

60cm Series 9 Contemporary Pyrolytic Oven

Contemporary

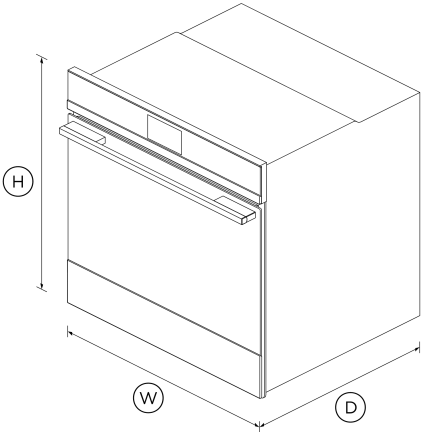


A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen ensures that every dish is cooked to perfection.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 85L total capacity with 16 oven functions including Roast and Pastry Bake
- 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

Our touchscreen interface provides an intuitive guided cooking experience that helps deliver perfect results, whether you've been cooking all your life or just starting out. Cook with a favourite method, a hero ingredient, or a go-to cooking function or recipe.

Generous capacity

With its market-leading 3 cu ft total capacity, you can create several perfectly cooked dishes at once using multiple shelves.

Multi-Function Flexibility

The cooking functions have each been tailored, tested, tweaked 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).

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.

Self-Cleaning

Our self-clean technology 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

Available in an elegant black or a stylish black with stainless steel, this oven is designed to fit seamlessly into your kitchen. Premium materials and detailing to support a cohesive, considered kitchen design.

SPECIFICATIONS

Accessories (included)

Full extension sliding shelves	2 sets
Grill rack	1 set
Roasting dish	1
Wired temperature sensor	1

Accessories (sold separately)

Optional Accessory round handle	Part 81645
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Capacity		Bake	•	Product dimensions	
Shelf positions	6	Classic bake	•	Depth	565 mm
Total capacity	85 L	Dehydrate	•	Height	598 mm
Usable capacity	72 L	Fan bake	•	Width	596 mm
		Fan forced	•		
Cleaning		Fan grill	•	Safety	
Acid resistant graphite enamel	•	Grill	•	Balanced oven door	•
Pyrolytic self-clean	•	Number of functions	16	Catalytic venting system	•
Removable oven door	•	Pastry Bake	•	Control panel key lock	•
Removable oven door inner glass	•	Pizza bake	•	CoolTouch door	•
Removable side ladders	•	Pyrolytic self-clean	•	Non-tip shelves	•
		Rapid proof	•		
Controls		Roast	•		
Adjustable audio and display settings	•	Slow cook	•		
Automatic cooking/minute timer	•	Vent bake	•	SKU	81781
Automatic pre-set temperatures	•	Warm	•		
Celsius/Fahrenheit temperature	•	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	
Certified Sabbath mode	•	ActiveVent™ system	•		
Electronic clock	•	AeroTech™ technology	•		
Electronic oven control	•	Automatic rapid pre-heat	•	Other product downloads available at fisherpaykel.com	
Guided cooking by food type and recipes	•	Grill power	3000 W	↓ DXF	
Intuitive touchscreen display	•	Whisper quiet cooking	•	↓ Data Sheet (English)	
Multi-language display	UK English	Power requirements		↓ DWG	
Soft close doors	•	Amperage	15 A	↓ Installation Guide (Chinese)	
Temperature sensor	•	Supply frequency	50 Hz	↓ Revit	
Functions		Supply voltage	220 - 240 V	↓ Revit	
Air fry	•			↓ Rhino	

- [↓](#) Rhino
- [↓](#) Restriction of the Use of Hazardous Substances (Chinese)
- [↓](#) Restriction of the Use of Hazardous Substances (Chinese)
- [↓](#) Restriction of the Use of Hazardous Substances (Chinese)
- [↓](#) SketchUp
- [↓](#) 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.