

# 76cm Series 9, Contemporary Pyrolytic Double Oven

Series 9 | Contemporary

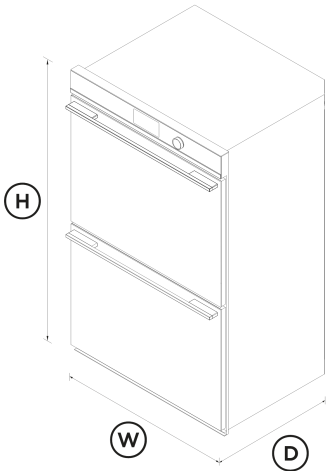


A highlight of the Fisher & Paykel collection. Ideal for entertaining, with two large ovens to cook multiple dishes at once.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 230L total capacity across two oven cavities, with 17 oven functions
- Pyrolytic self-cleaning function breaks down food residue for an easy clean
- Non-tip, full extension sliding shelves for safe removal of hot dishes

## DIMENSIONS

|        |         |
|--------|---------|
| Height | 1232 mm |
| Width  | 760 mm  |
| Depth  | 608 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      | 2     |
| Grill rack                    | 1 set |
| Pyrolytic proof shelf runners | •     |

|   |       |  |    |   |                          |              |
|---|-------|--|----|---|--------------------------|--------------|
| Roasting dish                           | 1     | Halogen lights   | •  | UK English, US English, Simplified Chinese, Français, Español | Performance              |              |
| Smokeless grill tray                    | 1     | Intuitive touchscreen display                                    | •  |   | ActiveVent™ system       | •            |
| Wired temperature sensor                | 1     | Multi-language display   |    |   | AeroTech™ technology     | •            |
|   |       |  |    |   | Automatic rapid pre-heat | •            |
| Capacity                                |       |  |    |   | Temperature range        | 35°C - 280°C |
|   |       | Smart appliance  | •  |   |                          |              |
| Total capacity                          | 230 L | True convection oven   | •  | Power requirements  |                          |              |
| Total usable capacity (bottom oven)     | 102 L | Turned stainless capacitive touch buttons with illuminated halos | •  |   | Amperage                 | 36 - 39 A    |
| Total usable capacity (top oven)        | 102 L |  |    |   | Supply frequency         | 50 Hz        |
|   |       |  |    | Supply voltage  | 220 - 240 V              |              |
| Cleaning                                |       | Functions  |    | Product dimensions  |                          |              |
| Acid resistant graphite enamel          | •     | Air fry  | •  | Depth   | 608 mm                   |              |
| Pyrolytic proof shelf runners           | •     | Bake   | •  | Height  | 1232 mm                  |              |
| Pyrolytic self-clean                    | •     | Classic bake   | •  | Width   | 760 mm                   |              |
| Removable oven door                     | •     | Dehydrate  | •  |   |                          |              |
| Removable shelf runners                 | •     | Fan bake   | •  | Safety  | Balanced oven door       | •            |
|   |       | Fan forced   | •  |   | Control panel key lock   | •            |
|   |       | Fan grill  | •  |   | CoolTouch door           | •            |
|   |       | Grill  | •  |   | Non-tip shelves          | •            |
| Adjustable audio and display settings   | •     | Maxi Grill   | •  | Safety thermostat   | •                        |              |
| Audio feedback                          | •     | Number of functions  | 17 |   |                          |              |
| Automatic cooking/minute timer          | •     | Pastry Bake  | •  | SKU   | 82770                    |              |
| Automatic pre-set temperatures          | •     | Pizza bake   | •  |   |                          |              |
| Celsius/Fahrenheit temperature          | •     | Pyrolytic self-clean   | •  |   |                          |              |
| Certified Sabbath mode                  | •     | Rapid proof  | •  |   |                          |              |
| Delay start                             | •     | Roast  | •  |   |                          |              |
| Electronic clock                        | •     | Slow cook  | •  |   |                          |              |
| Electronic oven control                 | •     | Vent bake  | •  |   |                          |              |
| Food probe                              | •     | Warm   | •  |   |                          |              |
| Guided cooking by food type and recipes | •     |  |    |   |                          |              |

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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#### 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.