

60cm Series 9 Contemporary Compact Combi-Steam Oven

Contemporary



- 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
 - Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation
 - Intuitive touchscreen provides cooking guidance for perfect results across a wide range of foods

DIMENSIONS

Height	458 mm
Width	596 mm
Depth	565 mm

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. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).
- 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.
- 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.
- 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 | • |
| Descalc solution | 2 sachets, Part 580925 |
| Flat brushed baking tray | 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 capacity1.5L

Cleaning

- Acid resistant graphite enamel
- Descale cycle
- Drying cycle
- Removable oven door
- Removable oven door inner glass
- Removable side ladders
- Removable water tank
- Steam clean (oven)

Connected Features

Cyber security updates until09 / 10 / 2030

Controls

- Adjustable audio and display settings
- Audio feedback
- Automatic cooking/minute timer
- Automatic pre-set temperatures
- Delay start
- Electronic oven control
- Guided cooking by food type and recipes
- Internal Light
- Intuitive touchscreen display
- Multi-language displayUK English
- Sabbath mode with Mehadrin certification
- Smart appliance
- Soft close doors
- Temperature sensor
- Turned stainless steel dials with illuminated halos

Wireless temperature sensor compatible

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 functions23
- 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 power3000 W

SteamTechnology

Temperature range35°C - 230°C

Power requirements

Amperage15 A
Supply frequency50 Hz
Supply voltage220-240 V

Product dimensions

Depth565 mm
Height458 mm
Width596 mm

Safety

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

SKU84938

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

Other product downloads available at fisherpaykel.com

-  DXF
-  DXF
-  DWG
-  DWG
-  Installation Guide (English)
-  Planning Guide - 60cm Contemporary Stainless Steel (English)
-  Revit
-  Revit
-  Rhino
-  Rhino
-  SketchUp
-  SketchUp
-  User Guide (English)

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.



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