

76cm Series 9 Professional Pyrolytic Oven

Professional



- With Professional styling, advanced cook functions and a touchscreen, this large capacity oven is a highlight of our collection.
- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe
 - 115L total capacity, with 17 oven functions including Pastry Bake, Roast, Slow Cook and Rapid Proof
 - Non-tip, full extension sliding shelves for safe removal of hot dishes
 - Accessories include a roasting dish, smokeless grill tray, and more

DIMENSIONS

Height	690 mm
Width	760 mm
Depth	608 mm

FEATURES & BENEFITS

- Cook With Confidence**
Our touchscreen interface provides an intuitive guided cooking experience that helps deliver perfect results, whether you've been cooking all your life or just starting out. Cook with a favourite method, hero ingredient, or go-to cooking function or recipe.
- Generous Capacity**
With 115L total capacity, you can create several perfectly cooked dishes at once using multiple shelves.
- Multi-Function Flexibility**
The cooking functions have each been tailored, tested, tweaked 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™ system circulates heat evenly for a consistent temperature throughout the cavity, helping you achieve perfect results even when cooking on multiple shelves.

- Self-Cleaning**
Our self-clean technology 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**
This built-in oven displays the bold stainless-steel aesthetics of our Professional style, using premium materials and elegant styling to support a cohesive kitchen design.

SPECIFICATIONS

Accessories (included)	
Flat brushed baking tray	2
Full extension sliding shelves	3 sets
Grill rack	1 set
Roasting dish	1
Smokeless grill tray	1
Wired temperature sensor	1

Capacity	
Shelf positions	8
Total capacity	115 L
Usable capacity	102 L

Cleaning	
Acid resistant graphite enamel	•
Pyrolytic self-clean	•
Pyrolytic-proof side ladders	•
Removable oven door	•
Removable side ladders	•

Connected Features	
Cyber security updates until	04 / 03 / 2028

Controls	
Adjustable audio and display settings	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Delay start	•

Electronic clock	•	Automatic rapid pre-heat	•
Electronic oven control	•	Grill power	4400 W
Guided cooking by food type and recipes	•		
Internal Light	•		
Intuitive touchscreen display	•	Power requirements	
Multi-language display	UK English	Amperage	16.7 - 19.4 A
Sabbath mode with Mehadrin certification	•	Supply frequency	50 Hz
Smart appliance	•	Supply voltage	208 - 240V V
Temperature sensor	•		
Functions		Product dimensions	
Air fry	•	Depth	608 mm
Bake	•	Height	690 mm
Classic bake	•	Width	760 mm
Dehydrate	•		
Fan bake	•	Safety	
Fan forced	•	Balanced oven door	•
Fan grill	•	Catalytic venting system	•
Grill	•	Control panel key lock	•
Maxi Grill	•	CoolTouch door	•
Number of functions	17	Non-tip shelves	•
Pastry Bake	•	Safety thermostat	•
Pizza bake	•		
Pyrolytic self-clean (Function)	•		
Rapid proof	•		
Roast	•	SKU	82722
Slow cook	•		
Vent bake	•		
Warm	•		
Performance			
AeroTech™ technology	•		

Other product downloads available at [fisherpaykel.com](https://www.fisherpaykel.com)

- [↓](#) DXF
- [↓](#) DWG
- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (English)
- [↓](#) Planning Guide - Professional 76cm Built-in 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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