

76cm Series 9 Contemporary Compact Combi-Steam Oven

Series 9 | Contemporary

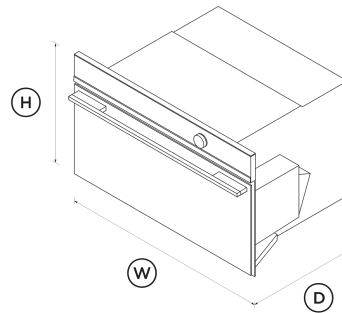
Stainless Steel

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

Accessories (included)

Catalytic panels	•
Descale solution	2
Flat brushed baking tray	1

Full extension sliding shelves	1 set	Audio feedback	•	Fan forced + Low steam	•
Grill rack	1 set	Automatic cooking/minute timer	•	Fan forced + Medium steam	•
Large steam dish	1	Automatic pre-set temperatures	•	Fan grill	•
Perforated large steam dish	1	Celsius/Fahrenheit temperature	•	Grill	•
Perforated small steam dish	1	Certified Sabbath mode	•	Pastry Bake	•
Roasting dish	1	Delay start	•	Pizza bake	•
Wire shelf	1	Dial with illuminated halo	•	Roast	•
Wired temperature sensor	1	Electronic capacitive touch controls	•	Slow cook	•
<hr/>		Electronic clock	•	Sous vide	•
Capacity		Electronic oven control	•	Steam	•
Shelf positions	4	Food probe	•	Steam clean (oven)	•
Total capacity	55 L	Guided cooking by food types	•	Steam defrost	•
Usable capacity	45 L	Halogen lights	•	Steam proof	•
Water tank capacity	1.4 L	Intuitive touchscreen display	•	Steam regenerate	•
<hr/>		Multi-language display	true	Vent bake	•
Cleaning		Smart appliance	•	Warm	•
Acid resistant graphite enamel	•	Soft close doors	•	<hr/>	
Descalc cycle	•	Touch control glass interface	•	Performance	
Drying cycle	•	True convection oven	•	ActiveVent™ system	•
Easy to clean interior	•	Voice control	•	AeroTech™ technology	•
Removable oven door	•	Wireless temperature sensor compatible	•	Automatic rapid pre-heat	•
Removable oven door inner glass	•	<hr/>		Temperature range	35 - 230
Removable shelf runners	•	Functions		<hr/>	
Removable water tank	•	Air fry	•	Power requirements	
Steam clean (oven)	•	Bake	•	Amperage	20 A
<hr/>		Classic bake	•	Supply frequency	50 Hz
Controls		Crisp regenerate	•	Supply voltage	220-240 V
Adjustable audio and display settings	•	Fan bake	•	<hr/>	
		Fan forced	•	Product dimensions	
		Fan forced + High steam	•		

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Width	760 mm

SKU	82611
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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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Other product downloads available at fisherpaykel.com

- [↓](#) 2D-DWG Combination Steam Oven
- [↓](#) 2D-DXF Combination Steam Oven
- [↓](#) Service & Warranty
- [↓](#) Planning Guide - 76cm Built-in Ovens and Companions - Contemporary Stainless Steel

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.