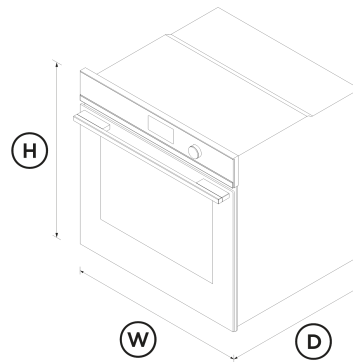


76cm Series 9 Contemporary Pyrolytic Oven

Contemporary



| | |
|---------------|---------------|
| 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 |

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

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
- Audio feedback
- Automatic cooking/minute timer
- Automatic pre-set temperatures
- Celsius/Fahrenheit temperature
- Delay start
- Electronic clock
- Electronic oven control
- Guided cooking by food type and recipes

- Internal Light
- Intuitive touchscreen display
- Multi-language display **UK English**
- Sabbath mode with Mehadrin certification
- Smart appliance
- Temperature sensor
- True convection oven
- Turned stainless steel dials with illuminated halos

Functions

- Air fry
- Bake
- Classic bake
- Dehydrate
- Fan bake
- Fan forced
- Fan grill
- Grill
- Maxi Grill
- Number of functions 17
- Pastry Bake
- Pizza bake
- Pyrolytic self-clean
- Rapid proof
- Roast
- Slow cook
- Vent bake
- Warm

Performance

- ActiveVent™ system
- AeroTech™ technology
- Automatic rapid pre-heat
- Grill power 4400 W

Power requirements

Amperage 16.6 - 19.4 A
 Supply frequency 50 Hz
 Supply voltage 220 - 240 V

Product dimensions

Depth 609 mm
 Height 690 mm
 Width 760 mm

Safety

- Balanced oven door
- Catalytic venting system
- Control panel key lock
- CoolTouch door
- Non-tip shelves
- Safety thermostat

SKU 82527

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



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- [↓](#) Installation Guide (English)
- [↓](#) Planning Guide - Contemporary Stainless Steel 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.