

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. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

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	•	Fan grill	•	Safety	
Removable oven door	•	Grill	•	Balanced oven door	•
Removable oven door inner glass	•	Number of functions	18	Control panel key lock	•
Removable side ladders	•	Pizza bake	•	CoolTouch door	•
Removable water tank	•	Roast	•	Non-tip shelves	•
Steam clean (oven)	•	Slow cook	•	Safety thermostat	•
		Sous vide	•		
		Steam	•		
		Steam clean (oven)	•		
		Steam defrost	•	SKU	82626
		Steam proof	•		
		Vent bake	•		
Controls					
Adjustable audio and display settings	•				
Audio feedback	•				
Automatic cooking/minute timer	•				
Automatic pre-set temperatures	•				
Certified Sabbath mode	•				
Delay start	•	Performance			
Electronic clock	•	ActiveVent™ system	•		
Electronic oven control	•	AeroTech™ technology	•		
Guided cooking by food types	•	Automatic rapid pre-heat	•	Other product downloads available at fisherpaykel.com	
Internal Light	•	Grill power	3000 W		
Multi-language display	UK English	SteamTechnology	•	↓	DXF
Soft close doors	•	Temperature range	35ℳC – 230ℳC	↓	DWG
True convection oven	•	Whisper Quiet Cooking	•	↓	Installation Guide (English)
Turned stainless steel dials with illuminated halos	•				
Wireless temperature sensor compatible	•				
Functions		Power requirements			
Air fry	•	Amperage	15 A		
Bake	•	Supply frequency	50 Hz		
Fan bake	•	Supply voltage	220-240 V		
Fan forced	•				
Fan forced + High steam	•	Product dimensions			
Fan forced + Low steam	•	Depth	565 mm		
Fan forced + Medium steam	•	Height	458 mm		
		Width	597 mm		

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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