

76cm Series 9 Professional Compact Combi-Steam Oven

Professional



With its bold and distinctive design, this compact Combi-Steam oven offers steam cooking, convection cooking, or a combination of both - with method-led cooking.

- Create perfect results with precise cooking methods, including Sous Vide and Crisp Regenerate, via the large 6.8” touchscreen
- Simple maintenance with a Dry Cycle to remove moisture inside the oven after steaming
- Compact size, designed to match our Professional style appliances for the ultimate kitchen solution
- With WiFi and the SmarthQ™ app, you can remotely monitor cooking progress and control key functions

DIMENSIONS

Height	458 mm
Width	758 mm
Depth	565 mm

FEATURES & BENEFITS

EXCEPTIONAL PERFORMANCE

Offering Steam, Convection, or a combination of both, this oven provides exceptional versatility for every cooking style. Guided by a deep understanding of the Science of Cooking, we’ve mastered the balance of heat, humidity and airflow to deliver precise cooking methods, from Sous Vide to Crisp Regenerate, that bring out the full potential of every ingredient. With ActiveVent™ to manage humidity levels, it delivers consistently perfect results in every dish.

ENHANCE FLAVOUR, RETAIN NUTRIENTS

Cooking with Steam creates a gentle, precisely controlled environment that preserves delicate textures. For a main course that delights the senses, Snapper proteins stay relaxed, keeping fillets glossy and full of natural flavour, while the cell walls of Asparagus are softened just enough to retain a crisp bite and vibrant colour. To finish, Crème Caramel is surrounded with even heat for a smooth, silky texture and uniform colour.

CONSIDERED DESIGN

Every detail of our Professional style appliances has been meticulously designed. With a stainless steel finish and intuitive 6.8” touchscreen, every element aligns beautifully. Create your ultimate kitchen solution with our range of ovens and companion products, creating a seamless and cohesive look when installed side by side or stacked — with perimeter gaps as small as 2mm. The perfect pairing of style and precision for your kitchen.

MASTERY OF TEMPERATURE

Whether you want to Steam Rice, Air Fry Chicken, or Sous Vide Lamb, each of our precise cooking methods has been carefully calibrated with the optimal combination of heat, temperature, and humidity to help preserve texture, retain nutrients, and enhance flavour. With additional guidance for using the Temperature Sensor, it brings true mastery of temperature to every dish.

EFFORTLESS CLEANING

With Steam Clean, gentle steam lifts away stubborn spills, while the Dry Cycle efficiently removes residual moisture, leaving the oven ready for your next dish. The redesigned door showcases remarkable engineering — a gentle push is all it takes to lift the glass out smoothly, making deep cleaning truly simple and satisfying.

MULTI-FUNCTIONAL ACCESSORIES

Our purpose-built, multifunctional trays are the perfect companion to Combi-Steam Ovens. From roasting Vegetables on the solid tray to steaming Fish or Vegetables on the small and large perforated trays, each one is carefully engineered to deliver perfect results.

CONNECT AND CONTROL

Connected cooking brings intelligence and ease to your kitchen. With WiFi and the SmarthQ™ app, you can monitor and control your oven remotely, receive real time notifications, and access helpful guidance. Software updates are delivered through the app to keep your appliance current with the latest features and functionality. Voice control with Google Assistant offers hands free convenience, while our temperature sensors support precise, confident cooking.

SPECIFICATIONS

Accessories (included)

Chrome side ladders

Descale solution	2	Adjustable audio and display settings	•	Fan grill	•
Flat brushed baking tray	1	Audio feedback	•	Grill	•
Full extension sliding shelves	1	Automatic cooking/minute timer	•	Number of functions	18
Grill rack	1 set	Automatic pre-set temperatures	•	Roast	•
Large steam dish	1	Celsius/Fahrenheit temperature	•	Slow cook	•
Perforated large steam dish	1	Certified Sabbath mode	•	Sous vide	•
Perforated small steam dish	1	Delay start	•	Steam	•
Roasting dish	1	Electronic clock	•	Steam regenerate	•
Wire shelf	1	Guided touchscreen cooking	•	Vent bake	•
Wired temperature sensor	1	Halogen lights	•		
		Intuitive touchscreen display	•		
		Multi-language display	true	Performance	
Capacity		Smart appliance	•	Method Cooking	•
Shelf positions	4	Soft close doors	•		
Total capacity	55 L	Temperature sensor	•		
Usable capacity	45 L	True convection oven	•	Power requirements	
Water tank capacity	1.4 L	Voice control	•	Rated current	20 A
		Wireless temperature sensor compatible	•	Supply frequency	50 Hz
				Supply voltage	220 - 240 V
Cleaning		Functions			
Acid resistant graphite enamel	•	Air fry	•	Product dimensions	
Descale cycle	•	Bake	•	Depth	565 mm
Drying cycle	•	Classic bake	•	Height	458 mm
Removable oven door	•	Classic fan	•	Width	758 mm
Removable oven door inner glass	•	Crisp regenerate	•		
Removable side ladders	•	Fan bake	•		
Removable water tank	•	Fan forced	•	Safety	
Steam clean (oven)	•	Fan forced + High steam	•	Control panel key lock	•
		Fan forced + Low steam	•		
Controls		Fan forced + Medium steam	•		

SKU 84202



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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.