24" Series 9 Contemporary Self-Cleaning Oven

Series 9 | Contemporary

Stainless Steel

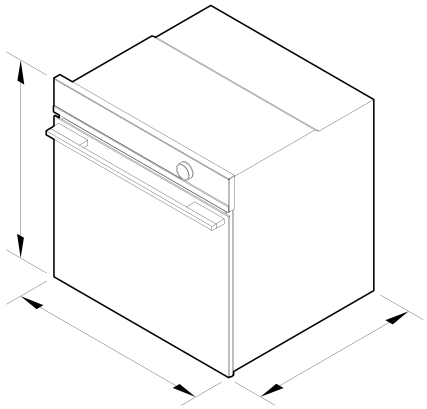


A highlight of the Fisher & Paykel collection, this Series 9 oven with touchscreen guided cooking helps to ensure every dish is cooked to perfection.

- 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 (included)

Broil grid	1
Broil pan	1
Broil rack	1
Full extension sliding shelves	1 set
Pyrolytic proof shelf runners	•
Step down wire shelf	1
Wired temperature sensor	1

Capacity

Shelf positions	6
Total capacity	3 cu ft
Usable capacity	2.5 cu ft

Cleaning

Acid resistant graphite enamel	•
Pyrolytic self-clean	•
Removable oven door	•
Removable oven door inner glass	•
Removable side ladders	•
Self-cleaning proof side ladders	•

Controls

Adjustable audio and display settings	•
Automatic cooking/minute timer	•
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	•
Soft close doors	•
Temperature sensor	•
True convection oven	•
Turned stainless steel dials with illuminated halos	•

Functions

Aero Broil	•
Aero™ Bake	•
Air fry	•
Bake	•
Broil	•
Classic bake	•
Dehydrate	•
Number of functions	16
Pastry Bake	•
Pizza bake	•
Pyrolytic self-clean (Function)	•
Rapid proof	•
Roast	•
Slow cook	•
True Aero	•
Vent bake	•
Warm	•

Performance

ActiveVent™ system	•
AeroTech™ technology	•
Automatic rapid pre-heat	•
Temperature range	95 °F - 540 °F

Power Requirements

Amperage	16.6 - 19.4 A
Supply frequency	60 Hz
Supply voltage	208 - 240 V

Product Dimensions

Depth	22 1/4 "
Height	23 9/16 "
Width	23 7/16 "

Safety

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

SKU 82525

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

- DXF
- Archicad
- DWG
- Installation Guide (English)
- Installation Guide (Canadian French)
- Installation Guide (Spanish)
- California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- Revit
- Rhino

- Right To Repair Declaration (English, Canadian French)
- SketchUp
- User Guide (English)
- User Guide (Canadian French)
- User Guide (Spanish)

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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