

24" Series 9 Minimal 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**

- With a reflective black glass finish, this Contemporary style oven is well-suited to a variety of kitchen designs. It's distinctive and timeless, whether on its own or part of a matching appliance set. 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 | • |
| Descale solution | 2 sachets, Part 580925 |
| Large steam dish | 1 |
| Perforated large steam dish | 1 |
| Perforated small steam dish | 1 |
| Wire shelf | 1 |
| Wired temperature sensor | 1 |
- ### Capacity
- | | |
|---------------------|-----------|
| Shelf positions | 4 |
| Total capacity | 1.9 cu ft |
| Usable capacity | 1.6 cu ft |
| Water tank capacity | 50.7 |

Cleaning		Wireless temperature sensor compatible	•	SteamTechnology	•
Acid resistant graphite enamel	•			Temperature range	95°F – 445°F
Descale cycle	•			Whisper Quiet Cooking	•
Drying cycle	•	Functions			
Removable oven door	•	Air fry	•	Power requirements	
Removable oven door inner glass	•	Bake	•	Amperage	16.6 - 19.4 A
Removable side ladders	•	Classic bake	•	Supply frequency	60 Hz
Removable water tank	•	Crisp regenerate	•	Supply voltage	208 - 240 V
Steam clean (oven)	•	Fan bake	•		
		Fan forced + High steam	•		
		Fan forced + Low steam	•		
		Fan forced + Medium steam	•	Product dimensions	
Consumption		Fan grill	•	Depth	22 1/4 "
Energy usage	193kWh/year	Maxi Broil	•	Height	18 "
In-use energy carbon emissions estimate	22.3kgCO2e/year	Number of functions	23	Width	23 5/8 "
		Pastry Bake	•		
		Pizza bake	•		
Controls		Roast	•	Safety	
Adjustable audio and display settings	•	Slow cook	•	Balanced oven door	•
Audio feedback	•	Sous vide	•	Control panel key lock	•
Automatic cooking/minute timer	•	Steam	•	CoolTouch door	•
Automatic pre-set temperatures	•	Steam clean (oven)	•	Non-tip shelves	•
Delay start	•	Steam defrost	•	Safety thermostat	•
Electronic clock	•	Steam proof	•		
Electronic oven control	•	Steam regenerate	•		
Guided cooking by food type and recipes	•	True Aero	•		
Internal Light	•	Vent bake	•	SKU	82963
Intuitive touchscreen display	•	Warm	•		
Multi-language display	UK English				
Sabbath mode with Star K certification	•				
Smart appliance	•	Performance			
Soft close doors	•	ActiveVent™ system	•		
Temperature sensor	•	AeroTech™ technology	•		
True convection oven	•	Automatic rapid pre-heat	•		
Turned stainless steel dials with illuminated halos	•				

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

Other product downloads available at fisherpaykel.com

- [↓](#) Energy Label (English, Canadian French)
- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (Canadian French)
- [↓](#) Installation Guide (Spanish)
- [↓](#) Right To Repair Declaration (English, Canadian French)
- [↓](#) User Guide (English)
- [↓](#) User Guide (Canadian French)

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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