

60cm Series 9 Contemporary Pyrolytic Oven, 16 Function

Contemporary



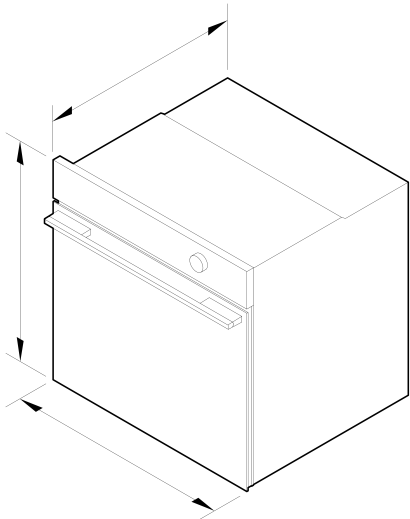
A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- Intuitive touchscreen provides cooking guidance for perfect results across a wide range of foods
- 85L total capacity, with 16 oven functions including Pastry Bake, Roast, Air Fry and Dehydrate
- Moisture level control with ActiveVent technology

- Pyrolytic self-cleaning function breaks down food residue for an easy clean

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

Cook With Confidence

Using the large 5" touchscreen you can select a cooking method or hero ingredient and your oven will provide heat type and temperature recommendations for perfect results. For added versatility, you can also select your go-to cooking functions.

Generous Capacity

With a generous 85L total capacity, you can create several perfectly cooked dishes at once using multiple shelves. Non-tip, full-extension shelves help to ensure safe removal of hot dishes.

Exceptional performance

Our unique cooking technologies were developed to deliver perfect results. ActiveVent ensures optimised moisture levels, while AeroTech circulates heat evenly for a consistent temperature.

Safe And Sound

The CoolTouch door of this built-in oven is safe to touch from the outside. Sturdy, fully extendable shelves slide all the way out, reducing the need for you to reach inside.

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.

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).

SPECIFICATIONS

Accessories (included)

Full extension sliding shelves	1 set	Delay start	•	Performance	
Grill rack	1 set	Electronic oven control	•	ActiveVent™ system	•
Pyrolytic proof shelf runners	•	Guided cooking by food type and recipes	•	AeroTech™ technology	•
Roasting dish	1	Halogen lights	•	Automatic rapid pre-heat	•
Smokeless grill tray	1	Intuitive touchscreen display	•	Grill power	3000 W
Step down wire shelf	1	Multi-language display	UK English	Temperature range	35°C - 280°C
Wired temperature sensor	1	Smart appliance	•	Whisper quiet cooking	•
		Soft close doors	•		
		Temperature sensor	•		
		True convection oven	•	Power requirements	
Capacity				Amperage	15 A
Shelf positions	6			Supply frequency	50 Hz
Total capacity	85 L			Supply voltage	220 - 240 V
Usable capacity	72 L				
		Functions		Product dimensions	
		Air fry	•	Depth	565 mm
		Bake	•	Height	598 mm
		Classic bake	•	Width	596 mm
Cleaning		Dehydrate	•		
Acid resistant graphite enamel	•	Fan bake	•		
Pyrolytic self-clean	•	Fan forced	•		
Pyrolytic-proof side ladders	•	Fan grill	•		
Removable oven door	•	Grill	•		
Removable oven door inner glass	•	Number of functions	16	Safety	
Removable side ladders	•	Pastry Bake	•	Balanced oven door	•
		Pizza bake	•	Catalytic venting system	•
		Pyrolytic self-clean	•	Control panel key lock	•
Controls		Rapid proof	•	CoolTouch door	•
Adjustable audio and display settings	•	Roast	•	Non-tip shelves	•
Audio feedback	•	Slow cook	•	Safety thermostat	•
Automatic cooking/minute timer	•	Vent bake	•		
Automatic pre-set temperatures	•	Warm	•		
Celsius/Fahrenheit temperature	•				
Certified Sabbath mode	•				
				SKU	84934

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



A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support
T 0800 372 273 W www.fisherpaykel.com

Other product downloads available at fisherpaykel.com

- [↓](#) DWG
- [↓](#) DXF
- [↓](#) Archicad
- [↓](#) Installation Guide (English)
- [↓](#) Planning Guide - 60cm Contemporary Stainless Steel (English)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) 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.