



OB90S9MEPX3

## Built-in Oven, 90cm 100L, 9 Function, Pyrolytic

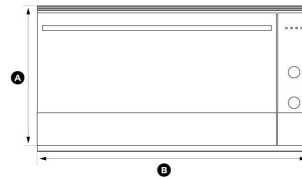
Series 9 | Contemporary

This Fisher and Paykel 90cm, 100L pyrolytic built-in oven offers a large capacity with nine functions for a variety of cooking styles.

Brushed Stainless Steel with black glass

### Dimensions

Depth	564mm
Height	A 478mm
Width	B 895mm



### Features & Benefits

#### Oven Functions

This built-in oven has nine functions with pre-set temperatures, including Bake, Pastry Bake and Fan Forced allowing you to use a variety of cooking styles.

#### 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. For best results, wipe down the inside of your oven door before you use the self-clean function.

#### Sized to Suit

Designed for multi-shelf cooking, this is one of the largest built-in ovens on the market providing 100L total capacity. The wide cavity allows for both side by side and multi-shelf cooking.

#### Safe and Sound

The CoolTouch door with triple glazing and cooling system is safe to touch from the outside, protecting your hands and the surrounding cabinetry. Getting large dishes in and out of the oven is a breeze with full telescopic sliding shelves that stay perfectly steady – even when pulled all the way out.

#### Designed to Match

With their premium handle styling and stainless steel finish, our built-in ovens are designed to match the rest of Fisher & Paykel's kitchen appliance family.

#### Perfect Results

Our built-in ovens feature AeroTech - a technology that circulates heat evenly, ideal for multi-shelf cooking. The professional-quality rotisserie roasts meat to succulent perfection and a powerful grill gives even and quick browning results.

#### Bake

The Bake function radiates heat from the top and bottom of the oven whilst natural convection currents evenly distribute heat. Moisture is retained to provide light, succulent dishes. For best results, only bake on one shelf at a time.

#### Fan Bake

Fan Bake generates heat at the top and bottom of the oven, with the fan creating airflow throughout. The increased airflow speeds up cooking so oven temperatures can be lowered by 20oC for most recipes. Ideal for baking biscuits, muffins and cakes.

#### Fan Forced

The Fan Forced function is great for multi-shelf cooking. Heat is generated at the rear of the oven and is distributed evenly throughout by the fan.

#### Fan Grill

The intense heat and radiation of the Fan Grill function works well for cooking large cuts of meats, so they are moist inside and crisp on the outside.



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**Grill**

The Grill function delivers intense heat from the inner region of the top element when you need to quickly grill one or two portions. Perfect for cooking crispy chicken breast, steak and fish. The intensity can be finely controlled; 'HI' is ideal for quick surface browning.

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**Pastry Bake**

The Pastry Bake function is similar to Classic Bake with the addition of a fan which circulates hot air around the cavity. It is ideal for recipes that need intense heat from the bottom but still require some heat on the top, such as pies and tarts.

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**Warm**

Warm is limited to very gentle temperatures. It isn't intended as a cooking function but is designed to keep food warm and limit the progression of cooking. Using the oven's specialised LO Warm setting takes the guesswork out of proving dough.

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**Rotisserie**

Heat energy is generated from the grill element and the fan circulates the hot air throughout the cavity. The rotational motion helps to ensure that the food is constantly coated in moisture (self-basting), keeping the food moist and tender.

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**Self Cleaning**

Pyrolytic Self-Clean activates a high temperature of 460oC for two to three hours, breaking down residue to a light ash - this is easily removed with a damp cloth. For best results, wipe down the inside of your oven door before you use this function.

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**Specifications**

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**Accessories**

Contemporary Round Handle Kit	Part 81649
Fat filter	1
Flat brushed baking tray	1
Flat wire shelf	1
Grill rack	•
Roasting dish	•
Rotisserie set	1
Rotisserie set (optional)	1
Step down wire shelf	1
Telescopic sliding runners	1 set

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**Capacity**

Shelf positions	4
Total capacity	100L
Usable capacity	85L

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**Cleaning**

Acid resistant graphite enamel	•
Pyrolytic Self-clean	•
Removable oven door inner glass	•
Removable oven door/s	•
Removable shelf runners	•

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**Consumption**

AMP draw	20.56 A
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**Controls**

Audio feedback	•
Automatic cooking/minute timer	Yes
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Electronic clock	•
Precise electronic temperature control	•
Rear light	2 x 20W (halogen)
Sabbath mode	•
Turned stainless dials with illuminated halos	•
Turned stainless capacitive touch buttons with illuminated halos	•

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**Oven functions**

Bake	•
Fan Bake	•
Fan Forced	•
Fan Grill	•
Grill	•
Oven functions	9
Pastry Bake	•
Pyrolytic Self-clean	•
Rotisserie	•
Warm	•

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**Performance**

AeroTech technology	•
Automatic rapid pre-heat	•
Grill	4050W

**Product Identifier**

Capacity - Ovens	50 L - 100 L
Configuration	Single
Dimension	90 cm
Material / Color	Stainless steel
Number of functions (ovens)	6-10
Self cleaning	•

**Product Type**

Cooking Type	Solo Convection
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**Safety**

Advanced cooling system	•
Balanced oven door	•
Catalytic venting system	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Telescopic sliding runners	•

**Style And Series**

Product Series	Series 9
Product Style	Contemporary

**Warranty**

Warranty	2 years
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SKU	81545
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Data Sheet