

60cm Series 9 Contemporary Pyrolytic Oven

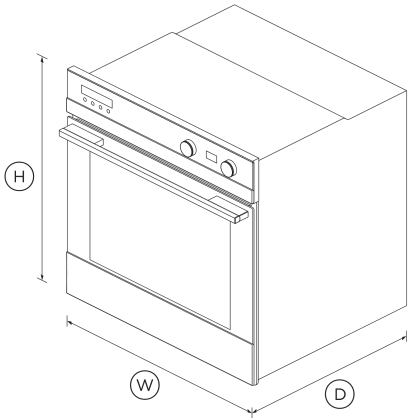
Contemporary



- A highlight of the Fisher & Paykel collection, this Series 9 oven ensures that every dish you create is cooked to perfection.
- 85L total capacity with 11 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
 - Non-tip, full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

- Multi-Function Flexibility**
11 functions including Roast, Pastry Bake and Fan Grill mean no matter what you're cooking, you've got the right heat to match.
- Generous Capacity**
With a generous sized internal cavity, you can create several dishes at once using multiple shelves.
- Activevent Technology**

With ActiveVent technology for optimised moisture levels and AeroTech for even heat distribution, you'll get perfect results even when using multiple shelves.

Cleaning Is Simple
Pyrolytic self-clean breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth.

Seamless Fit
Designed to fit seamlessly in your kitchen, this built-in oven fits flush with cabinetry to minimise gaps and add to a cohesive aesthetic.

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

Accessories (sold separately)	
Handle kit Contemporary round, aluminium	81645 (optional)
Optional round handle	Part 81645

Capacity	
Shelf positions	6

Total capacity	85 L	Pastry Bake	•	CoolTouch door	•
Usable capacity	72 L	Pyrolytic self-clean	•	Non-tip shelves	•
		Roast	•		
		Vent bake	•		
		Warm	•		
Cleaning				SKU	81670
Acid resistant graphite enamel	•				
Pyrolytic self-clean	•	Performance			
Removable oven door	•	ActiveVent™ system	•		
Removable oven door inner glass	•	AeroTech™ technology	•		
Removable side ladders	•	Automatic rapid pre-heat	•		
		Grill power	3000 W		
Controls		Whisper quiet cooking	•		
Audio feedback	•			Other product downloads available at fisherpaykel.com	
Automatic cooking/minute timer	•	Power requirements		↓ DXF	
Automatic pre-set temperatures	•	Amperage	15 A	↓ Data Sheet (English)	
Celsius/Fahrenheit temperature	•	Supply frequency	50 Hz	↓ DWG	
Electronic clock	•	Supply voltage	220 - 240 V	↓ Installation Guide (Chinese)	
Electronic oven control	•			↓ Installation Guide (Chinese)	
Soft close doors	•	Product dimensions		↓ Installation Guide (Chinese)	
Turned stainless capacitive touch buttons with illuminated halos	•	Depth	565 mm	↓ Revit	
		Height	598 mm	↓ Rhino	
Functions		Width	596 mm	↓ Restriction of the Use of Hazardous Substances (Chinese)	
Bake	•			↓ Restriction of the Use of Hazardous Substances (Chinese)	
Classic bake	•	Safety		↓ Restriction of the Use of Hazardous Substances (Chinese)	
Fan bake	•	Balanced oven door	•	↓ SketchUp	
Fan forced	•	Catalytic venting system	•	↓ User Guide (Chinese)	
Fan grill	•	Control panel key lock	•		
Grill	•			Where applicable:	
Number of functions	11				

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.