

24" Series 9 Contemporary Self-Cleaning Oven

Contemporary



This timeless and expressive oven with pyrolytic self-cleaning features a large 6.8" touchscreen and method-led cooking for perfect results.

- Create perfect results with precise cooking methods, including Air Fry and Slow Cook, via the large 6.8" touchscreen
- Full-extension sliding shelves make it easy to take hot dishes out of the oven
- Moisture control and even heat distribution thanks to ActiveVent™ and AeroTech™ technology
- SmartHQ™ app offers the ability to preheat remotely or check cooking progress

DIMENSIONS

Height	23 9/16 "
Width	23 7/16 "
Depth	22 1/4 "

FEATURES & BENEFITS

Exceptional Performance
Experience unmatched performance and effortless convenience with precise cooking methods and pyrolytic self-cleaning. Guided by a deep understanding of the science of cooking, we've mastered the balance of heat, humidity and airflow to deliver precise cooking methods, from Air Fry to Slow Cook, that bring out the full potential of every ingredient. With ActiveVent™ technology to manage humidity levels, you can expect consistently perfect results on every shelf.

Engineered for Life
Built for enduring performance, our Ovens undergo intensive testing equivalent to 7,300 hours or 20 years of real-world use, delivering durability you can rely on.

Mastery of Temperature
Whether you want to Proof Bread, Roast Chicken or Bake Pastry, each of our precise cooking methods has been carefully calibrated with the optimal combination of heat, temperature, and humidity to help preserve texture, retain nutrients, and enhance flavour. With additional guidance for multi-shelf cooking and the Temperature Sensor, it brings true mastery of temperature to every dish.

Considered Design
Every detail of our Contemporary style appliances has been meticulously designed. With a brushed silver finish, round bar handle, and intuitive 6.8" touchscreen, every element aligns beautifully. Create your ultimate kitchen solution with our range of ovens and companion products, creating a seamless and cohesive look when installed side by side or stacked, with perimeter gaps as small as 1/16". The perfect pairing of style and precision for your kitchen.

Generous Capacity
An expansive 3 cu ft total capacity provides plenty of room for all your dishes, whether it's everyday meals, family feasts, or entertaining a crowd. The full-extension, non-tip shelves glide effortlessly, making it simple and safe to remove hot dishes.

Effortless Cleaning
Pyrolytic self-cleaning uses very high temperatures to break down food residue into fine ash, so there's no need for scrubbing or harsh chemicals. Once the cycle is complete, any remaining ash can be easily wiped away, helping keep your oven clean with minimal effort and less time spent on maintenance.

Multi-functional Accessories
Thoughtfully designed accessories expand your cooking possibilities. Designed to fit seamlessly into the side ladders, each accessory sits securely in place for confident cooking. The Multi-Functional Air Fry Tray promotes even airflow for crisp, golden results, while the Roasting Dish works seamlessly with your oven. The Wired Temperature Sensor helps achieve precise cooking results by monitoring food temperature in real time.

Connect and Control
Connected cooking brings intelligence and ease to your kitchen. With Wi-Fi and the SmartHQ™ app, you can monitor and control your oven remotely, receive real time notifications, and access helpful guidance. Software updates are delivered through the app to keep your appliance current with the latest features and functionality. Voice control with Google Assistant offers hands free convenience, while our temperature sensors support precise, confident cooking.

SPECIFICATIONS

Accessories (included)	
Full extension sliding shelves	2
Multi-functional Air fry tray	1
Roasting dish	1
Wired temperature sensor	1

Capacity		Multi-language display	true	Connection type	Hard-wired
Shelf positions	6	Sabbath mode with Star K certification	•	Dedicated circuit	20 A
Total capacity	3 cu ft	Smart appliance	•	Rated power	3200 / 4200 W
Usable capacity	2.5 cu ft	Soft close doors	•	Supply frequency	60 Hz
		Voice control	•	Supply voltage	208 / 240 V
		Wireless temperature sensor compatible	•		
Cleaning				Product dimensions	
Acid resistant graphite enamel	•	Functions		Depth	22 1/4 "
Pyrolytic self-clean	•	Aero Broil	•	Height	23 9/16 "
Removable oven door	•	Aero™ Bake	•	Width	23 7/16 "
Removable side ladders	•	Air fry	•		
		Bake	•		
		Classic bake	•	Safety	
Connected Features		Classic fan	•	Control panel key lock	•
Alerts and notifications	•	Dehydrate	•		
Education and onboarding	•	Eco slow cook	•		
Monitoring	•	Maxi Broil	•		
Remote operation	•	Number of functions	14	SKU	85878
Software updates	•	Roast	•		
		Slow cook	•		
		True Aero	•		
Controls		Vent bake	•		
Adjustable audio and display settings	•				
Audio feedback	•				
Automatic cooking/minute timer	•	Performance			
Automatic pre-set temperatures	•	ActiveVent™ system	•	Other product downloads available at fisherpaykel.com	
Celsius/Fahrenheit temperature	•	AeroTech™ technology	•		
Delay start	•	Automatic rapid pre-heat	•	↓ DWG	
Electronic oven control	•	Grill power	3000 W	↓ DXF	
Guided touchscreen cooking	•	Method Cooking	•	↓ Care & Maintenance (English)	
Interface type	6.8" touchscreen with dial	Temperature range	95°F - 540°F	↓ Care & Maintenance (Canadian French)	
Internal Light	•			↓ Care & Maintenance (Spanish)	
Intuitive touchscreen display	•			↓ First Use (English)	
				↓ First Use (Canadian French)	
		Power requirements			

- ↓ First Use (Spanish)
- ↓ Installation Considerations (English, Canadian French, Spanish)
- ↓ Installation Guide (English)
- ↓ Installation Guide (Spanish)
- ↓ Installation Guide (Canadian French)
- ↓ Planning Guide - 24" Series 9 Contemporary (English)
- ↓ Planning Guide - 24" Series 9 Contemporary (Canadian French)
- ↓ Planning Guide - 24" Series 9 Contemporary (Spanish)
- ↓ California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- ↓ Revit
- ↓ Rhino
- ↓ Safety & Warnings (English, Canadian French, Spanish)
- ↓ Sketchup

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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