot dishes

DIMENSIONS

| | |
|--------|--------|
| Height | 690 mm |
| Width | 760 mm |
| Depth | 609 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, a hero ingredient, or a go-to cooking function or recipe.

Generous Capacity

With an incredible 115L total capacity in each oven, you can create many 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 circulates heat evenly for a consistent temperature throughout the cavity, helping you ensure perfect results even when cooking on multiple shelves.

Self-Cleaning

Our pyrolytic self-cleaning technology breaks down food residue at a very high temperature, leaving light ash easily removed with a damp cloth. The enamel-coated side racks don't need to be removed when using this function.

Design Freedom

Available in an elegant black or a stylish black with stainless steel, this oven is designed to fit seamlessly into your kitchen. Premium materials and detailing support a cohesive, considered kitchen design.

SPECIFICATIONS

Accessories (included)

| | |
|--------------------------------|--------|
| Flat brushed baking tray | 1 |
| Full extension sliding shelves | 3 sets |
| Grill rack | 1 set |
| Pyrolytic proof shelf runners | • |
| Roasting dish | 1 |
| Smokeless grill tray | 1 |
| Wired temperature sensor | 1 |

| Capacity | | Functions | | Product dimensions | |
|---|---|---------------------------|--------|---|--------|
| Shelf positions | 8 | Air fry | • | Depth | 609 mm |
| Total capacity | 115 L | Bake | • | Height | 690 mm |
| Usable capacity | 102 L | Classic bake | • | Width | 760 mm |
| | | Dehydrate | • | | |
| | | Fan bake | • | | |
| Cleaning | | Fan forced | • | Safety | |
| Acid resistant graphite enamel | • | Fan grill | • | Balanced oven door | • |
| Pyrolytic self-clean | • | Grill | • | Catalytic venting system | • |
| Removable oven door | • | Maxi Grill | • | Control panel key lock | • |
| Removable shelf runners | • | Number of functions | 17 | CoolTouch door | • |
| | | Pastry Bake | • | Non-tip shelves | • |
| | | Pizza bake | • | | |
| | | Pyrolytic self-clean | • | | |
| Controls | | Rapid proof | • | SKU | 81866 |
| Adjustable audio and display settings | • | Roast | • | | |
| Automatic cooking/minute timer | • | Slow cook | • | | |
| Automatic pre-set temperatures | • | Vent bake | • | | |
| Celsius/Fahrenheit temperature | • | Warm | • | | |
| Certified Sabbath mode | • | | | 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 | |
| Dial with illuminated halo | • | Performance | | | |
| Electronic clock | • | AeroTech™ technology | • | | |
| Electronic oven control | • | Automatic rapid pre-heat | • | Other product downloads available at fisherpaykel.com | |
| Food probe | • | Grill power | 4400 W | | |
| Guided cooking by food type and recipes | • | | | | |
| Intuitive touchscreen display | • | | | | |
| Multi-language display | UK English, US English, Simplified Chinese, Français, Español | | | | |
| Smart appliance | • | Power requirements | | | |
| | | Supply frequency | 50 Hz | | |
| | | | | | |
| | | | | ↓ 2D-DWG Oven | |
| | | | | ↓ 2D-DXF Oven | |
| | | | | ↓ Installation Guide | |
| | | | | ↓ Planning Guide - 76cm Built-in Ovens and Companions - Contemporary Black | |
| | | | | ↓ 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.

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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