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# 76cm Series 9 Professional Compact Combi-Steam Oven

Series 9 | Professional



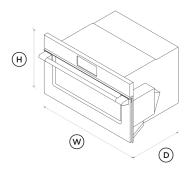
Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals. It pairs seamlessly with companion products like the Vacuum Seal Drawer and Warming Drawer.

- 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.

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#### Removable water tank Classic bake **SPECIFICATIONS** Steam clean (oven) Crisp regenerate Fan bake Accessories (included) Fan forced Catalytic panels Controls Fan forced + High steam Descale solution 2 Adjustable audio and display settings Fan forced + Low steam Flat brushed baking tray 1 Audio feedback Fan forced + Medium steam Full extension sliding shelves 1 Automatic cooking/minute timer Grill Grill rack 1 set Automatic pre-set temperatures Pastry Bake Large steam dish 1 Celsius/Fahrenheit temperature Pizza bake Perforated large steam dish Certified Sabbath mode Roast Perforated small steam dish Delay start Slow cook Roasting dish Electronic capacitive touch controls Sous vide Wire shelf Electronic clock Steam Wired temperature sensor Steam clean (oven) Electronic oven control Food probe Steam defrost Guided cooking by food types Steam proof Capacity Halogen lights Steam regenerate Shelf positions 4 Intuitive touchscreen display Vent bake Total capacity 55 L Multi-language display Warm true Usable capacity 45 L Smart appliance Water tank capacity 1.4 L Soft close doors Performance Touch control glass interface True convection oven ActiveVent™ system Cleaning Voice control AeroTech™ technology Acid resistant graphite enamel Wireless temperature sensor compatible Automatic rapid pre-heat Descale cycle Automatic sensor cooking Drying cycle Temperature range 35 - 230 Easy to clean interior **Functions** Removable oven door Air fry Removable oven door inner glass Power requirements Bake Removable shelf runners

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Amperage	20 A
Supply frequency	50 Hz
Supply voltage	220-240 V
Product dimensions	
Depth	575 mm
Height	458 mm
Width	757 mm

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

2D-DWG Combination Steam Oven

, 2D-DXF Combination Steam Oven

J. Installation Guide EN

SKU

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

Revit 20 Compact Steam Oven

User Guide Combination Steam 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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