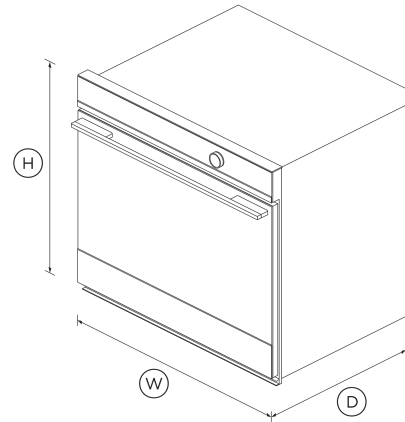


76cm Series 9 Contemporary Pyrolytic Oven

Contemporary



Height	690 mm
Width	760 mm
Depth	609 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 an incredible 115L total capacity in each oven, you can create many 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

AeroTech circulates heat evenly for a consistent temperature throughout the cavity, helping you ensure perfect results even when cooking on multiple shelves.

Self-Cleaning

Our pyrolytic self-cleaning technology breaks down food residue at a very high temperature, leaving light ash 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 support a cohesive, considered kitchen design.

SPECIFICATIONS

Accessories (included)

Flat brushed baking tray	1
Full extension sliding shelves	3 sets
Grill rack	1 set
Pyrolytic proof shelf runners	•
Roasting dish	1
Smokeless grill tray	1
Wired temperature sensor	1

With a large capacity and beautiful contemporary styling, this built-in oven will complement your kitchen design perfectly.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 115L total capacity with 17 oven functions including Roast, Pastry Bake, Slow Cook and Rapid Proof
- Pyrolytic self-cleaning function breaks down food residue for an easy clean
- Non-tip, full-extension shelves for safe removal of hot dishes

DIMENSIONS

Capacity	
Shelf positions	8
Total capacity	115 L
Usable capacity	102 L

Cleaning	
Acid resistant graphite enamel	•
Pyrolytic self-clean	•
Removable oven door	•
Removable side ladders	•

Connected Features	
Cyber security updates until	04 / 03 / 2028

Controls	
Adjustable audio and display settings	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Dial with illuminated halo	•
Electronic clock	•
Electronic oven control	•
Guided cooking by food type and recipes	•
Intuitive touchscreen display	•
Multi-language display	UK English
Sabbath mode with Mehadrin certification	•
Smart appliance	•
Temperature sensor	•

Functions	
Air fry	•
Bake	•
Classic bake	•
Dehydrate	•
Fan bake	•
Fan forced	•
Fan grill	•
Grill	•
Maxi Grill	•
Number of functions	17
Pastry Bake	•
Pizza bake	•
Pyrolytic self-clean	•
Rapid proof	•
Roast	•
Slow cook	•
Vent bake	•
Warm	•

Performance	
AeroTech™ technology	•
Automatic rapid pre-heat	•
Grill power	4400 W

Power requirements	
Supply frequency	50 Hz

Product dimensions	
Depth	609 mm
Height	690 mm
Width	760 mm

Safety	
Balanced oven door	•
Catalytic venting system	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•

SKU	81866
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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

Other product downloads available at fisherpaykel.com

- [↓](#) DWG
- [↓](#) DXF
- [↓](#) Installation Guide (English)
- [↓](#) Planning Guide - Contemporary Black 76cm Built-in Ovens and Companions (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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