

60cm Series 9 Minimal Handleless Compact Combi- Steam Oven

Minimal



With its sleek handleless design, this Combination Steam Oven offers precise control and uniform temperature across its 23 functions to effortlessly create healthy and delicious dishes.

- Handleless oven design ensures smooth, uninterrupted lines in your kitchen cabinetry for a cohesive look
- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- Help reduce food waste by rejuvenating leftovers with steam for fresh-tasting roasts, and risottos and more
- Designed to pair with our companion products such as Vacuum Seal Drawers

DIMENSIONS

Height	458 mm
Width	596 mm
Depth	565 mm

FEATURES & BENEFITS

Handleless Design

Effortlessly open and close your oven with a gentle press of a button, ensuring convenience and smooth operation in the kitchen. Moving away from traditional oven doors, this model is an ideal match for kitchens with a continuous, handle-free design, ensuring a seamless flow across the cabinetry.

Cook With Confidence

Using the large 5" touchscreen you can select a cooking method or hero ingredient and your oven will provide heat type and temperature recommendations for perfect results. For added versatility, you can also select your go-to cooking functions.

Sized To Suit

The compact height of this combi steam oven allows for versatile placement. You have the flexibility to install at a convenient height to suit your kitchen design and preference.

Mastery Of Temperature

Steam enhances the transfer of heat, and when combined with convection it delivers exceptional texture and optimises browning, creating perfect results from everyday meals to signature creations.

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.

Reheat And Restore

Give your leftovers a new life with our Steam Regenerate function, ensuring meals like roast chicken and risotto retain freshness and flavour. For that just-baked quality in pastries, bread, and pizza, use Crisp Regenerate for the perfect reheat that keeps every bite deliciously crispy.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners	•
Descale solution	2
Flat brushed baking tray	1
Full extension sliding shelves	1
Grill rack	1 set
Large steam dish	1
Perforated large steam dish	1
Perforated small steam dish	1
Roasting dish	1
Wire shelf	1
Wired temperature sensor	1

Capacity

Shelf positions	4
Total capacity	55 L
Usable capacity	45 L
Water tank capacity	1.4L

Cleaning

Acid resistant graphite enamel	•
Descale cycle	•
Drying cycle	•
Easy to clean interior	•
Removable oven door	•

Removable oven door inner glass	•	Fan forced + High steam	•	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
Removable side ladders	•	Fan forced + Low steam	•	
Removable water tank	•	Fan forced + Medium steam	•	
Steam clean (oven)	•	Fan grill	•	
		Grill	•	
		Pastry Bake	•	Other product downloads available at fisherpaykel.com
Controls		Pizza bake	•	
Adjustable audio and display settings	•	Roast	•	
Audio feedback	•	Slow cook	•	
Automatic cooking/minute timer	•	Sous vide	•	
Automatic pre-set temperatures	•	Steam	•	
Celsius/Fahrenheit temperature	•	Steam defrost	•	
Delay start	•	Steam proof	•	
Electronic capacitive touch controls	•	Steam regenerate	•	
Electronic clock	•	Vent bake	•	
Electronic oven control	•	Warm	•	
Guided cooking by food type and recipes	•			↓ DXF
Handle-free design	•			↓ DWG
Internal Light	•	Performance		↓ Installation Guide (English)
Multi-language display	true	AeroTech™ technology	•	↓ Installation Guide (Chinese)
Soft close doors	•	Automatic rapid pre-heat	•	↓ Planning Guide (English)
Temperature sensor	•	Temperature range	35 - 230	↓ Planning Guide (Chinese)
Touch control glass interface	•			↓ Revit
True convection oven	•			↓ Rhino
Wireless temperature sensor compatible	•	Product dimensions		↓ Restriction of the Use of Hazardous Substances (Chinese)
		Depth	565 mm	↓ SketchUp
		Height	458 mm	↓ User Guide (English)
		Width	596 mm	↓ User Guide (Chinese)
Functions				
Air fry	•			
Bake	•			
Classic bake	•			
Crisp regenerate	•	SKU	82593	
Fan bake	•			
Fan forced	•			

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.

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.