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Combination Steam Oven, 60cm, 23 Function

Series 9 | Minimal

Black Glass



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.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- With steam cooking, convection cooking, or a combination of both
- A Wireless Temperature Sensor precisely monitors cooking in real time

- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation
- Guided touchscreen cooking makes it simple to cook by food, function or recipe

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

With a matte black glass finish, this Minimal style oven blends seamlessly, enhancing your kitchen design without dominating it. It's understated and elegant, whether on its own or part of a matching appliance set. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

COOK WITH CONFIDENCE

Using the intuitive touchscreen interface, you can cook with a favourite method, a hero ingredient, or a go-to cooking function or recipe. Your oven will guide you through steps, or change temperature and heat type automatically, depending on your selection.

REHEAT AND RESTORE

Give your leftovers a new life by reheating foods with steam, which regenerates moisture levels so meals come out fresh and delicious. Use Steam Regenerate to reheat meals such as roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

SPECIFICATIONS

Accessories (included) Chromed shelf runners Descale solution 2 sachets, Part 580925 Flat brushed baking tray 1 Full extension telescopic 1 Grill rack 1 set Large solid dish

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Perforated large dish	1	Food probe	•	Steam	•
Perforated small dish	1	Guided cooking by food type	•	Steam clean (oven)	•
Roasting dish	1	Halogen lights	•	Steam defrost	•
Wire shelf	1	Multi-language display	UK English, US English,	Steam proof	
Wireless temperature sensor	1	Precise electronic temperature	ok English, 05 English,	Steam regenerate	•
Wileless temperature sensor	•	Sabbath mode		Vent bake	
Compaitu		Soft open and close door		Warm	
Capacity		True convection oven		vvaiiii	·
Shelf positions	4		•		
Total capacity	55L	Turned stainless steel dials	•	Performance	
Usable capacity	45L	Wi-Fi connectivity	•	ActiveVent™ system	•
Water tank capacity	1.5L	Wireless temperature sensor	•	AeroTech™ technology	•
				Automatic rapid pre-heat	•
Cleaning		Functions		Grill power	3000W
Acid resistant graphite enamel	•	Air fry	•	SteamTechnology	•
Descale cycle	•	Bake	•	Temperature range	35°C - 230°C
Drying cycle	•	Classic bake	•	Whisper quiet cooking	•
Removable oven door	•	Crisp regenerate	•		
Removable oven door inner	•	Fan bake	•	Power requirements	
Removable shelf runners	•	Fan forced	•	Amperage	15A
Removable water tank	•	Fan forced + High steam	•	Supply frequency	50Hz
Steam clean (oven)	•	Fan forced + Low steam	•	Supply voltage	220-250V
		Fan forced + Medium steam	•		
Controls		Fan grill	•	Product dimensions	
Adjustable audio and display	•	Grill	•	Depth	565mm
Audio feedback	•	Number of functions	23	Height	458mm
Automatic cooking/minute	•	Pastry Bake	•	Width	597mm
Automatic pre-set	•	Pizza bake	•		
Delay start	•	Roast	•	Safety	
Electronic clock	•	Slow cook	•	Advanced cooling system	
Electronic oven control	•	Sous vide	•	Balanced oven door	• •
2.553.61116 67611 66114/01				Balanced Oven door	•

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Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•
Warranty	
Parts and labour	2 years

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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

SKU

