

60cm Series 9 Contemporary Compact Combi-Steam Oven

Contemporary

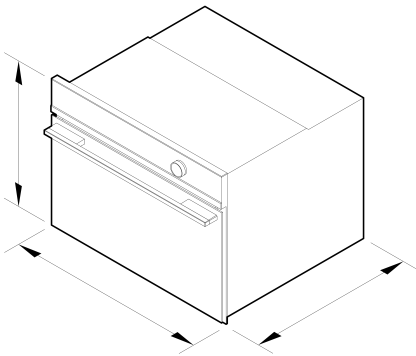


Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 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
- Descale solution
- 2 sachets, Part 580925

Flat brushed baking tray	1	Adjustable audio and display settings	•	Slow cook	•
Grill rack	1 set	Audio feedback	•	Sous vide	•
Large steam dish	1	Automatic cooking/minute timer	•	Steam	•
Perforated large steam dish	1	Automatic pre-set temperatures	•	Steam clean (oven)	•
Perforated small steam dish	1	Delay start	•	Steam defrost	•
Roasting dish	1	Electronic oven control	•	Steam proof	•
Wire shelf	1	Guided cooking by food type and recipes	•	Steam regenerate	•
Wired temperature sensor	1	Internal Light	•	Vent bake	•
		Intuitive touchscreen display	•	Warm	•
		Multi-language display	UK English		
Capacity		Sabbath mode with Federation of Synagogues certification	•	Performance	
Shelf positions	4	Smart appliance	•	ActiveVent™ system	•
Total capacity	55 L	Soft close doors	•	AeroTech™ technology	•
Usable capacity	45 L	Temperature sensor	•	Automatic rapid pre-heat	•
Water tank capacity	1.5L	Turned stainless steel dials with illuminated halos	•	Grill power	3000 W
		Wireless temperature sensor compatible	•	SteamTechnology	•
				Temperature range	35°C - 230°C
Cleaning		Functions		Power requirements	
Acid resistant graphite enamel	•	Air fry	•	Amperage	15 A
Descale cycle	•	Bake	•	Supply frequency	50 Hz
Drying cycle	•	Classic bake	•	Supply voltage	220-240 V
Removable oven door	•	Crisp regenerate	•		
Removable oven door inner glass	•	Fan bake	•	Product dimensions	
Removable side ladders	•	Fan forced	•	Depth	565 mm
Removable water tank	•	Fan forced + High steam	•	Height	458 mm
Steam clean (oven)	•	Fan forced + Low steam	•	Width	596 mm
		Fan forced + Medium steam	•		
Consumption		Fan grill	•		
Energy rating	A+	Grill	•		
Energy usage	0.78kWh/cycle	Number of functions	23		
		Pastry Bake	•	Safety	
		Pizza bake	•	Balanced oven door	•
Controls		Roast	•		

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

SKU	82599
-----	-------

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

Other product downloads available at fisherpaykel.com

- [↓](#) DXF
- [↓](#) DXF
- [↓](#) Declaration of Conformity (English)
- [↓](#) DWG
- [↓](#) DWG
- [↓](#) Energy Label
- [↓](#) Energy Label
- [↓](#) Installation Guide (German)
- [↓](#) Installation Guide (English)
- [↓](#) Planning Guide (German)
- [↓](#) Planning Guide - 60cm Contemporary Stainless Steel (English)
- [↓](#) Product Information Sheet
- [↓](#) Product Information Sheet
- [↓](#) Revit
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) SketchUp
- [↓](#) User Guide (German)

[↓](#) 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.



A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support
T 08000886605 Wwww.fisherpaykel.com