

60cm Series 7 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.
- 18 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
 - With steam cooking, convection cooking, or a combination of both
 - Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

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.

Sized To Suit
This compact 60cm Steam Oven can be placed almost anywhere. All Companion products can be installed at a convenient height to suit your kitchen design and preference.

SPECIFICATIONS

Accessories (included)	
Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Flat brushed baking tray	1
Grill rack	1 set
Large steam dish	1
Perforated large steam dish	1
Roasting dish	1
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1

Capacity	
Shelf positions	4
Total capacity	55 L
Usable capacity	45 L
Water tank capacity	1.5L

Cleaning	
Acid resistant graphite enamel	•
Descale cycle	•
Drying cycle	•
Removable oven door	•
Removable oven door inner glass	•
Removable side ladders	•

Removable water tank		Fan forced		Depth	565 mm
Steam clean (oven)		Fan forced + High steam		Height	458 mm
		Fan forced + Low steam		Width	596 mm
		Fan forced + Medium steam			
		Fan grill			
		Grill		Safety	
Consumption		Number of functions	18	Balanced oven door	
Energy rating	A+	Pizza bake		Control panel key lock	
Energy usage	0.78kWh/cycle	Roast		CoolTouch door	
In-use energy carbon emissions estimate	0.2kgCO ₂ e/cycle	Slow cook		Non-tip shelves	
		Sous vide		Safety thermostat	
		Steam			
		Steam clean (oven)			
		Steam defrost			
		Steam proof		SKU	82638
		Vent bake			
				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	
Controls		Performance		Other product downloads available at fisherpaykel.com	
Adjustable audio and display settings		ActiveVent™ system		↓ DXF	
Audio feedback		AeroTech™ technology		↓ Declaration of Conformity (English)	
Automatic cooking/minute timer		Automatic rapid pre-heat		↓ DWG	
Automatic pre-set temperatures		Grill power	3000 W	↓ Energy Label	
Delay start		SteamTechnology		↓ Product Information Sheet	
Electronic clock		Temperature range	35°C – 230°C	↓ Revit	
Electronic oven control		Whisper Quiet Cooking		↓ Rhino	
Guided cooking by food types				↓ SketchUp	
Internal Light				↓ User Guide (English)	
Multi-language display	UK English				
Sabbath mode with Federation of Synagogues certification		Power requirements			
Smart appliance		Amperage	15 A		
Soft close doors		Supply frequency	50 Hz		
True convection oven		Supply voltage	220-240VAC V		
Turned stainless steel dials with illuminated halos					
Wireless temperature sensor compatible					
Functions		Product dimensions			
Air fry					
Bake					
Fan bake					

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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