

30" Series 9 Minimal Compact Combi-Steam Oven

Series 9 | Minimal

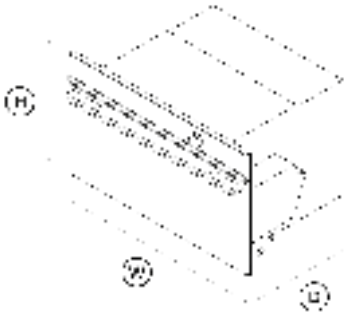
Black

Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals. It pairs seamlessly with companion products like the Vacuum Seal Drawer and Warming Drawer.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- Guided touchscreen cooking makes it simple to cook using various functions, recipes, and food types
- Help reduce food waste by rejuvenating leftovers with steam for fresh-tasting roasts, and risottos and more
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

DIMENSIONS

Height	18 "
Width	29 15/16 "
Depth	22 1/4 "



FEATURES & BENEFITS

Combination cooking

Elevate every ingredient with combination steam cooking. By blending dry convection heat with adjustable steam levels, you can preserve the delicate texture of seafood like salmon and snapper, maintain the essential vitamins and minerals in greens, and enhance the rich flavors of prime cuts of meat.

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 flavor and nutrients

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

Cook with confidence

Using the large 5" touchscreen interface, you can cook with a favorite 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.

Reheat and restore

Revitalize your leftovers with our Steam Regenerate function, ensuring dishes like roast chicken and risotto maintain their freshness and flavor. For that just-baked quality in pastries, bread, and pizza, opt for our Crisp Regenerate setting, which reheats to keep every bite deliciously crispy.

Complementary design

Every detail has been carefully crafted from the finest materials to enhance your kitchen's aesthetic, perfectly suiting your design style. Pair it with a Vacuum Seal Drawer for the ultimate kitchen solution.

Steam clean

Keep your oven spotless with the natural power of steam. The steam clean feature helps tackle stubborn spills, allowing for a quick wipe-down.

SPECIFICATIONS

Accessories (included)

Broil pan	1
Broil rack	1
Catalytic panels	•



Descal solution	2	Automatic pre-set temperatures	•	Roast	•
Full extension sliding shelves	1	Celsius/Fahrenheit temperature	•	Slow cook	•
Large steam dish	1	Delay start	•	Sous vide	•
Perforated large steam dish	1	Dial with illuminated halo	•	Steam	•
Perforated small steam dish	1	Electronic capacitive touch controls	•	Steam clean (oven)	•
Wire shelf	1	Electronic clock	•	Steam defrost	•
Wired temperature sensor	1	Electronic oven control	•	Steam proof	•
		Food probe	•	Steam regenerate	•
		Guided cooking by food type and recipes	•	True Aero	•
		Halogen lights	•	True Aero + High steam	•
		Intuitive touchscreen display	•	True Aero + Low steam	•
Capacity		Multi-language display	true	True Aero + Medium steam	•
Shelf positions	4	Sabbath mode with Star K certification	•	Vent bake	•
Total capacity	1.9 cu ft	Smart appliance	•	Warm	•
Usable capacity	1.6 cu ft	Soft close doors	•		
Water tank capacity	47.3 oz	Touch control glass interface	•		
		True convection oven	•	Performance	
Cleaning		Voice control	•	ActiveVent™ system	•
Acid resistant graphite enamel	•	Wireless temperature sensor compatible	•	AeroTech™ technology	•
Descal cycle	•			Automatic rapid pre-heat	•
Drying cycle	•			Automatic sensor cooking	•
Easy to clean interior	•	Functions		Temperature range	95-445
Removable oven door	•	Aero Broil	•		
Removable shelf runners	•	Aero™ Bake	•	Power requirements	
Removable water tank	•	Air fry	•	Amperage	20 A
Steam clean (oven)	•	Bake	•	Supply frequency	60 Hz
		Classic bake	•	Supply voltage	208 or 240 V
Controls		Crisp regenerate	•		
Adjustable audio and display settings	•	Maxi Broil	•	Product dimensions	
Audio feedback	•	Pastry Bake	•		
Automatic cooking/minute timer	•	Pizza bake	•		

Depth	22 1/4 "
Height	18 "
Width	29 15/16 "

SKU	83099
-----	-------

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

- [↓](#) 2D-DWG Combination Steam Oven
- [↓](#) 2D-DXF Combination Steam Oven
- [↓](#) Energy Label Steam Oven
- [↓](#) Service & Warranty
- [↓](#) Planning Guide - Minimal 30" Built-in 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.



A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support
T 1.888.936.7872 W www.fisherpaykel.com