

60cm Series 9 Contemporary Pyrolytic Oven, 16 Function

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.

- Intuitive touchscreen provides cooking guidance for perfect results across a wide range of foods
- 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	
Shelf positions	6
Total capacity	85 L
Usable capacity	72 L
Cleaning	
Acid resistant graphite enamel	•
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	•	Performance			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
Automatic cooking/minute timer	•	ActiveVent™ system		•	Other product downloads available at fisherpaykel.com
Automatic pre-set temperatures	•	AeroTech™ technology		•	
Celsius/Fahrenheit temperature	•	Automatic rapid pre-heat		•	
Certified Sabbath mode	•	Grill power	3000 W		
Delay start	•	Temperature range	35°C - 280°C		
Electronic oven control	•	Whisper quiet cooking		•	↓ DXF ↓ Archicad ↓ DWG ↓ Installation Guide (English) ↓ Planning Guide - 60cm Contemporary Stainless Steel (English) ↓ Revit ↓ Rhino ↓ SketchUp ↓ User Guide (English)
Guided cooking by food type and recipes	•				
Halogen lights	•				
Intuitive touchscreen display	•	Power requirements			
Multi-language display	UK English	Amperage	15 A		
Smart appliance	•	Supply frequency	50 Hz		
Soft close doors	•	Supply voltage	220 - 240 V		
Temperature sensor	•				
True convection oven	•				
		Product dimensions			
Functions		Depth	565 mm		Where applicable:
Air fry	•	Height	598 mm		
Bake	•	Width	596 mm		
Classic bake	•				
Dehydrate	•				
Fan bake	•	Safety			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.
Fan forced	•	Balanced oven door		•	
Fan grill	•	Catalytic venting system		•	
Grill	•	Control panel key lock		•	
Number of functions	16	CoolTouch door		•	
Pastry Bake	•	Non-tip shelves		•	
Pizza bake	•	Safety thermostat		•	
Pyrolytic self-clean (Function)	•				
Rapid proof	•				
Roast	•				
Slow cook	•	SKU	84934		24/7 A PEACE OF MIND SALE 24 Hours 7 Days a Week Customer Support T 0800 372 273 Wwww.fisherpaykel.com
Vent bake	•				
Warm	•				