

Combination Steam Oven, 60cm, 18 Function

Series 7 | Contemporary

Stainless Steel



Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 18 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- With steam cooking, convection cooking, or a combination of both
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

DIMENSIONS

Height	458mm
Width	597mm
Depth	565mm

FEATURES & BENEFITS

COMBINATION COOKING

Give every ingredient the respect it deserves with combination steam cooking. Using a fusion of dry convection heat with variable amounts of steam, you can easily retain the delicate texture of ingredients like salmon and snapper, the vitamins and minerals of greens, or the depth of flavour of a perfect cut of meat.

MASTERY OF TEMPERATURE

Elevate your meals with the precise temperature and humidity control of steam cooking. Steam cooking has a gentler heat transfer into the food, so you get nutritious and delicious results that are moist and tender on the inside, crisp and flaky on the outside, all with minimal effort.

PRESERVE FLAVOUR AND NUTRIENTS

Cooking with steam creates dishes that are full of flavour, while preserving all the vitamins, minerals and textures of delicate ingredients, like fish and seafood. With five steam-only cooking functions, including Sous vide, Steam and Steam Proof, you can use steam to create healthier dishes that get the best out of each component on the plate.

MULTI-FUNCTION FLEXIBILITY

A truly multiple function oven where both steam-only and convection-only cooking mediums can stand on their own merits. You have the freedom to choose - whether it's dry heat or moist heat, or a combination of the two - each delivering different cooking results. A Wireless Temperature Sensor precisely

monitors cooking in real time, giving you complete control.

DESIGN FREEDOM

This Contemporary style oven has a stylish black finish with stainless steel contrasts, designed to help you achieve a kitchen aesthetic that suits your design style. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

SIZED TO SUIT

This compact 60cm Steam Oven can be placed almost anywhere. All Companion products can be installed at a convenient height to suit your kitchen design and preference.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners	•
Descal solution	2 sachets, Part 580925
Flat brushed baking tray	1
Grill rack	1 set
Large solid dish	1
Perforated large dish	1
Roasting dish	1
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1
Wired temperature sensor	1

Capacity

Shelf positions	4
Total capacity	55L
Usable capacity	45L
Water tank capacity	1.5L

Cleaning	Functions	Power requirements
Acid resistant graphite enamel	Air fry	Amperage 15A
Descalc cycle	Bake	Supply frequency 50Hz
Drying cycle	Fan bake	Supply voltage 220-240VACV
Removable oven door	Fan forced	Product dimensions
Removable oven door inner	Fan forced + High steam	Depth 565mm
Removable shelf runners	Fan forced + Low steam	Height 458mm
Removable water tank	Fan forced + Medium steam	Width 597mm
Steam clean (oven)	Fan grill	Safety
Controls	Grill	Balanced oven door
Adjustable audio and display	Number of functions 18	Control panel key lock
Audio feedback	Pizza bake	CoolTouch door
Automatic cooking/minute	Roast	Non-tip shelves
Automatic pre-set	Slow cook	Safety thermostat
Delay start	Sous vide	Warranty
Electronic clock	Steam	Parts and labour 2 years
Electronic oven control	Steam clean (oven)	SKU 82636
Guided cooking by food types	Steam defrost	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
Halogen lights	Steam proof	
Multi-language display	Vent bake	
UK English, US English,	Performance	
Precise electronic temperature	ActiveVent™ system	
Sabbath mode	AeroTech™ technology	
Soft open and close door	Automatic rapid pre-heat	
True convection oven	Grill power 3000W	
Turned stainless steel dials	SteamTechnology	
Wi-Fi connectivity	Temperature range 35°C - 230°C	
Wireless temperature sensor	Whisper quiet cooking	

Other product downloads available at fisherpaykel.com



Service & Warranty



Preliminary Specification Guide Steam Oven



A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 1300 650 590 **W**www.fisherpaykel.com