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# 76cm Series 9 Contemporary Compact Combi-Steam Oven

Series 9 | Contemporary

Stainless Steel



Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals.

- 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

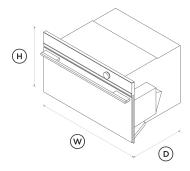
 Easily maintain a spotless oven; Steam Clean lifts stubborn spills for quick wipe-downs

# **DIMENSIONS**

 Height
 458 mm

 Width
 760 mm

 Depth
 565 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.

#### 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**

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Catalytic panels   Catalytic p			Steam clean (oven)	•	Classic bake	•
Cantry to panels	Accessories (included)				Crisp regenerate	•
Descale solution   2	Catalytic panels	•			Fan bake	•
Flat brushed baking tray		2	Controls		Fan forced	•
Full extension sliding shelves		1	Adjustable audio and display settings	•	Fan forced + High steam	•
Automatic cooking/minute timer		1 set	Audio feedback	•	Fan forced + Low steam	•
Perforated Inside Steam dish 1 Celsius/Fahrenheit temperature	-	1 set	Automatic cooking/minute timer	•	Fan forced + Medium steam	•
Perforated large steam dish         1         Celsius/Fahrenheit temperature         6 rill         6 rill         6 rill         9 Perforated shall steam dish         1         Certified Sabbath mode         9 Patry Bake         6         6         7 Patry Bake         6         6         8         6         8         7 Patry Bake         6         6         8         8         8         6         8         8         8         6         8         8         8         9         8         9         9         8         9         9         8         9 <th< td=""><td>Large steam dish</td><td>1</td><td>Automatic pre-set temperatures</td><td>•</td><td>Fan grill</td><td>•</td></th<>	Large steam dish	1	Automatic pre-set temperatures	•	Fan grill	•
Perforated small steam dish Roasting dish Roasting dish Richard Richard Richard Richard Richard Richard Roasting dish Richard		1	Celsius/Fahrenheit temperature	•	Grill	•
Nosaty Mire shelf  Wire shelf  Wire demperature sensor  I Electronic capacitive touch controls Electronic oven control Electro		1	Certified Sabbath mode	•	Pastry Bake	•
Wired temperature sensor  I Electronic capacitive touch controls  Electronic clock  Electronic clock  Electronic clock  Electronic clock  Electronic oven control  Electronic clock  Steam  Clean  Food probe  Clean clore  Food probe  Food pr	Roasting dish	1	Delay start	•	Pizza bake	•
Electronic clock   Sous vide   Capacity   Food probe   Steam	Wire shelf	1	Dial with illuminated halo	•	Roast	•
Electronic oven control  Food probe Food pro	Wired temperature sensor	1	Electronic capacitive touch controls	•	Slow cook	•
Food probe Shelf positions 4 Guided cooking by food types 5 L Halogen lights Cusable capacity 5 L Halogen lights 5 L Halogen l	·		Electronic clock	•	Sous vide	•
Shelf positions 4 Guided cooking by food types 5 L Halogen lights 5 L Halogen lights 5 L Usable capacity 5 L Intuitive touchscreen display 5 L Multi-language display 5 L Maringuage display 5 L Multi-language display 5 L Maringuage display 5 L Multi-language display 5 L Multi-language display 5 L Maringuage display 5 L			Electronic oven control	•	Steam	•
Total capacity 55 L Halogen lights · Steam proof · Steam p	Capacity		Food probe	•	Steam clean (oven)	•
Total capacity 55 L Halogen lights · Steam proof  Usable capacity 45 L Intuitive touchscreen display · Steam regenerate ·  Water tank capacity 1.4 L Multi-language display true Vent bake · Smart appliance · Warm ·  Soft close doors · Soft c	Shelf positions	4	Guided cooking by food types	•	Steam defrost	•
Usable capacity  Water tank capacity  1.4 L  Water tank capacity  1.4 L  Water tank capacity  1.4 L  Multi-language display  Smart appliance  Smart appliance  Soft close doors  Cleaning  Acid resistant graphite enamel  Descale cycle  Drying cycle  Easy to clean interior  Removable oven door  Removable oven door  Removable shelf runners  Late  Multi-language display  Multi-language display  Multi-language display  True  Multi-language display  Multi-language display  True  Smart appliance  Towh control glass interface  Touch control glass interface  True convection oven  True convection oven  True convection oven  ActiveVent™ system  ActiveVent™ system  ActiveVent™ technology  Active technology  Automatic rapid pre-heat  Temperature range		55 L	Halogen lights	•	Steam proof	•
