

# 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	596mm
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

Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Flat brushed baking tray	1
Grill rack	1 set
Large solid dish	1
Perforated large dish	1

Perforated small dish	1	Guided cooking by food type	•	Steam regenerate	•
Roasting dish	1	Halogen lights	•	Vent bake	•
Wire shelf	1	Multi-language display	UK English, US English,	Warm	•
		Soft close doors	•		
		True convection oven	•	Performance	
Capacity		Turned stainless steel dials	•	ActiveVent System	•
Shelf positions	4	Wireless temperature sensor	•	AeroTech Technology	•
Total capacity	55L			Automatic rapid pre-heat	•
Usable capacity	45L			Grill power	3000W
Water tank capacity	1.5L			SteamTechnology	•
		Functions		Temperature range	35°C - 230°C
		Air fry	•	Whisper quiet cooking	•
		Bake	•		
Cleaning		Classic bake	•	Power requirements	
Acid resistant graphite enamel	•	Crisp regenerate	•	Amperage	15A
Descale cycle	•	Fan bake	•	Supply frequency	50Hz
Drying cycle	•	Fan forced	•	Supply voltage	220-250V
Removable oven door	•	Fan forced + High steam	•		
Removable oven door inner	•	Fan forced + Low steam	•	Product dimensions	
Removable shelf runners	•	Fan forced + Medium steam	•	Depth	565mm
Removable water tank	•	Fan grill	•	Height	458mm
Steam clean (oven)	•	Grill	•	Width	596mm
		Number of functions	23		
Controls		Pastry Bake	•	Safety	
Adjustable audio and display	•	Pizza bake	•	Balanced oven door	•
Audio feedback	•	Roast	•	Control panel key lock	•
Automatic cooking/minute	•	Slow cook	•	CoolTouch door	•
Automatic pre-set	•	Sous vide	•	Non-tip shelves	•
Certified Sabbath mode	•	Steam	•	Safety thermostat	•
Delay start	•	Steam clean (oven)	•		
Electronic clock	•	Steam defrost	•		
Electronic oven control	•	Steam proof	•		
Food probe	•				

<b>Warranty</b>	
Parts and labour	<b>2 years</b>

SKU	82600
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