76cm Series 9 Professional Compact Combi-Steam Oven

Series 9 | Professional

Stainless Steel



Get more flexibility in the kitchen with both convection cooking and steam cooking, which reduces the need for oils and fats.

- 37L total capacity
- Steam cooking allows you to cook ingredients in their own juices, to retain nutrients and flavour
- Cooking flexibility with nine oven functions, including five Steam functions, plus Grill and Convection
- Designed to match aesthetically with companion products such as Warming Drawers, for flexible cooking configurations

DIMENSIONS

Height	470 mm
Width	757 mm
Depth	579 mm

FEATURES & BENEFITS

Healthy Eating

The Combination Steam Oven allows you to cook ingredients in their own juices to retain nutrients and flavour, with the steam moisture reducing the need for additional oils or fats.

Sized To Suit

This 76cm Combination Steam Oven can be placed almost anywhere. All companion products can be installed at a convenient height to suit your kitchen design and preference.

Simple To Use

An easy to use, intuitive display provides useful information about functions along with a refill alert.

Easy Cleaning

Cleaning the Steam Oven is effortless. After each use, simply wipe the smooth stainless-steel interior with a dry cloth.

Safe And Sound

Keep those inquisitive little hands safe. A child lock has been included in the design of this Steam Oven.

Easy Installation

Plug in and cook straight away. The Steam Oven is easy to install, with no plumbing needed.

SPECIFICATIONS

Accessories (included)

Baking pan	1
Perforated large steam dish	1
Wire shelf	1
Wired temperature sensor	1

Capacity

Shelf positions	3
Total capacity	36 L
Water tank capacity	1L

Cleaning

Easy clean stainless steel interior	•
Removable water tank	•
Steam clean (oven)	•

Controls

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	•
Temperature sensor	•

Functions

Fan forced	•
Fan grill	•
Grill	•

Number of functions	9
Recipe function	•
Ring + grill	•
Steam + ring	•
Steam 100 (100°C / 210°F)	•
Steam 130 (130°C / 265°F)	•
Steam assist	•
True convection	•

Performance

Grill power	1500 W
SteamTechnology	•

Power requirements

Amperage	15 A
Supply frequency	50 Hz
Supply voltage	220 - 240 V

Product dimensions

Depth	579 mm
Height	470 mm
Width	757 mm

Safety

Control panel key lock	•
CoolTouch door	•
Safety thermostat	•

SKU	82728

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

- Installation Guide (English)
- User Guide (English)

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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