

# 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. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.
- Design Freedom**  
With a subtle 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.

**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                                | •          | Roast                    | •            | Control panel key lock | •     |
| Steam clean (oven)                                  | •          | Slow cook                | •            | CoolTouch door         | •     |
|                                                     |            | Sous vide                | •            | Non-tip shelves        | •     |
|                                                     |            | Steam                    | •            | Safety thermostat      | •     |
|                                                     |            | Steam clean (oven)       | •            |                        |       |
| Controls                                            |            | Steam defrost            | •            |                        |       |
| Adjustable audio and display settings               | •          | Steam proof              | •            |                        |       |
| Audio feedback                                      | •          | Vent bake                | •            | SKU                    | 82628 |
| Automatic cooking/minute timer                      | •          |                          |              |                        |       |
| Automatic pre-set temperatures                      | •          |                          |              |                        |       |
| Certified Sabbath mode                              | •          | Performance              |              |                        |       |
| Delay start                                         | •          | ActiveVent™ system       | •            |                        |       |
| Electronic clock                                    | •          | AeroTech™ technology     | •            |                        |       |
| Electronic oven control                             | •          | Automatic rapid pre-heat | •            |                        |       |
| Guided cooking by food types                        | •          | Grill power              | 3000 W       |                        |       |
| Internal Light                                      | •          | SteamTechnology          | •            |                        |       |
| Multi-language display                              | UK English | Temperature range        | 35ℳC – 230ℳC |                        |       |
| Soft close doors                                    | •          | Whisper quiet cooking    | •            |                        |       |
| True convection oven                                | •          |                          |              |                        |       |
| Turned stainless steel dials with illuminated halos | •          |                          |              |                        |       |
| Wireless temperature sensor compatible              | •          | Power requirements       |              |                        |       |
|                                                     |            | Amperage                 | 15 A         |                        |       |
|                                                     |            | Supply frequency         | 50 Hz        |                        |       |
|                                                     |            | Supply voltage           | 220-240 V    |                        |       |
| Functions                                           |            | Product dimensions       |              |                        |       |
| Air fry                                             | •          | Depth                    | 565 mm       |                        |       |
| Bake                                                | •          | Height                   | 458 mm       |                        |       |
| Fan bake                                            | •          | Width                    | 597 mm       |                        |       |
| Fan forced                                          | •          |                          |              |                        |       |
| Fan forced + High steam                             | •          | Safety                   |              |                        |       |
| Fan forced + Low steam                              | •          | Balanced oven door       | •            |                        |       |
| Fan forced + Medium steam                           | •          |                          |              |                        |       |
| Fan grill                                           | •          |                          |              |                        |       |
| Grill                                               | •          |                          |              |                        |       |
| Number of functions                                 | 18         |                          |              |                        |       |
| Pizza 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

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- [↓](#) DXF
- [↓](#) DWG
- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (Chinese)
- [↓](#) Planning Guide - 60cm Minimal Series 7 (English)
- [↓](#) Restriction of the Use of Hazardous Substances (Chinese)
- [↓](#) User Guide (English)
- [↓](#) User Guide (Chinese)

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.