

24" Series 9 Contemporary Self-Cleaning Oven

Contemporary

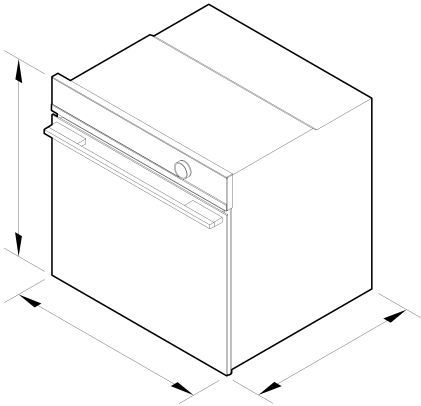


A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 3 cu ft 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	23 9/16 "
Width	23 7/16 "
Depth	22 1/4 "



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 exceptional 3 cu ft 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 optimized 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)

Broil grid	1
Broil pan	1
Broil rack	1
Full extension sliding shelves	1 set
Pyrolytic proof shelf runners	•
Step down wire shelf	1
Wired temperature sensor	1

Capacity		Soft close doors	•	Power requirements	
Shelf positions	6	Temperature sensor	•	Amperage	16.6 - 19.4 A
Total capacity	3 cu ft	True convection oven	•	Supply frequency	60 Hz
Usable capacity	2.5 cu ft	Turned stainless steel dials with illuminated halos	•	Supply voltage	208 - 240 V
Cleaning		Functions		Product dimensions	
Acid resistant graphite enamel	•	Aero Broil	•	Depth	22 1/4 "
Pyrolytic self-clean	•	Aero™ Bake	•	Height	23 9/16 "
Removable oven door	•	Air fry	•	Width	23 7/16 "
Removable oven door inner glass	•	Bake	•		
Removable side ladders	•	Broil	•	Safety	
Self-cleaning proof side ladders	•	Classic bake	•	Balanced oven door	•
		Dehydrate	•	Catalytic venting system	•
Consumption		Number of functions	16	Control panel key lock	•
Energy usage	308kWh/year	Pastry Bake	•	CoolTouch door	•
In-use energy carbon emissions estimate	35.5kgCO2e/year	Pizza bake	•	Non-tip shelves	•
		Pyrolytic self-clean (Function)	•	Safety thermostat	•
Controls		Rapid proof	•		
Adjustable audio and display settings	•	Roast	•	SKU	
Automatic cooking/minute timer	•	Slow cook	•	82525	
Automatic pre-set temperatures	•	True Aero	•		
Celsius/Fahrenheit temperature	•	Vent bake	•		
Delay start	•	Warm	•		
Electronic clock	•			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	
Electronic oven control	•	Performance			
Guided cooking by food type and recipes	•	ActiveVent™ system	•		
Internal Light	•	AeroTech™ technology	•		
Intuitive touchscreen display	•	Automatic rapid pre-heat	•		
Multi-language display	UK English	Temperature range	95 °F - 540 °F	Other product downloads available at fisherpaykel.com	
Sabbath mode with Star K certification	•			↓ DXF	
Smart appliance	•			↓ Archicad	

- ↓ DWG
- ↓ Energy Label (English, Canadian French)
- ↓ Installation Guide (English)
- ↓ Installation Guide (Canadian French)
- ↓ Installation Guide (Spanish)
- ↓ California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- ↓ Revit
- ↓ Rhino
- ↓ Right To Repair Declaration (English, Canadian French)
- ↓ SketchUp
- ↓ User Guide (English)
- ↓ User Guide (Canadian French)
- ↓ User Guide (Spanish)

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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