

36" Series 9 Classic 5 Zone Induction Self-Cleaning Range, 2 SmartZones

Classic



Heritage styling meets modern performance, including an induction cooktop with the ability to pair zones to create a large cook zone.

- Five induction cooking zones that can be bridged to form two "SmartZones"
- Convection oven with 4.9 cu ft total capacity and nine oven functions including Roast and Aero™ Pastry
- Self-cleaning function breaks down food residue for an easy clean
- Non-tip full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	35 3/4 - 37 1/4 "
Width	35 7/8 "
Depth	25 1/4 "

FEATURES & BENEFITS

Outstanding Performance

Discover the flexibility to get creative in the kitchen with nine oven functions including Bake, Roast, and Aero™ Pastry with Pizza Bake. The AeroTech™ system circulates air evenly throughout the entire oven, perfect for multi-shelf cooking.

Power & Control

The induction cooktop provides instant and immediate 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.

Quality And Durability

Every detail has been carefully crafted, from the heritage design cues, to the solid, perfectly balanced soft-close door, and to the chromed cast zinc dials. They all add up to an exceptional, premium range.

Large Capacity

The large 4.9 cu ft total capacity for this range gives you plenty of space to cook multiple dishes at the same time.

Easy To Clean

The self-clean function reduces grease and food residue to an easily removable light ash and the cooktop simply needs a quick wipe to keep it looking good as new. The oven door and runners can also be removed for easy cleaning.

Safe And Sound

Designed for your safety and convenience, this range features full extension telescopic sliding shelves, a quadruple-glazed CoolTouch door, and a child lock. Induction cooktops heat only the cookware, not the elements, so they are much safer in family kitchens.

SPECIFICATIONS

Accessories (included)

2-pc grill system (Broil pan and Grill rack)	•
Broil pan	•
Full extension sliding shelves	2 sets (part 578755)
Full extension telescopic shelves	2 sets (part 578744)
Grill rack	TRUE

Accessories (sold separately)

Hob rear trim	3"" (part 81654)
Kick strip, black (optional)	KICKOR36B1
Kick strip, red (optional)	KICKOR36R1
Kick strip, stainless steel (optional)	KICKOR36X1
Kick strip, white (optional)	KICKOR36W1

Capacity

Shelf positions	7
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Cleaning

Acid resistant graphite enamel	•
Drop down broil element	•
Flat easy clean glass surface	•
Pyrolytic proof shelf runners	•
Pyrolytic self-clean	•
Removable oven door	•
Removable shelf runners	•

Consumption

Energy usage	455kWh/year
In-use energy carbon emissions estimate	57.6kgCO2e/year

Controls

Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Electronic clock	•
High resolution display	•
Laser etched graphics	•
Precise electronic temperature control	•
Sabbath mode	•
Toughened fused glass graphics	•
Turned stainless steel clock buttons	•
Turned stainless steel clock crown (dial)	•

Oven features

AeroTech™ technology	•
Automatic rapid pre-heat	•
Bright chromed, cast zinc dials with illuminated halos	•
Concealed element	•
Convection	•
Electronic oven control	•
Full extension telescopic sliding shelves	•
Soft open/close door	•
Turned stainless steel clock dial	•
Twin cavity fans	•
Warming drawer	•

Oven functions

Aero Broil	•
Aero™ Bake	•
Aero™ Pastry with Pizza mode	•
Bake	•
Number of functions	9
Rapid proof	•
Roast	•
Self-clean function	•
True Aero	•

Oven performance

Broil power	4300 W
CoolTouch door	Quadruple glazed
Warming drawer power	220 W

Power requirements

Connection	4-prong [NEMA 14-50P power cord]
Service	40 A
Supply	120 / 240 V or 120 / 208 V, 60 Hz

Product dimensions

Depth	25 1/4 "
Height	35 3/4 - 37 1/4 "
Width	35 7/8 "

Rangetop features

Auto heat reduce	•
Dual zones	•
Gentle heat	•
Heat settings	9
Induction cooking technology	•
SmartZone	1
Zone bridging	•

Rangetop Performance

Centre	5500 W
Left front	3700 W
Left rear	3700 W
Number of cooking zones	5
PowerBoost	•

Safety

ADA compliant	•
Advanced cooling system	•
Anti-tilt bracket	•
Balanced oven door	•
Catalytic venting system	•
Child lock	•
CoolTouch door	•
Full extension telescopic sliding shelves	•
Non-tip shelves	•
Pan detection system	•
Safety time out	•
Spill containment	1/8 gallon
Spillage auto off	•
Surface hot indicators	•

SKU 81968



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- [↓](#) California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
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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.