

Combination Steam Oven, 60cm, 18 Function

Series 7 | Minimal

Grey 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. Purchase our Wireless Temperature Sensor

accessory and precisely monitor cooking in real time (accessory sold separately).

Design Freedom

With a subtle grey 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	•
Descal solution	2 sachets, Part 580925
Flat brushed baking tray	1
Grill rack	1 set
Large solid dish	1
Perforated large dish	1
Roasting dish	1
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1

Capacity

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

Cleaning		Turned stainless steel dials	•	SteamTechnology	•
Acid resistant graphite enamel	•	Wi-Fi connectivity	•	Temperature range	35°C - 230°C
Descalc cycle	•	Wireless temperature sensor	•	Whisper quiet cooking	•
Drying cycle	•	Functions			
Removable oven door	•	Air fry	•	Power requirements	
Removable oven door inner	•	Bake	•	Amperage	15A
Removable shelf runners	•	Fan bake	•	Supply frequency	50Hz
Removable water tank	•	Fan forced	•	Supply voltage	220-240V
Steam clean (oven)	•	Fan forced + High steam	•	Product dimensions	
		Fan forced + Low steam	•	Depth	565mm
		Fan forced + Medium steam	•	Height	458mm
Consumption		Fan grill	•	Width	597mm
Energy rating	A+	Grill	•	Safety	
Energy usage	0.78kWh/cycle	Number of functions	18	Balanced oven door	•
In-use energy carbon	0.2kgCO2e/cycle	Pizza bake	•	Control panel key lock	•
		Roast	•	CoolTouch door	•
Controls		Slow cook	•	Non-tip shelves	•
Adjustable audio and display	•	Sous vide	•	Safety thermostat	•
Audio feedback	•	Steam	•	Warranty	
Automatic cooking/minute	•	Steam clean (oven)	•	Parts and labour	5 years
Automatic pre-set	•	Steam defrost	•	SKU	
Delay start	•	Steam proof	•	82631	
Electronic clock	•	Vent bake	•	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 &	
Electronic oven control	•	Performance			
Guided cooking by food types	•	ActiveVent™ system	•		
Halogen lights	•	AeroTech™ technology	•		
Multi-language display	UK English, US English,	Automatic rapid pre-heat	•		
Sabbath mode with Federation	•	Grill power	3000W		
Soft close doors	•				
True convection oven	•				

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.

Other product downloads available at fisherpaykel.com[Service & Warranty](#)[Declaration of Conformity Combination Steam Oven with WiFi Capability](#)[User Guide Combination Steam Oven](#)[Installation Guide Combination Steam Oven](#)[Preliminary Specification Guide Steam Oven](#)**A PEACE OF MIND SALE****24 Hours 7 Days a Week Customer Support****T 1800 625174 W www.fisherpaykel.com**