

24" Series 9 Contemporary Compact Combi-Steam Oven

Contemporary

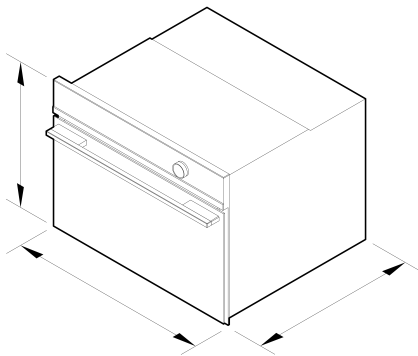


Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 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
- Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

Height	18 "
Width	23 5/8 "
Depth	22 1/4 "



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 flavor 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 Flavor And Nutrients

Cooking with steam creates dishes that are full of flavor, 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 intuitive touchscreen interface, you can cook with a favorite 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)

Broil pan	1
Broil rack	1

Chromed shelf runners	•	Electronic oven control	•	Steam proof	•
Descale solution	2 sachets, Part 580925	Guided cooking by food type and recipes	•	Steam regenerate	•
Large steam dish	1	Internal Light	•	True Aero	•
Perforated large steam dish	1	Intuitive touchscreen display	•	Vent bake	•
Perforated small steam dish	1	Multi-language display	UK English	Warm	•
Wire shelf	1	Sabbath mode with Star K certification	•		
Wired temperature sensor	1	Smart appliance	•		
		Soft close doors	•	Performance	
		Temperature sensor	•	ActiveVent™ system	•
		True convection oven	•	AeroTech™ technology	•
		Turned stainless steel dials with illuminated halos	•	Automatic rapid pre-heat	•
		Wireless temperature sensor compatible	•	SteamTechnology	•
				Temperature range	95°F – 445°F
				Whisper Quiet Cooking	•
Capacity		Functions			
Shelf positions	4	Air fry	•	Power Requirements	
Total capacity	1.9 cu ft	Bake	•	Amperage	16.6 - 19.4 A
Usable capacity	1.6 cu ft	Classic bake	•	Supply frequency	60 Hz
Water tank capacity	50.7	Crisp regenerate	•	Supply voltage	208 - 240 V
		Fan bake	•		
		Fan forced + High steam	•		
		Fan forced + Low steam	•	Product Dimensions	
		Fan forced + Medium steam	•	Depth	22 1/4 "
		Fan grill	•	Height	18 "
		Maxi Broil	•	Width	23 5/8 "
		Number of functions	23		
		Pastry Bake	•		
		Pizza bake	•		
		Roast	•	Safety	
		Slow cook	•	ADA compliant	•
		Sous vide	•	Balanced oven door	•
		Steam	•	Control panel key lock	•
		Steam clean (oven)	•	CoolTouch door	•
		Steam defrost	•	Non-tip shelves	•
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)	•				
Controls					
Adjustable audio and display settings	•				
Audio feedback	•				
Automatic cooking/minute timer	•				
Automatic pre-set temperatures	•				
Delay start	•				
Electronic clock	•				

Safety thermostat •

SKU 82609

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

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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- [↓](#) User Guide (English)
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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.