

60cm Series 9 Minimal Compact Steam Oven

Minimal



With its refined Minimal design, this compact Steam oven offers method-led steam cooking.

- Create perfect results with precise cooking methods, including Steam and Sous Vide, via the large 6.8" touchscreen
- Simple maintenance with a Dry Cycle to remove moisture inside the oven after steaming
- Compact 55L total capacity, designed to match our Minimal style appliances for the ultimate kitchen solution
- Monitor cooking progress remotely with Wi-Fi and Haier Smart Home app

DIMENSIONS

Height	458 mm
Width	596 mm
Depth	565 mm

FEATURES & BENEFITS

Exceptional Performance
Offering a range of Steam cooking methods, this oven provides exceptional precision and versatility for healthy, flavourful cooking. Guided by a deep understanding of the science of cooking, we've mastered the balance of heat and humidity to deliver specialised steam cooking and bring out the full potential of every ingredient. The compact 55L capacity, four shelf positions, and full-extension sliding shelf make family meals and entertaining effortless.

Enhance Flavour, Preserve Nutrients
Cooking with Steam creates a gentle, precisely controlled environment that preserves delicate textures. For a main course that delights the senses, Salmon proteins stay relaxed, keeping fillets glossy and full of natural flavour, while the cell walls of Asparagus are softened just enough to retain a crisp bite and vibrant colour. To finish, Crème Caramel is surrounded with even heat for a smooth, silky texture and uniform colour.

Considered Design
Every detail of our Minimal style appliances has been meticulously designed. With a black glass finish, refined handle, and intuitive 6.8" touchscreen, every element aligns beautifully. Create your ultimate kitchen solution with our range of ovens and companion products, creating a seamless and cohesive look when installed side by side or stacked — with perimeter gaps as small as 2mm. The perfect pairing of style and precision for your kitchen.

Effortless Cleaning

With Steam Clean, gentle steam lifts away stubborn spills, while the Dry Cycle efficiently removes residual moisture, leaving the oven ready for your next dish. The redesigned door showcases remarkable engineering — a gentle push lifts the glass out smoothly, making deep cleaning simple and satisfying.

Multi-Functional Accessories
Thoughtfully designed accessories expand your cooking possibilities. The three Steam Dishes cater for everything from delicate vegetables to steaming full meals, while the Wired Temperature Sensor helps achieve precise cooking results by monitoring food temperature in real time.

Connect and Control
Connected cooking brings intelligence and ease to your kitchen. With Wi-Fi and the Haier Smart Home app, you can monitor and control your oven remotely, receive real time notifications, and access helpful guidance. Voice control with Xiao You offers hands free convenience — simply speak to a connected device to open the door. For precise and confident cooking, our temperature sensors provide guidance to help you achieve perfect results.

Engineered for Life
Built for enduring performance, our Ovens undergo intensive testing equivalent to 7,300 hours or 20 years of real-world use, delivering durability you can rely on.

SPECIFICATIONS

Accessories (included)	
Descale solution	2 sachets, Part 580925
Full extension sliding shelves	1
Large steam dish	1
Perforated large steam dish	1
Perforated small steam dish	1
Wire shelf	1
Wired temperature sensor	1

Capacity		Interface type	6.8" touchscreen	Product dimensions	
Total capacity	55 L	Internal Light	•	Depth	565 mm
Usable capacity	45 L	Intuitive touchscreen display	•	Height	458 mm
Water tank capacity	670ml	Multi-language display	true	Width	596 mm
		Smart appliance	•		
		Soft close doors	•		
		Wireless temperature sensor compatible	•		
Cleaning				Safety	
Acid resistant graphite enamel	•			Control panel key lock	•
Descale cycle	•	Functions			
Drying cycle	•	Number of functions	3		
Removable oven door	•	Sous vide	•	SKU	86051
Removable oven door inner glass	•	Steam	•		
Removable side ladders	•	Steam regenerate	•		
Removable water tank	•				
Steam clean (oven)	•				
		Performance			
Connected Features		ActiveVent™ system	•		
Alerts and notifications	•	AeroTech™ technology	•		
Education and onboarding	•	Automatic rapid pre-heat	•	Other product downloads available at fisherpaykel.com	
Monitoring	•	Method Cooking	•		
Remote operation	•	Steam Assist	•	↓ Care & Maintenance (Chinese)	
Software updates	•	SteamTechnology	•	↓ Care & Maintenance (English)	
		Temperature range	35ℳC - 100ℳC	↓ First Use (English)	
				↓ First Use (Chinese)	
Controls				↓ Installation Considerations (English, Chinese)	
Adjustable audio and display settings	•	Power requirements		↓ Installation Guide (English)	
Audio feedback	•	Connection type	Flex cord	↓ Installation Guide (Chinese)	
Automatic cooking/minute timer	•	Dedicated circuit	16 A	↓ Planning Guide - 60cm Series 9 Minimal (English)	
Automatic pre-set temperatures	•	Power cord length	1.5m	↓ Planning Guide - 60cm Series 9 Minimal (Chinese)	
Celsius/Fahrenheit temperature	•	Rated power	1900-2200 W	↓ Restriction of the Use of Hazardous Substances (Chinese)	
Delay start	•	Supply frequency	50 Hz	↓ Safety & Warnings (English)	
Electronic oven control	•	Supply voltage	220-240 V	↓ Safety & Warnings (Chinese)	
Guided touchscreen cooking	•				
				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.