

60cm Series 9 Minimal Handle-less Compact Combi- Steam Oven

Series 9 | Minimal

Black Glass



With its sleek handleless design and slim profile, our compact Combination Steam Oven is designed to be the cornerstone of any kitchen, ensuring versatile placement.

- Handleless oven design ensures smooth, uninterrupted lines in your kitchen cabinetry for a cohesive look
- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate

- Guided touchscreen cooking makes it simple to cook by food, function or recipe
- Designed to pair with companion products such as vacuum seal drawers

DIMENSIONS

Height	458 mm
Width	596 mm
Depth	565 mm

FEATURES & BENEFITS

Handleless Design

Effortlessly open and close your oven with a gentle press of a button, ensuring convenience and smooth operation in the kitchen. Moving away from traditional oven doors, this model is an ideal match for kitchens with a continuous, handle-free design, ensuring a seamless flow across the cabinetry.

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favourite method, hero ingredient, cooking function or recipe. Your oven will guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

Mastery Of Temperature

Steam is eight times more efficient at conducting heat than convection, which means our combi steam oven can cook at reduced times and lower temperatures. It perfectly balances steam with convection heat, ensuring exceptional temperature accuracy for perfect roasting and crafting signature dishes.

Preserve Flavour And Nutrients

Perfect for delicate dishes like snapper or salmon, steam cooking preserves nutrients and texture, offering a healthier way to enjoy meals. With specialised steam functions, including Sous Vide, the combi steam oven brings out the best in every ingredient, ensuring your creations are both nutritious and delicious.

Reheat And Restore

Give your leftovers a new life with our Steam Regenerate function, ensuring meals like roast chicken and risotto retain freshness and flavour. For that just-baked quality in pastries, bread, and pizza, use Crisp Regenerate for the perfect reheat that keeps every bite deliciously crispy.

Steam Clean

Keep your oven spotless with the natural power of steam. The oven's steam cleaning feature simplifies maintenance by helping lift stubborn spills, allowing for a quick wipe-down.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners	•
Descale solution	2
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	Handle-free design	•	Steam regenerate	•
Total capacity	55 L	Multi-language display	true	Vent bake	•
Usable capacity	45 L	Smart appliance	•	Warm	•
Water tank capacity	1.4 L	Soft close doors	•		
		Touch control glass interface	•		
		True convection oven	•	Performance	
Cleaning		Voice control	•	AeroTech™ technology	•
Acid resistant graphite enamel	•	Wireless temperature sensor compatible	•	Automatic rapid pre-heat	•
Descalc cycle	•			Temperature range	35 - 230
Drying cycle	•				
Easy to clean interior	•	Functions			
Removable oven door	•	Air fry	•	Power requirements	
Removable oven door inner glass	•	Bake	•	Amperage	20 A
Removable shelf runners	•	Classic bake	•	Supply frequency	50 Hz
Removable water tank	•	Crisp regenerate	•	Supply voltage	220-240 V
Steam clean (oven)	•	Fan bake	•		
		Fan forced	•	Product dimensions	
		Fan forced + High steam	•	Depth	565 mm
Controls		Fan forced + Low steam	•	Height	458 mm
Adjustable audio and display settings	•	Fan forced + Medium steam	•	Width	596 mm
Audio feedback	•	Fan grill	•		
Automatic cooking/minute timer	•	Grill	•		
Automatic pre-set temperatures	•	Pastry Bake	•		
Celsius/Fahrenheit temperature	•	Pizza bake	•	SKU	82586
Delay start	•	Roast	•		
Electronic capacitive touch controls	•	Slow cook	•		
Electronic clock	•	Sous vide	•	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	
Electronic oven control	•	Steam	•		
Food probe	•	Steam clean (oven)	•		
Guided cooking by food type and recipes	•	Steam defrost	•		
Halogen lights	•	Steam proof	•		

Other product downloads available at fisherpaykel.com

- [↓](#) 2D-DWG Oven
- [↓](#) 2D-DXF Oven
- [↓](#) Service & Warranty
- [↓](#) Planning Guide - Handleless Ovens and Companions

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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