

60cm Series 9 Contemporary Pyrolytic Oven

Contemporary

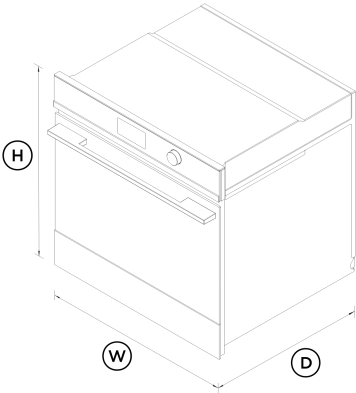


A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- 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		Temperature sensor	•	Amperage	15 A
Shelf positions	6	True convection oven	•	Supply frequency	50 Hz
Total capacity	85 L			Supply voltage	220 - 240 V
Usable capacity	72 L				
		Functions		Product dimensions	
Cleaning		Air fry	•	Depth	565 mm
Acid resistant graphite enamel	•	Bake	•	Height	598 mm
Pyrolytic self-clean	•	Classic bake	•	Width	596 mm
Pyrolytic-proof side ladders	•	Dehydrate	•		
Removable oven door	•	Fan bake	•		
Removable oven door inner glass	•	Fan forced	•	Safety	
Removable side ladders	•	Fan grill	•	Balanced oven door	•
		Grill	•	Catalytic venting system	•
		Number of functions	16	Control panel key lock	•
Connected Features		Pastry Bake	•	CoolTouch door	•
Cyber security updates until	09 / 10 / 2030	Pizza bake	•	Non-tip shelves	•
		Pyrolytic self-clean (Function)	•	Safety thermostat	•
		Rapid proof	•		
		Roast	•		
Controls		Slow cook	•		
Adjustable audio and display settings	•	Vent bake	•		
Audio feedback	•	Warm	•	SKU	82521
Automatic cooking/minute timer	•				
Automatic pre-set temperatures	•	Performance			
Celsius/Fahrenheit temperature	•	ActiveVent™ system	•		
Delay start	•	AeroTech™ technology	•		
Electronic oven control	•	Automatic rapid pre-heat	•		
Guided cooking by food type and recipes	•	Grill power	3000 W		
Internal Light	•	Temperature range	35°C - 280°C		
Intuitive touchscreen display	•	Whisper Quiet Cooking	•		
Multi-language display	UK English				
Sabbath mode with Mehadrin certification	•				
Smart appliance	•	Power requirements			
Soft close doors	•				

- [↓](#) Planning Guide - 60cm Contemporary Stainless Steel (English)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) User Guide (English)

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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