

# Combination Steam Oven, 60cm, 23 Function

Series 9 | Contemporary

Black Glass



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

<b>Height</b>	<b>458mm</b>
<b>Width</b>	<b>596mm</b>
<b>Depth</b>	<b>565mm</b>

## 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 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 favourite 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

Chromed shelf runners		•
Descal solution	<b>2 sachets, Part 580925</b>	
Flat brushed baking tray		1
Grill rack		<b>1 set</b>
Large solid dish		1
Perforated large dish		1
Perforated small dish		1
Roasting dish		1

Wire shelf	1
Wired temperature sensor	1

**Capacity**

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

**Cleaning**

Acid resistant graphite enamel	•
Descalc cycle	•
Drying cycle	•
Removable oven door	•
Removable oven door inner	•
Removable shelf runners	•
Removable water tank	•
Steam clean (oven)	•

**Controls**

Adjustable audio and display	•
Audio feedback	•
Automatic cooking/minute	•
Automatic pre-set	•
Delay start	•
Electronic clock	•
Electronic oven control	•
Food probe	•
Guided cooking by food type	•
Halogen lights	•

Intuitive touchscreen display	•
Multi-language display	UK English, US English,
Sabbath mode with Mehadrin	•
Soft close doors	•
Turned stainless steel dials	•
Wi-Fi connectivity	•
Wireless temperature sensor	•

**Functions**

Air fry	•
Bake	•
Classic bake	•
Crisp regenerate	•
Fan bake	•
Fan forced	•
Fan forced + High steam	•
Fan forced + Low steam	•
Fan forced + Medium steam	•
Fan grill	•
Grill	•
Number of functions	23
Pastry Bake	•
Pizza bake	•
Roast	•
Slow cook	•
Sous vide	•
Steam	•
Steam clean (oven)	•
Steam defrost	•
Steam proof	•

Steam regenerate	•
Vent bake	•
Warm	•

**Performance**

ActiveVent™ system	•
AeroTech™ technology	•
Automatic rapid pre-heat	•
Grill power	3000W
SteamTechnology	•
Temperature range	35°C - 230°C

**Power requirements**

Amperage	15A
Supply frequency	50Hz
Supply voltage	220-240V

**Product dimensions**

Depth	565mm
Height	458mm
Width	596mm

**Safety**

Balanced oven door	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•

**Warranty**

Parts and labour **2 years**

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SKU 82962

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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

**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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**Other product downloads available at fisherpaykel.com**

- [↓](#) Service & Warranty
- [↓](#) User Guide Combination Steam Oven
- [↓](#) Installation Guide Combination Steam Oven



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