76cm Series 9 Professional Pyrolytic Double Oven

Series 9 | Professional

Stainless Steel

Choose maximum capacity, with two independent ovens so you can cook dishes simultaneously, and an intuitive touchscreen interface.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe

- 230L total capacity across two oven cavities, with 17 oven functions

- Non-tip, full extension sliding shelves for safe removal of hot dishes

- Accessories include a roasting dish, smokeless grill tray, and more

DIMENSIONS

Height	1232 mm
Width	760 mm
Depth	608 mm

FEATURES & BENEFITS

Cook With Confidence

Our touchscreen interface provides an intuitive guided cooking experience that helps deliver perfect results, whether you've been cooking all your life or just starting out. Cook with a favourite method, hero ingredient, or go-to cooking function or recipe.

Generous Capacity

With 115L total capacity in each oven, you have all the room you need to create several perfectly cooked dishes at once across multiple shelves.

Multi-Function Flexibility

The cooking functions have each been tailored, tested, tweaked 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™ system circulates heat evenly for a consistent temperature throughout the cavity, helping you achieve perfect results even when cooking on multiple shelves.

Self-Cleaning

Our self-clean technology 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

This built-in oven displays the bold stainless-steel aesthetics of our Professional style, using premium materials and elegant styling to support a cohesive kitchen design.

SPECIFICATIONS

Accessories (included)

Flat brushed baking tray	4
Full extension sliding shelves	5 sets
Grill rack	1 set
Roasting dish	1
Smokeless grill tray	1
Wired temperature sensor	1

Capacity

Shelf positions	16
Total capacity	230 L
Usable capacity	204 L

Cleaning

Acid resistant graphite enamel	•
Pyrolytic proof shelf runners	•
Pyrolytic self-clean	•
Removable oven door	•
Removable shelf runners	•

Controls

Adjustable audio and display settings	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Delay start	•
Electronic clock	•
Electronic oven control	•
Food probe	•
Guided cooking by food type and recipes	•
Halogen lights	•
Intuitive touchscreen display	•
Multi-language display	UK English, US English, Simplified Chinese, Français, Español
Sabbath mode with Mehadrin certification	•
Smart appliance	•

Functions

Air fry	•
Bake	•
Classic bake	•
Dehydrate	•
Fan bake	•
Fan forced	•
Fan grill	•
Grill	•
Maxi Grill	•
Pastry Bake	•
Pizza bake	•

Pyrolytic self-clean	•
Rapid proof	•
Roast	•
Slow cook	•
Vent bake	•
Warm	•

Performance

AeroTech™ technology	•
Automatic rapid pre-heat	•
Grill power	4400 W

Power requirements

Amperage	16.7 - 19.4 A
Supply frequency	50 Hz

Product dimensions

Depth	608 mm
Height	1232 mm
Width	760 mm

Safety

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

Warranty

Parts and labour	**2 years**

SKU	82723

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

⤓ Service & Warranty

⤓ Installation Guide

⤓ Installation Guide Built-In Oven

⤓ Planning Guide - 76cm Built-in Ovens and Companions - Professional

⤓ User Guide Wall Oven

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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