

60cm Series 7 Minimal Compact Combi-Steam Oven

Minimal



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 597 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

With a subtle grey 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.

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		•	Functions		•	Supply frequency	50 Hz
Removable oven door		•	Air fry		•	Supply voltage	220-240 V
Removable oven door inner glass		•	Bake		•		
Removable side ladders		•	Fan bake		•	Product dimensions	
Removable water tank		•	Fan forced		•	Depth	565 mm
Steam clean (oven)		•	Fan forced + High steam		•	Height	458 mm
			Fan forced + Low steam		•	Width	597 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		•		
Controls			Steam clean (oven)		•		
Adjustable audio and display settings		•	Steam defrost		•		
Audio feedback		•	Steam proof		•		
Automatic cooking/minute timer		•	Vent bake		•		
Automatic pre-set temperatures		•				SKU	82631
Delay start		•					
Electronic clock		•					
Electronic oven control		•	Performance			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	
Guided cooking by food types		•	ActiveVent™ system		•		
Internal Light		•	AeroTech™ technology		•		
Multi-language display	UK English		Automatic rapid pre-heat		•	Other product downloads available at fisherpaykel.com	
Sabbath mode with Federation of Synagogues certification		•	Grill power	3000 W		↓ DXF	
Smart appliance		•	SteamTechnology		•	↓ Declaration of Conformity (English)	
Soft close doors		•	Temperature range	35ℳC – 230ℳC		↓ DWG	
True convection oven		•	Whisper Quiet Cooking		•	↓ Energy Label	
Turned stainless steel dials with illuminated halos		•				↓ Planning Guide - 60cm Minimal Series 7 (English)	
Wireless temperature sensor compatible		•				↓ Product Information Sheet	
			Power requirements				
			Amperage	15 A			

- ↓ Revit
- ↓ Rhino
- ↓ 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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