

76cm Series 9 Professional Compact Combi-Steam Oven

Professional

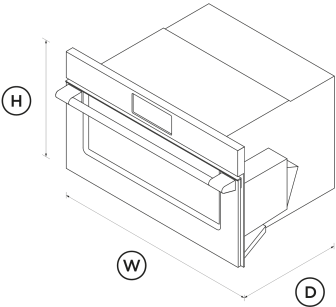


Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals. It pairs seamlessly with companion products like the Vacuum Seal Drawer and Warming Drawer.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- Guided touchscreen cooking makes it simple to cook using various functions, recipes, and food types
- Help reduce food waste by rejuvenating leftovers with steam for fresh-tasting roasts, and risottos and more
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

DIMENSIONS

Height	458 mm
Width	757 mm
Depth	575 mm



FEATURES & BENEFITS

Combination cooking

Elevate every ingredient with combination steam cooking. By blending dry convection heat with adjustable steam levels, you can preserve the delicate texture of seafood like salmon and snapper, maintain the essential vitamins and minerals in greens, and enhance the rich flavours of prime cuts of meat.

Mastery of temperature

Steam is eight times more efficient at conducting heat than convection, which means our combi steam oven can cook at reduced times and lower temperatures. It perfectly balances steam with convection heat, ensuring exceptional temperature accuracy for perfect roasting and crafting signature dishes.

Preserve flavour and nutrients

Perfect for delicate dishes like snapper or salmon, steam cooking preserves nutrients and texture, offering a healthier way to enjoy meals. With specialised steam functions, including Sous Vide, the combi steam oven brings out the best in every ingredient, ensuring your creations are both nutritious and delicious.

Cook with confidence

Using the large 5" touchscreen interface, you can cook with a favourite method, hero ingredient, cooking function, or recipe. Your oven will guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

Reheat and restore

Revitalise your leftovers with our Steam Regenerate function, ensuring dishes like roast chicken and risotto maintain their freshness and flavour. For that just-baked quality in pastries, bread, and pizza, opt for our Crisp Regenerate setting, which reheats to keep every bite deliciously crispy.

Complementary design

Every detail has been carefully crafted from the finest materials to enhance your kitchen's aesthetic, perfectly suiting your design style. Pair it with a Vacuum Seal Drawer for the ultimate kitchen solution.

Steam clean

Keep your oven spotless with the natural power of steam. The steam clean feature helps tackle stubborn spills, allowing for a quick wipe-down.

SPECIFICATIONS

Accessories (included)

- Catalytic panels

Descaler solution	2	Controls	Grill	•
Flat brushed baking tray	1	Adjustable audio and display settings	Pastry Bake	•
Full extension sliding shelves	1	Audio feedback	Pizza bake	•
Grill rack	1 set	Automatic cooking/minute timer	Roast	•
Large steam dish	1	Automatic pre-set temperatures	Slow cook	•
Perforated large steam dish	1	Celsius/Fahrenheit temperature	Sous vide	•
Perforated small steam dish	1	Delay start	Steam	•
Roasting dish	1	Electronic capacitive touch controls	Steam clean (oven)	•
Wire shelf	1	Electronic clock	Steam defrost	•
Wired temperature sensor	1	Electronic oven control	Steam proof	•
		Guided cooking by food types	Steam regenerate	•
		Internal Light	Vent bake	•
		Intuitive touchscreen display	Warm	•
		Multi-language display		
Capacity		Sabbath mode with Mehadrin certification	Performance	
Shelf positions	4	Smart appliance	ActiveVent™ system	•
Total capacity	55 L	Soft close doors	AeroTech™ technology	•
Usable capacity	45 L	Temperature sensor	Automatic rapid pre-heat	•
Water tank capacity	1.4L	Touch control glass interface	Automatic sensor cooking	•
		True convection oven	Temperature range	35 - 230
		Voice control		
		Wireless temperature sensor compatible		
Cleaning			Power requirements	
Acid resistant graphite enamel	•	Functions	Amperage	20 A
Descaler cycle	•	Air fry	Supply frequency	50 Hz
Drying cycle	•	Bake	Supply voltage	220-240 V
Easy to clean interior	•	Classic bake		
Removable oven door	•	Crisp regenerate	Product dimensions	
Removable oven door inner glass	•	Fan bake	Depth	575 mm
Removable side ladders	•	Fan forced	Height	458 mm
Removable water tank	•	Fan forced + High steam	Width	757 mm
Steam clean (oven)	•	Fan forced + Low steam		
		Fan forced + Medium steam		
Connected Features				
Cyber security updates until	27 / 08 / 2029			

SKU 82612

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](#)
- [↓ DWG](#)
- [↓ Installation Guide \(English\)](#)
- [↓ Planning Guide - Professional 76cm Built-in Ovens and Companions \(English\)](#)
- [↓ Revit](#)
- [↓ 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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