

# 30" Series 9 Professional Self-Cleaning Oven

Series 9 | Professional

Stainless Steel

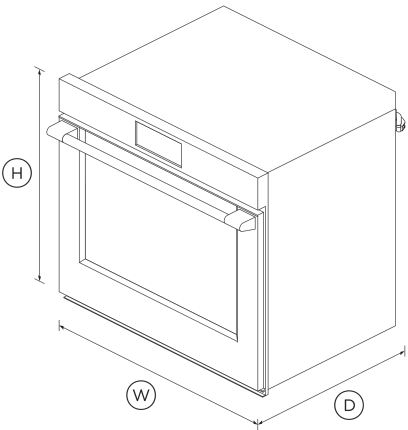


With professional styling, advanced cook functions and touchscreen, this large capacity oven is a highlight of our collection.

- Guided cooking using your touchscreen makes it simple to cook by food, function or recipe.
- 4.1 cu ft total capacity, with 17 oven functions including Aero™ Pastry and Roast, Air Fry and Dehydrate
- Non-tip, full extension sliding shelves for safe removal of hot dishes
- Accessories include food probe, smokeless grill tray, and more

## DIMENSIONS

Height	27 1/16 "
Width	29 29/32 "
Depth	23 29/32 "



## 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 favorite method, a hero ingredient, or a go-to cooking function or recipe.

### Generous Capacity

With its 4.1 cu ft total capacity, you can create several perfectly cooked dishes at once using 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 circulates heat evenly for a consistent temperature throughout the cavity, helping you ensure 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

Designed to fit seamlessly into your kitchen, this built-in oven features premium materials and elegant styling to support a cohesive, considered kitchen design.

## SPECIFICATIONS

### Accessories (included)

Full extension sliding shelves	3 sets
Grill rack	1 set
Roasting dish	1
Smokeless grill tray	1
Wired temperature sensor	1

### Capacity

Shelf positions	8
Total capacity	4.1 cu ft

Usable capacity	3.6 cu ft	Broil	•	Depth	23 29/32 "
		Classic bake	•	Height	27 1/16 "
		Dehydrate	•	Width	29 29/32 "
		Maxi Broil	•		
Cleaning		Number of functions	17		
Acid resistant graphite enamel	•	Pastry Bake	•	Safety	
Removable oven door	•	Pizza bake	•	ADA compliant	•
Removable shelf runners	•	Pyrolytic self-clean	•	Balanced oven door	•
		Rapid proof	•	Catalytic venting system	•
		Roast	•	Control panel key lock	•
Controls		Slow cook	•	CoolTouch door	•
Adjustable audio and display settings	•	True Aero	•	Non-tip shelves	•
Automatic cooking/minute timer	•	Vent bake	•		
Automatic pre-set temperatures	•	Warm	•		
Celsius/Fahrenheit temperature	•				
Electronic clock	•			SKU	81921
Electronic oven control	•	Performance			
Food probe	•	AeroTech™ technology	•		
Guided cooking by food type and recipes	•	Automatic rapid pre-heat	•		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
Intuitive touchscreen display	•	Broil power	4400 W		
Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Broil width	20 mm		
		Broil width	20 "		
Sabbath mode with Star K certification	•	Number of passes on broil	10		
Smart appliance	•	Number of passes on Maxi Broil	12		Other product downloads available at fisherpaykel.com
Functions		Power Requirements			
Aero Broil	•	Amperage	16.6 - 19.4 A	<a href="#">↓</a>	2D-DWG Oven
Aero™ Bake	•	Supply voltage	208 / 240 V	<a href="#">↓</a>	2D-DXF Oven
Air fry	•			<a href="#">↓</a>	Installation Guide EN & FR
Bake	•			<a href="#">↓</a>	Planning Guide EN - Professional 30" Built-in Ovens and Companions
		Product Dimensions		<a href="#">↓</a>	Planning Guide Professional Style Dial/Handle Accessories
				<a href="#">↓</a>	Planning Guide FR - Professional 30" Built-in Ovens and Companions

- [↓](#) Planning Guide SP - Professional 30" Built-in Ovens and Companions
- [↓](#) Revit Oven
- [↓](#) Rhino Oven
- [↓](#) Sketchup Oven
- [↓](#) User Guide Built-In Oven EN
- [↓](#) User Guide

**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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