

Combination Steam Oven, 60cm, 23 Function

Series 9 | Contemporary

Stainless Steel



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	458mm
Width	596mm
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

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 intuitive touchscreen interface, you can cook with a favourite 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

Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Flat brushed baking tray	1
Grill rack	1 set
Large solid dish	1
Perforated large dish	1
Perforated small dish	1
Roasting dish	1

Wire shelf	1	Electronic clock	•	Sous vide	•
Wired temperature sensor	1	Electronic oven control	•	Steam	•
		Food probe	•	Steam clean (oven)	•
		Guided cooking by food type	•	Steam defrost	•
Capacity		Halogen lights	•	Steam proof	•
Shelf positions	4	Intuitive touchscreen display	•	Steam regenerate	•
Total capacity	55L	Multi-language display	UK English, US English,	Vent bake	•
Usable capacity	45L	Sabbath mode with Federation	•	Warm	•
Water tank capacity	1.5L	Soft close doors	•		
		Turned stainless steel dials	•	Performance	
Cleaning		Wi-Fi connectivity	•	ActiveVent™ system	•
Acid resistant graphite enamel	•	Wireless temperature sensor	•	AeroTech™ technology	•
Descale cycle	•			Automatic rapid pre-heat	•
Drying cycle	•	Functions		Grill power	3000W
Removable oven door	•	Air fry	•	SteamTechnology	•
Removable oven door inner	•	Bake	•	Temperature range	35°C - 230°C
Removable shelf runners	•	Classic bake	•		
Removable water tank	•	Crisp regenerate	•	Power requirements	
Steam clean (oven)	•	Fan bake	•	Amperage	15A
		Fan forced	•	Supply frequency	50Hz
		Fan forced + High steam	•	Supply voltage	220-240V
Consumption		Fan forced + Low steam	•		
Energy rating	A+	Fan forced + Medium steam	•	Product dimensions	
Energy usage	0.78kWh/cycle	Fan grill	•	Depth	565mm
In-use energy carbon	0.2kgCO2e/cycle	Grill	•	Height	458mm
		Number of functions	23	Width	596mm
		Pastry Bake	•		
Controls		Pizza bake	•	Safety	
Adjustable audio and display	•	Roast	•	Balanced oven door	•
Audio feedback	•	Slow cook	•	Control panel key lock	•
Automatic cooking/minute	•				
Automatic pre-set	•				
Delay start	•				

- CoolTouch door •
- Non-tip shelves •
- Safety thermostat •

Warranty	
Parts and labour	5 years

SKU	82599
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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

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

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-  [Declaration of Conformity Combination Steam Oven with WiFi Capability](#)
-  [User Guide Combination Steam Oven EN](#)
-  [Installation Guide Combination Steam Oven](#)
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