

76cm Series 9 Contemporary Pyrolytic Oven

Contemporary

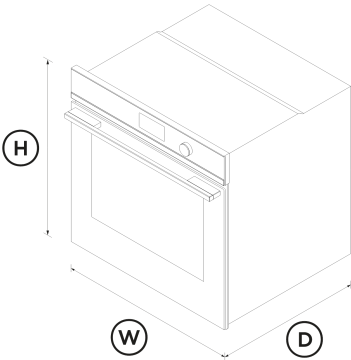


With a large capacity and beautiful Contemporary styling, this built-in oven will complement your kitchen design perfectly.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 115L total capacity with 17 oven functions including Roast, Pastry Bake, Slow Cook and Rapid Proof
- Pyrolytic self-cleaning function breaks down food residue for an easy clean
- Moisture level control with ActiveVent technology

DIMENSIONS

Height	690 mm
Width	760 mm
Depth	609 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	1
Full extension sliding shelves	3 sets
Grill rack	1 set
Pyrolytic proof shelf runners	•
Roasting dish	1
Smokeless grill tray	1
Wired temperature sensor	1

Capacity

Shelf positions	8	Air fry	•	Depth	609 mm	
Total capacity	115 L	Bake	•	Height	690 mm	
Usable capacity	102 L	Classic bake	•	Width	760 mm	
Cleaning		Dehydrate	•			
		Fan bake	•			
		Fan forced	•	Safety		
Acid resistant graphite enamel	•	Fan grill	•	Balanced oven door		•
Pyrolytic self-clean	•	Grill	•	Catalytic venting system		•
Pyrolytic-proof side ladders	•	Maxi Grill	•	Control panel key lock		•
Removable oven door	•	Number of functions	17	CoolTouch door		•
Removable side ladders	•	Pastry Bake	•	Non-tip shelves		•
		Pizza bake	•	Safety thermostat		•
		Pyrolytic self-clean (Function)	•			
		Rapid proof	•			
		Roast	•			
Controls		Slow cook	•	SKU		82527
Adjustable audio and display settings	•	Vent bake	•			
Audio feedback	•	Warm	•			
Automatic cooking/minute timer	•					
Automatic pre-set temperatures	•					
Celsius/Fahrenheit temperature	•					
Certified Sabbath mode	•	Performance				
Delay start	•	ActiveVent™ system	•			
Electronic clock	•	AeroTech™ technology	•			
Electronic oven control	•	Automatic rapid pre-heat	•	Other product downloads available at fisherpaykel.com		
Guided cooking by food type and recipes	•	Grill power	4400 W			
Halogen lights	•					
Intuitive touchscreen display	•					
Multi-language display	UK English					
Smart appliance	•	Power requirements				
Temperature sensor	•	Amperage	16.6 - 19.4 A			
True convection oven	•	Supply frequency	50 Hz			
Turned stainless steel dials with illuminated halos	•	Supply voltage	220V–240 V			
Functions		Product dimensions				

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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