

24" Series 9 Minimal Compact Combi-Steam Oven

Minimal

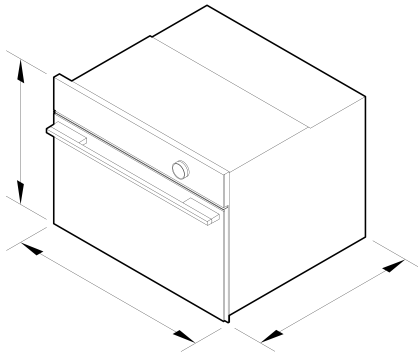


Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 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 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 matte 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.

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
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Broil rack	1	Adjustable audio and display settings	•	Steam clean (oven)	•
Chromed shelf runners	•	Audio feedback	•	Steam defrost	•
Descale solution	2 sachets, Part 580925	Automatic cooking/minute timer	•	Steam proof	•
Large steam dish	1	Automatic pre-set temperatures	•	Steam regenerate	•
Perforated large steam dish	1	Delay start	•	True Aero	•
Perforated small steam dish	1	Electronic clock	•	True Aero + High steam	•
Wire shelf	1	Electronic oven control	•	True Aero + Low steam	•
Wired temperature sensor	1	Guided cooking by food types	•	True Aero + Medium steam	•
		Internal Light	•	Vent bake	•
		Intuitive touchscreen display	•	Warm	•
		Multi-language display	UK English		
Capacity		Sabbath mode with Star K certification	•		
Shelf positions	4	Smart appliance	•	Performance	
Total capacity	1.9 cu ft	Soft close doors	•	ActiveVent™ system	•
Usable capacity	1.6 cu ft	True convection oven	•	AeroTech™ technology	•
Water tank capacity	50.7	Turned stainless steel dials with illuminated halos	•	Automatic rapid pre-heat	•
		Wireless temperature sensor compatible	•	SteamTechnology	•
				Temperature range	95 °F - 445 °F
Cleaning				Whisper Quiet Cooking	•
Acid resistant graphite enamel	•	Functions			
Descale cycle	•	Aero Broil	•	Power requirements	
Drying cycle	•	Aero™ Bake	•	Amperage	16.6 - 19.4 A
Removable oven door	•	Air fry	•	Supply frequency	60 Hz
Removable oven door inner glass	•	Bake	•	Supply voltage	208 - 240 V
Removable side ladders	•	Classic bake	•		
Removable water tank	•	Crisp regenerate	•		
Steam clean (oven)	•	Maxi Broil	•	Product dimensions	
		Number of functions	23	Depth	22 1/4 "
Consumption		Pastry Bake	•	Height	18 "
Energy usage	193kWh/year	Pizza bake	•	Width	23 5/8 "
In-use energy carbon emissions estimate	22.3kgCO2e/year	Roast	•		
		Slow cook	•		
		Sous vide	•	Safety	
Controls		Steam	•		

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

SKU 82605

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

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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- [↓ Installation Guide \(Canadian French\)](#)
- [↓ Installation Guide \(Spanish\)](#)
- [↓ Installation Guide \(Spanish\)](#)
- [↓ Planning Guide - 24" Minimal Ovens and Companions \(English\)](#)
- [↓ California Warning Proposition 65 \(English, Spanish, Canadian French, Chinese\)](#)
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- [↓ Rhino](#)
- [↓ Right To Repair Declaration \(English, Canadian French\)](#)
- [↓ SketchUp](#)
- [↓ User Guide \(English\)](#)
- [↓ User Guide \(Canadian French\)](#)

Where applicable: