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# Combination Steam Oven, 60cm, 18 Function

Series 7 | Minimal

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.

- 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. 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 Chromed shelf runners 2 sachets, Part 580925 Descale solution Flat brushed baking trav Grill rack 1 set Large solid dish Perforated large dish Roasting dish Step down wire shelf Telescopic sliding runners 1 set Wire shelf Capacity Shelf positions Total capacity 55L Usable capacity 45L Water tank capacity 1.5L

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Cleaning		Wi-Fi connectivity	•	Temperature range	35°C - 230°C	
Acid resistant graphite enamel	•	Wireless temperature sensor	•	Whisper quiet cooking	•	
Descale cycle	•					
Drying cycle	•	Functions		Power requirements		
Removable oven door	•	Air fry	•	Amperage	15A	
Removable oven door inner	•	Bake	•	Supply frequency	50Hz	
Removable shelf runners	•	Fan bake	•	Supply voltage	220-240V	
Removable water tank	•	Fan forced	•			
Steam clean (oven)	•	Fan forced + High steam	•	Product dimensions		
		Fan forced + Low steam	•	Depth	565mm	
Consumption		Fan forced + Medium steam	•	Height	458mm	
Energy rating	A+	Fan grill	•	Width	597mm	
Energy usage	0.78kWh/cycle	Grill	•			
In-use energy carbon	0.2kgCO2e/cycle	Number of functions	18	Safety		
		Pizza bake	•	Balanced oven door		
Controls		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)	•	carety the mountain		
Delay start	•	Steam defrost	•	Warranty		
Electronic clock	•	Steam proof	•	Parts and labour	5 years	
Electronic oven control	•	Vent bake	•	rates and labour	5 years	
Guided cooking by food types	•					
Halogen lights	•	Performance		SKU	82628	
Multi-language display	UK English, US English,	ActiveVent™ system	•			
Sabbath mode with Federation	•	AeroTech™ technology	•			
Soft close doors	•	Automatic rapid pre-heat	•	The product dimensions and specifications in this page apply to the specific product		
True convection oven	•	Grill power	3000W	and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher &		
Turned stainless steel dials	•	StaamTachnology		Paykel's Customer Care Centre to ensure this page correctly describes the model		

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#### 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.

