

Freestanding Cooker, Dual Fuel, 90cm, 5 Burners

Series 7 | Classic

Stainless Steel

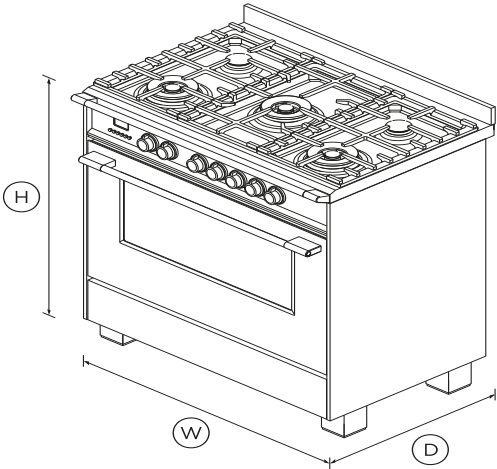


Get the best of both worlds with dual fuel. A gas cooktop with wok burner is paired with a nine-function convection oven.

- Five burner gas cooktop, with precise heat control
- Convection oven with 140L total capacity and nine oven functions including Pastry Bake and Rapid Proof
- Non-tip full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	898 - 946mm
Width	897mm
Depth	600mm



FEATURES & BENEFITS

Multi-Shelf Cooking

Our AeroTech™ system circulates air evenly throughout the entire oven so dishes on the top shelf turn out just as perfectly as food cooking on the bottom shelf.

Quality And Durability

Every detail has been carefully crafted. The solid, perfectly balanced soft-close door and durable cooktop trivets all add up to an exceptional, premium range.

Burner Power & Control

Instant and immediate control from the highest to the gentlest heat. The finely tuned cooktop controls let you sear, stir fry or simmer a delicate sauce to perfection.

Large Capacity Oven

The generous 140L total capacity oven gives you plenty of space to cook multiple dishes at once.

Easy To Clean

Your cooktop simply needs a quick wipe to keep it looking good as new for years to come, as the gas cooktop is made from a single piece of stainless steel that contains spills. The oven door, its inner pane of glass and runners can also be removed for easy cleaning.

Even Heat

Accurate, electronically-controlled oven heat ensures a great result every time.

SPECIFICATIONS

Accessories

Chromed shelf runners	1 set
Flat wire shelf	1
Roasting dish	1
Small pot support	1 (part 533981 cast)
Step down wire shelf	•

Accessories (sold separately)

Full extension sliding shelves	Optional (part 578744)
Full extension telescopic	Optional (part 578744)
Kick strip, stainless steel	KICKOR90X1

Burner ratings

Dual wok burner inner/outer	14.9MJ/h
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Dual wok burner inner/outer	16.2MJ/h	Precise electronic temperature	•	Power requirements	Amperage	22A
Maximum burner power	16.2MJ/h	Sabbath mode	•		Supply frequency	50Hz
Semi-rapid burner (natural	5.8MJ/h	Turned stainless steel clock	•		Supply voltage	220 - 240V
Semi-rapid burner (natural	6.5MJ/h					
Total cooktop power	58.0MJ/h	Oven features				
Triple ring wok burner (LPG)	14.4MJ/h	AeroTech™ technology	•	Product dimensions		
Triple ring wok burner (natural	14.4MJ/h	Automatic rapid pre-heat	•	Depth	600mm	
		Bright chromed, cast zinc dials	•	Height	898 - 946mm	
		Electronic oven control	•	Width	897mm	
		Full extension telescopic	•			
		Internal light	4 x 25W halogen (2 side & 2			
		Storage compartment	•	Cooktop Features		
		True convection	•	Hob rail		•
		Twin cavity fans	•	LPG/Natural gas compatible		•
				Sealed range top		•
		Oven functions				
		Bake	•	Cooktop Performance		
		Classic bake	•	Number of burners	5	
		Fan bake	•			
		Fan forced	•	Safety		
		Fan grill	•	Advanced cooling system		•
		Grill	•	Anti-tilt bracket		•
		Number of functions	9	Balanced oven door		•
		Pastry Bake with Pizza mode	•	CoolTouch door		•
		Rapid proof	•	Flame failure system		•
		Roast	•	Full extension telescopic	Optional (part 578744)	
		True convection	•	Non-tip shelves		•
		Oven performance		Warranty		
		CoolTouch door	Triple glazed	Parts and labour	2 years	

SKU 81680






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

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.

Other product downloads available at fisherpaykel.com

-  [User Guide Dual Fuel Cooker](#)
-  [Service & Warranty](#)
-  [User Guide](#)
-  [Installation Guide - Kick Strip](#)
-  [Installation Guide](#)



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