

60cm Series 9 Minimal Pyrolytic Oven

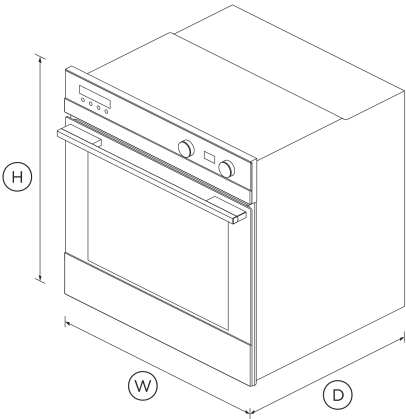
Minimal



- A highlight of the Fisher & Paykel collection, this Series 9 oven ensures that every dish you create is cooked to perfection.
- 85L total capacity, with 11 oven functions including Pizza Bake and Roast
 - Moisture level control with ActiveVent™ technology
 - Pyrolytic self-cleaning function breaks down food residue for an easy clean
 - Non-tip, full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

- Multi-Function Flexibility**
11 functions including Roast, Pastry Bake and Fan Forced mean no matter what you're cooking, you've got the right heat to match.
- Beauty Of Choice**
With the choice of stylish stainless steel or elegant black, you can choose the finish that complements your kitchen design best.
- Generous Capacity**
With a generous sized internal cavity, you can create several dishes at once using multiple shelves.
- Activevent Technology**

- With ActiveVent™ technology for optimised moisture levels and AeroTech™ for even heat distribution, you'll get perfect results even when using multiple shelves.
- Simple 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.
- 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) | |
| Full extension sliding shelves | 2 sets |
| Grill rack | 1 set |
| Roasting dish | 1 |
| Wired temperature sensor | 1 |
- | | |
|--------------------------------------|------------|
| Accessories (sold separately) | |
| Optional Accessory round handle | Part 81645 |
- | | |
|-----------------|------|
| Capacity | |
| Shelf positions | 6 |
| Total capacity | 85 L |
| Usable capacity | 72 L |
- | | |
|--------------------------------|---|
| Cleaning | |
| Acid resistant graphite enamel | • |
| Pyrolytic self-clean | • |

Removable oven door	•	Grill power	3000 W	↓	DXF
Removable oven door inner glass	•	Whisper quiet cooking	•	↓	DWG
Removable side ladders	•			↓	Installation Guide (Chinese)
Controls		Power requirements		↓	Revit
Audio feedback	•	Amperage	15 A	↓	Rhino
Automatic cooking/minute timer	•	Supply frequency	50 Hz	↓	Restriction of the Use of Hazardous Substances (Chinese)
Automatic pre-set temperatures	•	Supply voltage	220 - 240 V	↓	Restriction of the Use of Hazardous Substances (Chinese)
Celsius/Fahrenheit temperature	•			↓	Restriction of the Use of Hazardous Substances (Chinese)
Electronic clock	•	Product dimensions		↓	SketchUp
Electronic oven control	•	Depth	565 mm	↓	User Guide (Chinese)
Soft close doors	•	Height	598 mm		
		Width	596 mm		
Functions		Safety		Where applicable:	
Bake	•	Balanced oven door	•	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.	
Classic bake	•	Catalytic venting system	•	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.	
Fan bake	•	Control panel key lock	•		
Fan forced	•	CoolTouch door	•		
Fan grill	•	Non-tip shelves	•		
Grill	•				
Number of functions	11				
Pastry Bake	•				
Pyrolytic self-clean (Function)	•				
Roast	•	SKU	82148		
Vent bake	•				
Warm	•				
Performance		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			
ActiveVent™ system	•				
AeroTech™ technology	•				
Automatic rapid pre-heat	•	Other product downloads available at fisherpaykel.com			