

# Combination Steam Oven, 60cm, 18 Function

Series 7 | Contemporary

Stainless Steel



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	458mm
Width	597mm
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. 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

Chromed shelf runners	•
Descal solution	2 sachets, Part 580925
Flat brushed baking tray	1
Grill rack	1 set
Large solid dish	1
Perforated large dish	1
Roasting dish	1
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1

### Capacity

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

<b>Cleaning</b>		Bake	•	Supply frequency	<b>50Hz</b>
Acid resistant graphite enamel	•	Fan bake	•	Supply voltage	<b>220-240VACV</b>
Descale cycle	•	Fan forced	•	<hr/>	
Drying cycle	•	Fan forced + High steam	•	<b>Product dimensions</b>	
Removable oven door	•	Fan forced + Low steam	•	Depth	<b>565mm</b>
Removable oven door inner	•	Fan forced + Medium steam	•	Height	<b>458mm</b>
Removable shelf runners	•	Fan grill	•	Width	<b>597mm</b>
Removable water tank	•	Grill	•	<hr/>	
Steam clean (oven)	•	Number of functions	<b>18</b>	<b>Safety</b>	
<hr/>		Pizza bake	•	Balanced oven door	•
<b>Controls</b>		Roast	•	Control panel key lock	•
Adjustable audio and display	•	Slow cook	•	CoolTouch door	•
Audio feedback	•	Sous vide	•	Non-tip shelves	•
Automatic cooking/minute	•	Steam	•	Safety thermostat	•
Automatic pre-set	•	Steam clean (oven)	•	<hr/>	
Delay start	•	Steam defrost	•	<b>Warranty</b>	
Electronic clock	•	Steam proof	•	Parts and labour	<b>2 years</b>
Electronic oven control	•	Vent bake	•	<hr/>	
Guided cooking by food types	•	<hr/>		SKU	<b>82636</b>
Halogen lights	•	<b>Performance</b>		<hr/>	
Multi-language display	<b>UK English, US English,</b>	ActiveVent™ system	•	<p>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 &amp; Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. ? Fisher &amp; Paykel Appliances Ltd 2020</p>	
Sabbath mode with Mehadrin	•	AeroTech™ technology	•		
Soft close doors	•	Automatic rapid pre-heat	•		
True convection oven	•	Grill power	<b>3000W</b>		
Turned stainless steel dials	•	SteamTechnology	•		
Wi-Fi connectivity	•	Temperature range	<b>35°C - 230°C</b>		
Wireless temperature sensor	•	Whisper quiet cooking	•	<hr/>	
<hr/>		<b>Power requirements</b>			
<b>Functions</b>		Amperage	<b>15A</b>		
Air fry	•				

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Other product downloads available at [fisherpaykel.com](http://fisherpaykel.com)



Service & Warranty



User Guide Combination Steam Oven



Installation Guide Combination Steam Oven



Preliminary Specification Guide Steam Oven



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