

60cm Series 9 Contemporary 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	458 mm
Width	596 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

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.

Cook With Confidence

Using the large 5" touchscreen you can select a cooking method or hero ingredient and your oven will provide heat type and temperature recommendations for perfect results. For added versatility, you can also select your go-to cooking functions.

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)

Chromed shelf runners	•
Descalc solution	2 sachets, Part 580925
Flat brushed baking tray	1
Grill rack	1 set
Large steam dish	1
Perforated large steam dish	1
Perforated small steam dish	1
Roasting dish	1
Wire shelf	1
Wired temperature sensor	1

Capacity

Shelf positions	4
Total capacity	55 L
Usable capacity	45 L

Water tank capacity	1.5L	Wireless temperature sensor compatible	•	Grill power	3000 W
				SteamTechnology	•
				Temperature range	35°C - 230°C
Cleaning		Functions			
Acid resistant graphite enamel	•	Air fry	•		
Descale cycle	•	Bake	•	Power requirements	
Drying cycle	•	Classic bake	•	Amperage	15 A
Removable oven door	•	Crisp regenerate	•	Supply frequency	50 Hz
Removable oven door inner glass	•	Fan bake	•	Supply voltage	220-240 V
Removable side ladders	•	Fan forced	•		
Removable water tank	•	Fan forced + High steam	•	Product dimensions	
Steam clean (oven)	•	Fan forced + Low steam	•	Depth	565 mm
		Fan forced + Medium steam	•	Height	458 mm
		Fan grill	•	Width	596 mm
		Grill	•		
Connected Features		Number of functions	23		
Cyber security updates until	09 / 10 / 2030	Pastry Bake	•	Safety	
		Pizza bake	•	Balanced oven door	•
		Roast	•	Control panel key lock	•
Controls		Slow cook	•	CoolTouch door	•
Adjustable audio and display settings	•	Sous vide	•	Non-tip shelves	•
Audio feedback	•	Steam	•	Safety thermostat	•
Automatic cooking/minute timer	•	Steam clean (oven)	•		
Automatic pre-set temperatures	•	Steam defrost	•		
Delay start	•	Steam proof	•		
Electronic oven control	•	Steam regenerate	•		
Guided cooking by food type and recipes	•	Vent bake	•	SKU	82588
Internal Light	•	Warm	•		
Intuitive touchscreen display	•				
Multi-language display	UK English			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	
Sabbath mode with Mehadrin certification	•	Performance			
Smart appliance	•	ActiveVent™ system	•		
Soft close doors	•	AeroTech™ technology	•		
Temperature sensor	•	Automatic rapid pre-heat	•		
Turned stainless steel dials with illuminated halos	•				

Other product downloads available at fisherpaykel.com

-  DXF
-  DXF
-  DWG
-  DWG
-  Installation Guide (English)
-  Planning Guide - 60cm Contemporary Stainless Steel (English)
-  Revit
-  Revit
-  Rhino
-  Rhino
-  SketchUp
-  SketchUp
-  User Guide (English)

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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