

90cm Series 9 Professional 5 Burner Dual Fuel Pyrolytic Cooker

Series 9 | Professional

Stainless Steel



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

- Sabbath mode
- Turned stainless steel clock buttons
- Turned stainless steel clock crown (dial)

- Grill
- Number of functions **9 + rotisserie**
- Pastry Bake with Pizza mode
- Pyrolytic self-clean
- Rapid proof
- Roast
- Rotisserie

Capacity

Shelf positions	6
Total capacity	140 L
Usable capacity	120 L

Installation Dimensions

Installation cutout dimensions (Depth)	600 mm
Installation cutout dimensions (Width)	900 mm

Cleaning

- Acid resistant graphite enamel
- Dishwasher proof trivets
- Drop down grill element
- Pyrolytic proof shelf runners
- Pyrolytic self-clean
- Removable oven door
- Removable oven door inner glass
- Removable shelf runners

Main oven features

- Internal light

Oven performance

CoolTouch door	Quadruple glazed
Grill power	4500W
Warming drawer power	202 W

Oven features

- AeroTech™ technology
- Automatic rapid pre-heat
- Convection
- Electronic oven control
- Full extension telescopic sliding shelves
- Internal light **4 x 25W halogen (2 side & 2 top)**
- Soft open/close door
- Twin cavity fans
- Warming drawer

Power requirements

Amperage	23 A
Supply frequency	50 Hz
Supply voltage	220 - 240 V

Controls

- Audio feedback
- Automatic cooking/minute timer
- Automatic pre-set temperatures
- Celsius/Fahrenheit temperature
- Electronic clock
- High resolution display
- Laser etched graphics
- Metal illuminated dials
- Precise electronic temperature control

Oven functions

- Bake
- Fan bake
- Fan forced
- Fan grill

Product dimensions

Depth	600 mm
Height	898 - 946 mm
Width	897 mm

Rangetop features

- Brass burner spreader (power burner)
- Embossed brass burner cap (power burner)
- Hob rail

Hob rear trim	60 mm
LPG / Natural Gas compatible	•
Sealed range top	•

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

Rangetop Performance

Number of burners	5
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Other product downloads available at fisherpaykel.com

- [↓ 2D-DWG Professional Cooking](#)
- [↓ 2D-DXF Professional Cooking](#)
- [↓ Datasheet](#)
- [↓ Service & Warranty](#)
- [↓ Installation Guide](#)
- [↓ User Guide](#)

Safety

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

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.

Warranty

Parts and labour	2 years
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SKU	82725
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