QUICK REFERENCE GUIDE > OB24SDPTDX2

Oven, 24", 16 Function, Selfcleaning

Series 9 | Contemporary

Stainless Steel



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

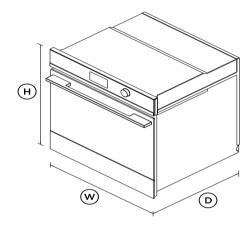
- Touchscreen guided cooking capability offers helpful tips for different food types as well as full recipes
- 3 cu ft total capacity, with 16 oven functions including Pastry Bake, Roast, Air Fry and Dehydrate
- Moisture level control with ActiveVent technology
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

DIMENSIONS

 Height
 23 9/16"

 Width
 23 7/16"

 Depth
 22 1/4"



FEATURES & BENEFITS

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favourite 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 3 cu ft total capacity, you can create several

perfectly cooked dishes at once using multiple shelves. Non-tip, full-extension shelves help to ensure safe removal of hot dishes.

Exceptional performance

Our unique cooking technologies were developed to deliver perfect results. ActiveVent ensures optimized moisture levels, while AeroTech™ circulates heat evenly for a consistent temperature.

Safe And Sound

The CoolTouch door of this built-in oven is safe to touch from the outside. Sturdy, fully extendable shelves slide all the way out, reducing the need for you to reach inside.

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.

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).

SPECIFICATIONS

Accessories Broil grid 1 Broil pan 1 Broil rack 1 Full extension sliding shelves 1 set

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Pyrolytic proof shelf runners	•	Guided cooking by food type	•	ActiveVent™ system	•
Step down wire shelf	1	Halogen lights	•	AeroTech™ technology	•
Wired temperature sensor	1	Intuitive touchscreen display	•	Automatic rapid pre-heat	•
		Multi-language display	UK English, US English,	Temperature range	95 °F - 540 °F
Capacity		Sabbath mode with Star K	•		
Shelf positions	6	Soft close doors	•	Power requirements	
Total capacity	3cu ft	True convection oven	•	Amperage	16.6 - 19.4A
Usable capacity	2.5cu ft	Turned stainless steel dials	•	Supply frequency	60Hz
		Wi-Fi connectivity	•	Supply voltage	208-240V
Cleaning					
Acid resistant graphite enamel	•	Functions		Product dimensions	
Pyrolytic proof shelf runners	•	Aero Bake	•	Depth	22 1/4"
Pyrolytic self-clean	•	Aero Broil	•	Height	23 9/16"
Removable oven door	•	Air fry	•	Width	23 7/16"
Removable oven door inner	•	Bake	•		
Removable shelf runners	•	Broil	•	Safety	
		Classic bake	•	ADA compliant	•
Consumption		Dehydrate	•	Balanced oven door	•
Energy usage	308kWh/year	Number of functions	16	Catalytic venting system	•
In-use energy carbon	38.0kgCO2e/year	Pastry Bake	•	Control panel key lock	•
		Pizza bake	•	CoolTouch door	•
Controls		Rapid proof	•	Non-tip shelves	•
Adjustable audio and display	•	Roast	•	Safety thermostat	•
Automatic cooking/minute	•	Self-clean	•		
Automatic pre-set	•	Slow cook	•	Warranty	
Celsius/Fahrenheit	•	True Aero	•	Parts and labour	2 years
Delay start	•	Vent bake	•		
Electronic clock	•	Warm	•		
Electronic oven control	•			SKU	82525
Food probe	•	Performance			

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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

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

Energy Label



Service & Warranty



User Guide Oven EN



User Guide Oven FR



User Guide Oven SP



Installation Guide Wall Oven EN



Guía de instalación SP



Guide d'installation FR



Preliminary Specification Guide Wall Oven



Datasheet Oven



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