

90cm Series 9 Professional 5 Burner Dual Fuel Pyrolytic Cooker

Series 9 | Professional



Get the best of gas and convection technology with dual fuel. Designed to match our Professional style family of appliances.

- Five burner gas cooktop with three wok burners
- Convection oven with 140L total capacity and nine functions plus Rotisserie, including Pastry Bake, Pizza Mode and Rapid Proof
- Non-tip full-extension shelves for safe removal of hot dishes
- Pyrolytic self-cleaning oven cycle breaks down food residue for an easy clean

DIMENSIONS

Height	898 - 946 mm
Width	897 mm
Depth	600 mm

FEATURES & BENEFITS

Multi-Shelf Cooking

Our AeroTech™ system circulates heat evenly for a consistent temperature throughout the cavity, helping you achieve perfect results even when using multiple shelves.

Quality And Durability

Every detail has been carefully crafted. The solid, perfectly balanced soft-close door, durable cooktop and glowing halo dials all add up to a premium freestanding cooker.

Easy Cleaning

The gas cooktop is made from a single piece of stainless steel to contain spills for easy cleaning. The pyrolytic self-clean oven cycle breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth.

Burner Power & Control

Instant control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry, or simmer a delicate sauce to perfection.

Large Capacity Oven

The generous 140L total capacity oven gives you plenty of space to cook multiple dishes at once.

Even Heat

Accurate, electronically controlled oven heat ensures a great result every time.

SPECIFICATIONS

Accessories (included)

Flat wire shelf	1
Full extension sliding shelves	2 sets (part 578744)
Pyrolytic proof shelf runners	1 set
Roasting dish and grill rack set	1 set
Rotisserie set	1 set
Small pot support	1 (part 533981 cast)
Step down wire shelf	•
Wok stand	1

Accessories (sold separately)

Kick strip, stainless steel (optional)	KICKOR90X1
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Burner ratings

Dual wok burner inner/outer (LPG)	2.4 - 14.9MJ/h
Dual wok burner inner/outer (natural gas)	2.4 - 16.2MJ/h
Maximum burner power	16.2MJ/h
Semi-rapid burner (LPG)	2.5 - 5.8MJ/h
Semi-rapid burner (natural gas)	2.5 - 6.5MJ/h
Total cooktop power	58.0MJ/h
Triple ring wok burner (LPG) x2	6.5 - 14.4MJ/h
Triple ring wok burner (natural gas) x2	6.5 - 14.4MJ/h

Capacity		Installation Dimensions		Rotisserie	
Shelf positions	6	Installation cutout dimensions (Depth)	600 mm		
Total capacity	140 L	Installation cutout dimensions (Width)	900 mm		
Usable capacity	120 L				
		Main oven features		Oven performance	
Cleaning		Internal light		CoolTouch door	Quadruple glazed
Acid resistant graphite enamel	•			Grill power	4500W
Dishwasher proof trivets	•			Warming drawer power	202 W
Drop down grill element	•	Oven features			
Pyrolytic proof shelf runners	•	AeroTech™ technology		Power requirements	
Pyrolytic self-clean	•	Automatic rapid pre-heat		Amperage	23 A
Removable oven door	•	Convection		Supply frequency	50 Hz
Removable oven door inner glass	•	Electronic oven control		Supply voltage	220 - 240 V
Removable shelf runners	•	Full extension telescopic sliding shelves			
		Soft open/close door		Product dimensions	
Controls		Twin cavity fans		Depth	600 mm
Audio feedback	•	Warming drawer		Height	898 - 946 mm
Automatic cooking/minute timer	•			Width	897 mm
Automatic pre-set temperatures	•	Oven functions			
Celsius/Fahrenheit temperature	•	Bake		Rangetop features	
Electronic clock	•	Fan bake		Brass burner spreader (power burner)	•
High resolution display	•	Fan forced		Embossed brass burner cap (power burner)	•
Laser etched graphics	•	Fan grill		Hob rail	•
Metal illuminated dials	•	Grill		Hob rear trim	60 mm
Precise electronic temperature control	•	Number of functions		LPG / Natural Gas compatible	•
Sabbath mode	•	Pastry Bake with Pizza mode		Sealed range top	•
Turned stainless steel clock buttons	•	Pyrolytic self-clean			
Turned stainless steel clock crown (dial)	•	Rapid proof		Safety	
		Roast			

Advanced cooling system	•
Anti-tilt bracket	•
Balanced oven door	•
Catalytic venting system	•
CoolTouch door	•
Flame failure system	•
Full extension telescopic sliding shelves	•
Non-tip shelves	•
Spill containment	2.6 L

SKU	82725
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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

• 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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Where applicable: