

76cm Series 9 Professional Compact Combi-Microwave Oven

Professional



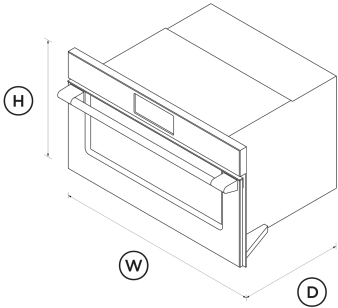
The speed of microwave cooking with the versatility of convection oven technology, designed for perfect pairing with other companion products such as a steam oven or warming drawer.

- Generous 49L capacity, with four shelf positions
- With four microwave-only functions, 14 traditional oven functions, and four combination functions
- Guided touchscreen cooking makes it simple to navigate cooking processes

- Wi-Fi enabled and works with the SmartHQ™ app for remote control and notifications

DIMENSIONS

Height	458 mm
Width	757 mm
Depth	575 mm



FEATURES & BENEFITS

Cooking flexibility

Choose from 22 functions, including four microwave-only functions, 14 traditional oven functions, and four combination functions, giving you the best microwave and convection oven technology.

Cook with confidence

The large touchscreen provides an intuitive guided cooking experience that helps to deliver perfect results, whether you've been cooking all your life or are just starting out.

Sized to suit

As a companion product this microwave oven is designed to be placed almost anywhere – fitting perfectly with a steam oven or other companion products to create a suite of kitchen appliances at your fingertips, and for your convenience.

Easy to use

The intuitive touch display shows you all the information you need, allowing you to easily program in your desired cooking mode and duration.

Multi-function flexibility

Each function has been tailored and tested to ensure perfect defrosting, heating and cooking. Use the included Wired Temperature Sensor to precisely monitor cooking in real time.

Safe and sound

The CoolTouch door is safe to touch from the outside, protecting your hands and the surrounding cabinetry.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners	•
Glass tray	1
Grill rack	1 set
Step down wire shelf	1
Wire shelf	1
Wired temperature sensor	1

Capacity

Shelf positions	4	Soft close doors	•	Performance	
Total capacity	49 L	Temperature sensor	•	ActiveVent™ system	•
Usable capacity	38 L	Touch control glass interface	•	AeroTech™ technology	•
		True convection oven	•	Automatic rapid pre-heat	•
		Turned stainless steel dials with illuminated halos	•	Automatic sensor cooking	•
Cleaning					
Acid resistant graphite enamel	•				
Drying cycle	•	Functions		Power requirements	
Easy to clean interior	•	Air fry	•	Amperage	16 A
Removable side ladders	•	Bake	•	Supply frequency	50 Hz
		Defrost	•	Supply voltage	220 - 240 V
		Dehydrate	•		
Controls		Fan bake	•	Product dimensions	
Adjustable audio and display settings	•	Fan forced	•	Depth	575 mm
Audio feedback	•	Fan forced + microwave	•	Height	458 mm
Automatic cooking/minute timer	•	Fan grill	•	Width	757 mm
Automatic pre-set temperatures	•	Fan grill + Micro (2 levels)	•		
Celsius/Fahrenheit temperature	•	Grill	•		
Certified Sabbath mode	•	Grill + Micro (2 levels)	•		
Delay start	•	Microwave cooking	•	SKU	82678
Dial with illuminated halo	•	Pastry Bake	•		
Electronic capacitive touch controls	•	Pizza bake	•		
Electronic clock	•	Popcorn	•		
Electronic oven control	•	Quick start	•		
Guided cooking by food type and recipes	•	Rapid proof	•		
Halogen lights	•	Roast	•		
Intuitive touchscreen display	•	Roast + Micro (2 levels)	•		
Microwave timer	•	Slow cook	•		
Multi-language display	true	Vent bake	•	Other product downloads available at fisherpaykel.com	
Push-to-open drawer	•	Warm	•		
Smart appliance	•			↓ DWG	

- [↓](#) DXF
- [↓](#) 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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