

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. A Wireless Temperature Sensor precisely

monitors cooking in real time, giving you complete control.

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	•
Descale 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
Wired temperature sensor	1

Capacity

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



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

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



Service & Warranty



Preliminary Specification Guide Steam Oven



A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 08000 886 605 W www.fisherpaykel.com