

Combination Steam Oven, 60cm, 23 Function

Series 9 | Minimal

Grey 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 subtle grey 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 | 1 |

| | |
|-----------------------------|---|
| Perforated large dish | 1 |
| Perforated small dish | 1 |
| Roasting dish | 1 |
| Wire shelf | 1 |
| Wireless temperature sensor | 1 |

Capacity

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

Cleaning

| | |
|--------------------------------|---|
| Acid resistant graphite enamel | • |
| Descal cycle | • |
| Drying cycle | • |
| Removable oven door | • |
| Removable oven door inner | • |
| Removable shelf runners | • |
| Removable water tank | • |
| Steam clean (oven) | • |

Controls

| | |
|------------------------------|---|
| Adjustable audio and display | • |
| Audio feedback | • |
| Automatic cooking/minute | • |
| Automatic pre-set | • |
| Delay start | • |
| Electronic clock | • |
| Electronic oven control | • |

| | |
|--------------------------------|-------------------------|
| Food probe | • |
| Guided cooking by food type | • |
| Halogen lights | • |
| Multi-language display | UK English, US English, |
| Precise electronic temperature | • |
| Sabbath mode | • |
| Soft open and close door | • |
| True convection oven | • |
| Turned stainless steel dials | • |
| Wi-Fi connectivity | • |
| Wireless temperature sensor | • |

Functions

| | |
|---------------------------|----|
| Air fry | • |
| Bake | • |
| Classic bake | • |
| Crisp regenerate | • |
| Fan bake | • |
| Fan forced | • |
| Fan forced + High steam | • |
| Fan forced + Low steam | • |
| Fan forced + Medium steam | • |
| Fan grill | • |
| Grill | • |
| Number of functions | 23 |
| Pastry Bake | • |
| Pizza bake | • |
| Roast | • |
| Slow cook | • |
| Sous vide | • |

| | |
|--------------------|---|
| Steam | • |
| Steam clean (oven) | • |
| Steam defrost | • |
| Steam proof | • |
| Steam regenerate | • |
| Vent bake | • |
| Warm | • |

Performance

| | |
|--------------------------|--------------|
| ActiveVent™ system | • |
| AeroTech™ technology | • |
| Automatic rapid pre-heat | • |
| Grill power | 3000W |
| SteamTechnology | • |
| Temperature range | 35°C - 230°C |
| Whisper quiet cooking | • |

Power requirements

| | |
|------------------|----------|
| Amperage | 15A |
| Supply frequency | 50Hz |
| Supply voltage | 220-250V |

Product dimensions

| | |
|--------|-------|
| Depth | 565mm |
| Height | 458mm |
| Width | 597mm |

Safety

| | |
|-------------------------|---|
| Advanced cooling system | • |
| Balanced oven door | • |

- Control panel key lock •
- CoolTouch door •
- Non-tip shelves •
- Safety thermostat •



A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 1300 650 590 W www.fisherpaykel.com

Warranty

Parts and labour **2 years**

SKU 82596

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