

-FUJIOH-

1 NOV 2024 - 31 JAN 2025

**NEWLY  
LAUNCHED  
DEAL**

SAVE  
RM 1,999

COOKXPERT COMBI STEAM OVEN

FV-ML75

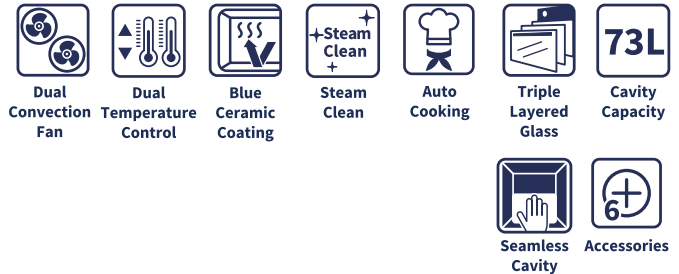
**RM 4,999\***

RCP: RM6,998

\*Add additional RM200 for purchase in EM.

# COMBI OVEN / FV-ML75

パワフルな熱で、  
豊かな食卓を。



## SPECIFICATIONS

Type Combi Oven Steam, Bake & Grill	Layered of Glass 3 (2 layers of Low-E glass)
Capacity [L] 73	Cavity Material Blue Ceramic Coating
No. of Program 24	Ampere required [A] (Based on 240V) 15
Rated Power Consumption [w] 3200	Gross Dimensions [mm] W595 x D550 x H595
Temperature Range [°C] 30 - 250	Cut-Out Dimensions [mm] W560 x D555 x H590
RCP WM RM6,998 EM RM7,198	

## COOKING FUNCTIONS



STEAM

- Low Temp Steam
- Mid temp Steam
- Hi Temp Steam



FRY

- Air Fry
- Steam Fry



STEW



BAKE

- Low Humidity Steam + Bake
- Mid Humidity Steam + Bake
- Hi Humidity Steam + Bake
- Top + Bottom
- Dual Temp Top + Bottom
- Top + Bottom + Fan
- Convection + Bottom
- Double Grill
- Convection

\* 2 years general warranty.

## ADVANCED FUNCTIONS



### Dual Convection Fan

Enhances thermal efficiency for even cooking.



### Dual Temperature Control

Separate settings for top and bottom heating elements for precise cooking control.



### Healthy Fry

Air fry and steam fry options for healthier cooking without oil.

## ACCESSORIES



Air Fry Tray

Wire Rack

Steam Tray

Baking Tray

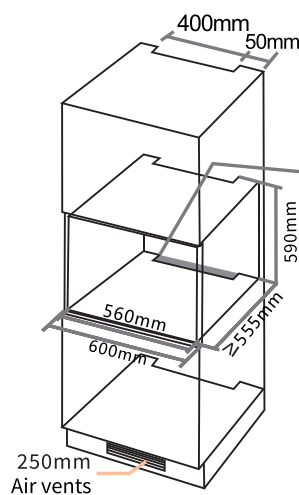
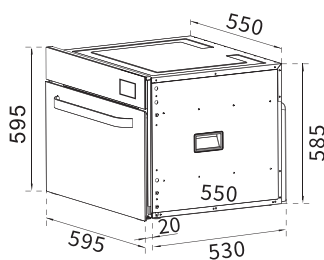


Water Dropper



Oven Glove

## INSTALLATION DRAWING



Air vents are used to prevent the oven from becoming stuffy, allowing for proper ventilation. Additionally, a small piece of mesh can be added to prevent cockroaches and other pests from entering.