Water tank capacity     1.4 L     Multi-language display     true     Vent bake     •       Smart appliance     •     Warm     •       Soft close doors     •     •       Cleaning     Touch control glass interface     •       Acid resistant graphite enamel     •     True convection oven     •     Performance       Descale cycle     •     Voice control     •     ActiveVent™ system     •       Drying cycle     •     Wireless temperature sensor compatible     •     Aero Tech™ technology     •       Easy to clean interior     •     —     Automatic rapid pre-heat     •       Removable oven door     •     Functions     Temperature range     35 - 230       Removable shelf runners     •     Air fry		45 L	Intuitive touchscreen display	•	Steam regenerate	•
Smart appliance Soft close doors Cleaning Cleaning Acid resistant graphite enamel Descale cycle Drying cycle Easy to clean interior Removable oven door inner glass Removable shelf runners  Smart appliance  Touch control glass interface True convection oven True convection oven  True convection oven  Voice control Voice control  Wireless temperature sensor compatible  Wireless temperature sensor compatible  AeroTech™ technology Automatic rapid pre-heat  Temperature range  Temperature range  Temperature range  Air fry			Multi-language display	true	Vent bake	•
Cleaning  Acid resistant graphite enamel  Descale cycle  Drying cycle  Easy to clean interior  Removable oven door  Removable oven door inner glass  Removable shelf runners  Touch control glass interface  True convection oven  Voice control  Wireless temperature sensor compatible  Wireless temperature sensor compatible  ActiveVent™ system  Act			Smart appliance	•	Warm	•
Acid resistant graphite enamel  Descale cycle  Drying cycle  Easy to clean interior  Removable oven door  Removable oven door inner glass  Removable shelf runners  True convection oven  Voice control  Wireless temperature sensor compatible  ActiveVent™ system  Active Ac			Soft close doors	•		
Acid resistant graphite enamel  Descale cycle  Drying cycle  Easy to clean interior  Removable oven door  Removable oven door inner glass  Removable shelf runners  • Voice control  • Voice control  • Voice control  • Wireless temperature sensor compatible  • AeroTech™ technology  • Automatic rapid pre-heat  • Temperature range  35 - 230  Air fry  • Air fry	Cleaning		Touch control glass interface	•		
Descale cycle  Drying cycle  Easy to clean interior  Removable oven door  Removable oven door inner glass  Removable shelf runners  • Voice control  • Wireless temperature sensor compatible • AeroTech™ technology  Automatic rapid pre-heat • Temperature range  35 - 230  **Air fry  • AeroTech™ technology  Automatic rapid pre-heat • Temperature range  **Temperature range	Acid resistant graphite enamel	•	True convection oven	•	Performance	
Drying cycle  Easy to clean interior  Removable oven door inner glass  Removable shelf runners  Wireless temperature sensor compatible  • AeroTech™ technology  Automatic rapid pre-heat  • Temperature range  35 - 230  Air fry  • Air fry		•	Voice control	•	ActiveVent™ system	•
Easy to clean interior • Automatic rapid pre-heat • Temperature range 35 - 230  Removable oven door inner glass • Air fry • Air fry		•	Wireless temperature sensor compatible	•	AeroTech™ technology	•
Removable oven door Removable oven door inner glass Removable shelf runners  Air fry  Temperature range 35 - 230		•			Automatic rapid pre-heat	•
Removable oven door inner glass  Removable shelf runners  Air fry  Air fry		•			Temperature range	35 - 230
Removable shelf runners  Air fry  •		•	Functions			
· · · · · · · · · · · · · · · · · · ·	_	•	Air fry	•		
Removable water tank  Bake  Bake  Power requirements		•	Bake	•	Power requirements	

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Product dimensions	
Supply voltage	220-240 V
Supply frequency	50 Hz
Amperage	20 A

Depth	565 mm
Height	458 mm
Width	760 mm

SKU 82611

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



Service & Warranty

Installation Guide EN

Planning Guide - 76cm Built-in Ovens and Companions -Contemporary Stainless Steel

Revit 20 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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