

# 60cm Series 9 Minimal Handleless Pyrolytic Oven

Minimal



Achieve perfect results with every dish using this Minimal style, handleless oven featuring an intuitive touchscreen for guided cooking.

- Handleless oven design ensures smooth, uninterrupted lines in your kitchen cabinetry for a cohesive look
- Guided touchscreen cooking offers helpful tips for different food types as well as full recipes
- 85L total capacity with 16 oven functions including Pastry Bake, Roast, and Air Fry
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

## DIMENSIONS

|        |        |
|--------|--------|
| Height | 598 mm |
| Width  | 596 mm |
| Depth  | 565 mm |

## FEATURES & BENEFITS

### Handleless Design

Effortlessly open and close your oven with a gentle press of a button, ensuring convenience and smooth operation in the kitchen. Moving away from traditional oven doors, this model is an ideal match for kitchens with a continuous, handle-free design, ensuring a seamless flow across the cabinetry.

### Cook With Confidence

Using the large 5" touchscreen you can select a cooking method or hero ingredient and your oven will provide heat type and temperature recommendations for perfect results. For added versatility, you can also select your go-to cooking functions.

### Generous Capacity

With a generous 85L total capacity, you can create several perfectly cooked dishes at once using multiple shelves. Non-tip, full-extension shelves help to ensure safe removal of hot dishes.

### Exceptional Performance

Our unique cooking technologies were developed to help deliver perfect results. ActiveVent ensures optimised moisture levels, while AeroTech™ circulates heat evenly for a consistent temperature.

### 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

Crafted with premium materials and detailing, this oven supports a cohesive and considered kitchen design. Complement it with our Minimal style Warming Drawer to achieve the ultimate kitchen solution.

## SPECIFICATIONS

### Accessories (included)

|                               |       |
|-------------------------------|-------|
| Flat brushed baking tray      | 1     |
| Grill rack                    | 1 set |
| Pyrolytic proof shelf runners | •     |
| Roasting dish                 | 1     |
| Smokeless grill tray          | 1     |
| Step down wire shelf          | 1     |
| Wired temperature sensor      | 1     |

### Capacity

|                 |      |
|-----------------|------|
| Shelf positions | 6    |
| Total capacity  | 85 L |
| Usable capacity | 72 L |

### Cleaning

|                                 |   |
|---------------------------------|---|
| Acid resistant graphite enamel  | • |
| Easy to clean interior          | • |
| Pyrolytic self-clean            | • |
| Pyrolytic-proof side ladders    | • |
| Removable oven door             | • |
| Removable oven door inner glass | • |
| Removable side ladders          | • |

### Controls

|                                       |   |
|---------------------------------------|---|
| Adjustable audio and display settings | • |
|---------------------------------------|---|

|                                         |      |                           |             |
|-----------------------------------------|------|---------------------------|-------------|
| Audio feedback                          | •    | Vent bake                 | •           |
| Automatic cooking/minute timer          | •    | Warm                      | •           |
| Automatic pre-set temperatures          | •    |                           |             |
| Celsius/Fahrenheit temperature          | •    |                           |             |
| Delay start                             | •    | <b>Performance</b>        |             |
| Electronic capacitive touch controls    | •    | ActiveVent™ system        | •           |
| Electronic clock                        | •    | Automatic rapid pre-heat  | •           |
| Electronic oven control                 | •    | Temperature range         | 35 - 280    |
| Guided cooking by food type and recipes | •    |                           |             |
| Handle-free design                      | •    |                           |             |
| Internal Light                          | •    | <b>Power requirements</b> |             |
| Intuitive touchscreen display           | •    | Amperage                  | 20 A        |
| Multi-language display                  | true | Supply frequency          | 50 Hz       |
| Soft close doors                        | •    | Supply voltage            | 220 - 240 V |
| Temperature sensor                      | •    |                           |             |
| Touch control glass interface           | •    |                           |             |
| True convection oven                    | •    | <b>Product dimensions</b> |             |
| Wireless temperature sensor compatible  | •    | Depth                     | 565 mm      |
|                                         |      | Height                    | 598 mm      |
|                                         |      | Width                     | 596 mm      |
| <b>Functions</b>                        |      |                           |             |
| Air fry                                 | •    |                           |             |
| Bake                                    | •    |                           |             |
| Classic bake                            | •    | SKU                       | 82508       |
| Dehydrate                               | •    |                           |             |
| Fan bake                                | •    |                           |             |
| Fan forced                              | •    |                           |             |
| Fan grill                               | •    |                           |             |
| Grill                                   | •    |                           |             |
| Pastry Bake                             | •    |                           |             |
| Pizza bake                              | •    |                           |             |
| Pyrolytic self-clean (Function)         | •    |                           |             |
| Rapid proof                             | •    |                           |             |
| Roast                                   | •    |                           |             |
| Slow cook                               | •    |                           |             |

- [↓](#) DWG
- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (Chinese)
- [↓](#) Planning Guide (English)
- [↓](#) Planning Guide (Chinese)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) Restriction of the Use of Hazardous Substances (Chinese)
- [↓](#) SketchUp
- [↓](#) User Guide (English)
- [↓](#) User Guide (Chinese)

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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