

60cm Series 9 Minimal Handleless Pyrolytic Oven, 16 Function

Series 9 | Minimal



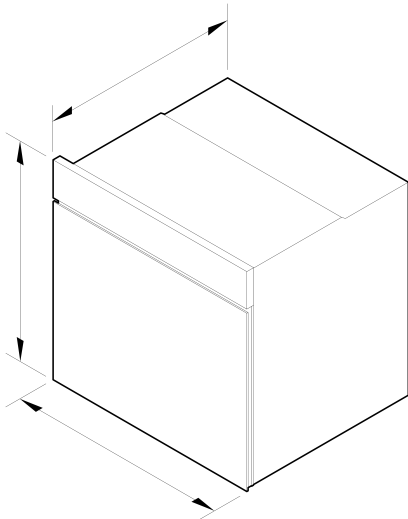
Achieve perfect results with every dish using this Minimal style, handleless oven featuring an intuitive touchscreen for guided cooking.

- Handleless oven design ensures smooth, uninterrupted lines in your kitchen cabinetry for a cohesive look
- 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, and Air Fry

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

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

Handleless Design

Effortlessly open and close your oven with a gentle press of a button, ensuring convenience and smooth operation in the kitchen. Moving away from traditional oven doors, this model is an ideal match for kitchens with a continuous, handle-free design, ensuring a seamless flow across the cabinetry.

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 help deliver perfect results. ActiveVent ensures optimised moisture levels, while AeroTech™ circulates heat evenly for a consistent temperature.

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

Crafted with premium materials and detailing, this oven supports a cohesive and considered kitchen design. Complement it with our Minimal style Warming Drawer to achieve the ultimate kitchen solution.

SPECIFICATIONS

Accessories (included)

Flat brushed baking tray	1
Full extension sliding shelves	1
Grill rack	1 set

Pyrolytic proof shelf runners		•	Electronic clock	•	Vent bake	•
Roasting dish	1		Electronic oven control	•	Warm	•
Smokeless grill tray	1		Food probe	•		
Step down wire shelf	1		Guided cooking by food type and recipes	•		
Wired temperature sensor	1		Halogen lights	•	Performance	
			Handle-free design	•	ActiveVent™ system	•
			Intuitive touchscreen display	•	Automatic rapid pre-heat	•
			Multi-language display	true	Temperature range	35 - 280
			Smart appliance	•		
			Soft close doors	•		
			Touch control glass interface	•	Power requirements	
			True convection oven	•	Amperage	20 A
			Voice control	•	Supply frequency	50 Hz
			Wireless temperature sensor compatible	•	Supply voltage	220 - 240 V
			Functions		Product dimensions	
			Air fry	•	Depth	565 mm
			Bake	•	Height	598 mm
			Classic bake	•	Width	596 mm
			Dehydrate	•		
			Fan bake	•		
			Fan forced	•		
			Fan grill	•	SKU	84948
			Grill	•		
			Pastry Bake	•		
			Pizza bake	•	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	
			Pyrolytic self-clean	•		
			Rapid proof	•		
			Roast	•		
			Slow cook	•		

Other product downloads available at fisherpaykel.com

- [↓](#) DWG
- [↓](#) DXF
- [↓](#) Installation Guide (English)
- [↓](#) Planning Guide - Handleless Ovens and Companions (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.



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