

30" Series 9 Contemporary Self-Cleaning Oven

Contemporary

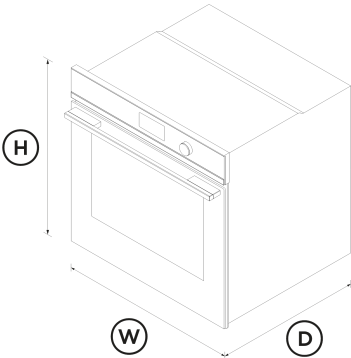


A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 4.1 cu ft total capacity, with 17 oven functions including Pastry Bake, Roast, Air Fry and Dehydrate
- Pyrolytic self-cleaning function breaks down food residue for an easy clean
- Moisture level control with ActiveVent technology

DIMENSIONS

Height	27 3/16 "
Width	29 15/16 "
Depth	23 15/16 "



FEATURES & BENEFITS

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe. Your oven will guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

Generous Capacity

With an exceptional 4.1 cu ft total capacity, you can create several perfectly cooked dishes at once using multiple shelves.

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).

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

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.

Safe And Sound

The CoolTouch door features triple glazing and a cooling system that ensures it's safe to touch from the outside – protecting both your hands and the surrounding cabinetry.

SPECIFICATIONS

Accessories (included)

Broil grid	1
Broil pan	1
Broil rack	1
Pyrolytic proof shelf runners	•
Wired temperature sensor	1

Capacity

Total capacity	4.1 cu ft
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Cleaning		Aero™ Bake	•	Height	27 3/16 "
Acid resistant graphite enamel	•	Air fry	•	Width	29 15/16 "
Pyrolytic self-clean	•	Bake	•		
Removable oven door	•	Broil	•		
Removable side ladders	•	Classic bake	•	Safety	
Self-cleaning proof side ladders	•	Dehydrate	•	Balanced oven door	•
		Maxi Broil	•	Catalytic venting system	•
		Number of functions	17	Control panel key lock	•
		Pastry Bake	•	CoolTouch door	•
		Pizza bake	•	Non-tip shelves	•
		Pyrolytic self-clean (Function)	•	Safety thermostat	•
		Rapid proof	•		
		Roast	•		
		Slow cook	•		
		True Aero	•	SKU	82536
		Vent bake	•		
		Warm	•		
Consumption		Performance			
Energy usage	402kWh/year	ActiveVent™ system	•		
In-use energy carbon emissions estimate	46.4kgCO2e/year	AeroTech™ technology	•		
		Automatic rapid pre-heat	•		
		Broil power	4400 W		
Controls		Power requirements			
Adjustable audio and display settings	•	Amperage	16.6 - 19.4 A		
Audio feedback	•	Supply frequency	60 Hz		
Automatic cooking/minute timer	•	Supply voltage	208 - 240 V		
Automatic pre-set temperatures	•				
Celsius/Fahrenheit temperature	•				
Delay start	•				
Electronic clock	•				
Electronic oven control	•				
Guided cooking by food type and recipes	•				
Internal Light	•				
Intuitive touchscreen display	•				
Multi-language display	UK English				
Sabbath mode with Star K certification	•				
Smart appliance	•				
Temperature sensor	•				
True convection oven	•				
Functions		Product dimensions			
Aero Broil	•	Depth	23 15/16 "		

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

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- [↓](#) Installation Guide (English, Canadian French)
- [↓](#) Planning Guide - Contemporary 30" Built-in Ovens and Companions (English)
- [↓](#) Planning Guide - Contemporary 30" Built-in Ovens and Companions (Canadian French)
- [↓](#) Planning Guide - Contemporary 30" Built-in Ovens and Companions (Spanish)
- [↓](#) California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)

- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) Right To Repair Declaration (English, Canadian French)
- [↓](#) SketchUp
- [↓](#) User Guide (English)
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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.



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