

60cm Series 9 Contemporary Pyrolytic Oven

Contemporary

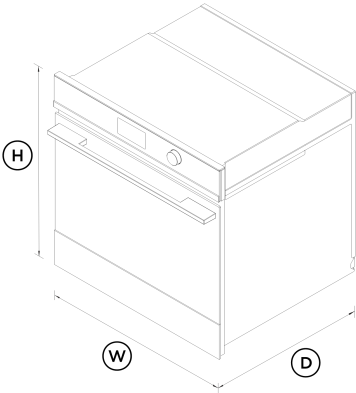


A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 85L total capacity, with 16 oven functions including Pastry Bake, Roast, Air Fry and Dehydrate
- Moisture level control with ActiveVent technology
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

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 deliver perfect results. ActiveVent ensures optimised moisture levels, while AeroTech circulates heat evenly for a consistent temperature.

Safe And Sound

The CoolTouch door of this built-in oven is safe to touch from the outside. Sturdy, fully extendable shelves slide all the way out, reducing the need for you to reach inside.

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.

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).

SPECIFICATIONS

Accessories (included)

Full extension sliding shelves	1 set
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		Smart appliance	•	Power requirements	
Shelf positions	6	Soft close doors	•	Amperage	15 A
Total capacity	85 L	Temperature sensor	•	Supply frequency	50 Hz
Usable capacity	72 L	True convection oven	•	Supply voltage	220 - 240 V
Cleaning		Functions		Product dimensions	
Acid resistant graphite enamel	•	Air fry	•	Depth	565 mm
Pyrolytic self-clean	•	Bake	•	Height	598 mm
Pyrolytic-proof side ladders	•	Classic bake	•	Width	596 mm
Removable oven door	•	Dehydrate	•		
Removable oven door inner glass	•	Fan bake	•	Safety	
Removable side ladders	•	Fan forced	•	Balanced oven door	•
		Fan grill	•	Catalytic venting system	•
		Grill	•	Control panel key lock	•
Consumption		Number of functions	16	CoolTouch door	•
Energy rating	A	Pastry Bake	•	Non-tip shelves	•
Energy usage	0.91kWh/cycle	Pizza bake	•	Safety thermostat	•
		Pyrolytic self-clean (Function)	•		
		Rapid proof	•		
Controls		Roast	•		
Adjustable audio and display settings	•	Slow cook	•		
Audio feedback	•	Vent bake	•	SKU	82523
Automatic cooking/minute timer	•	Warm	•		
Automatic pre-set temperatures	•			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	
Celsius/Fahrenheit temperature	•	Performance			
Delay start	•	ActiveVent™ system	•	Other product downloads available at fisherpaykel.com	
Electronic oven control	•	AeroTech™ technology	•		
Guided cooking by food type and recipes	•	Automatic rapid pre-heat	•		
Internal Light	•	Grill power	3000 W		
Intuitive touchscreen display	•	Temperature range	35°C - 280°C		
Multi-language display	UK English	Whisper quiet cooking	•		
Sabbath mode with Federation of Synagogues certification	•				

- ↓ Declaration of Conformity (English)
- ↓ DWG
- ↓ Energy Label
- ↓ Installation Guide (Danish)
- ↓ Installation Guide (German)
- ↓ Installation Guide (German)
- ↓ Installation Guide (Dutch)
- ↓ Installation Guide (English)
- ↓ Installation Guide (Finnish)
- ↓ Installation Guide (French)
- ↓ Installation Guide (Hebrew)
- ↓ Installation Guide (Italian)
- ↓ Installation Guide (Norwegian)
- ↓ Installation Guide (Swedish)
- ↓ Planning Guide (German)
- ↓ Planning Guide - 60cm Contemporary Stainless Steel (English)
- ↓ Product Information Sheet
- ↓ Product Information Sheet
- ↓ Revit
- ↓ Rhino
- ↓ SketchUp
- ↓ User Guide (Danish)
- ↓ User Guide (German)
- ↓ User Guide (Dutch)
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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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