

76cm Series 9 Contemporary Pyrolytic Oven

Series 9 | Contemporary

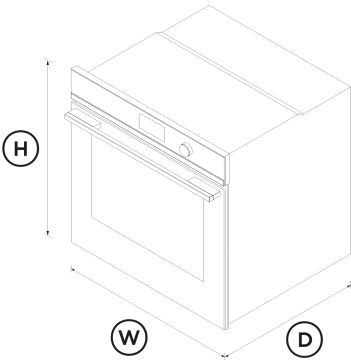


With a large capacity and beautiful Contemporary styling, this built-in oven will complement your kitchen design perfectly.

- 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
- Moisture level control with ActiveVent technology

DIMENSIONS

Height	690 mm
Width	760 mm
Depth	609 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 an incredible 115L total capacity in each oven, you can create several perfectly cooked dishes at once using multiple shelves.

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).

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

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.

Safe And Sound

The CoolTouch door features triple glazing and a cooling system that ensures it's safe to touch from the outside - protecting both your hands and the surrounding cabinetry.

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	Multi-language display	UK English, US English, Simplified Chinese, Français, Español	ActiveVent™ system	•
				AeroTech™ technology	•
				Automatic rapid pre-heat	•
				Grill power	4400 W
Capacity					
Shelf positions	8	Smart appliance	•		
Total capacity	115 L	True convection oven	•		
Usable capacity	102 L	Turned stainless steel dials with illuminated halos	•		
				Power requirements	
				Amperage	16.6 - 19.4 A
				Supply frequency	50 Hz
				Supply voltage	220 - 240 V
Cleaning		Functions			
Acid resistant graphite enamel	•	Air fry	•		
Pyrolytic proof shelf runners	•	Bake	•		
Pyrolytic self-clean	•	Classic bake	•	Product dimensions	
Removable oven door	•	Dehydrate	•	Depth	609 mm
Removable shelf runners	•	Fan bake	•	Height	690 mm
		Fan forced	•	Width	760 mm
		Fan grill	•		
		Grill	•		
Controls		Maxi Grill	•	Safety	
Adjustable audio and display settings	•	Number of functions	17	Balanced oven door	•
Audio feedback	•	Pastry Bake	•	Catalytic venting system	•
Automatic cooking/minute timer	•	Pizza bake	•	Control panel key lock	•
Automatic pre-set temperatures	•	Pyrolytic self-clean	•	CoolTouch door	•
Celsius/Fahrenheit temperature	•	Rapid proof	•	Non-tip shelves	•
Certified Sabbath mode	•	Roast	•	Safety thermostat	•
Delay start	•	Slow cook	•		
Electronic clock	•	Vent bake	•		
Electronic oven control	•	Warm	•		
Food probe	•			SKU	82527
Guided cooking by food type and recipes	•				
Halogen lights	•	Performance			
Intuitive touchscreen display	•				

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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- [↓](#) Installation Guide Wall Oven
- [↓](#) Planning Guide - 76cm Built-in Ovens and Companions - Contemporary Stainless Steel
- [↓](#) 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.