

60cm Series 7 Contemporary Compact Combi-Steam Oven

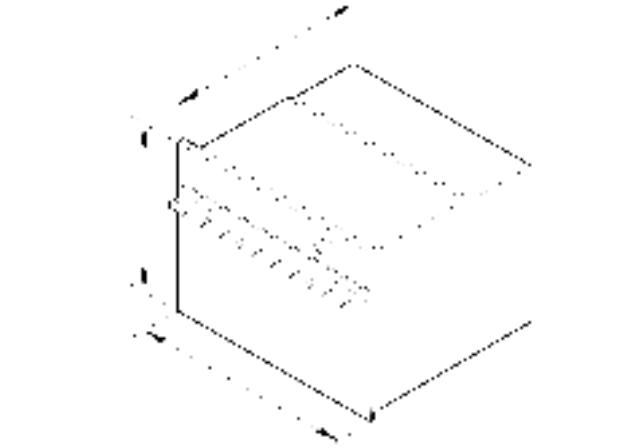
Series 7 | Contemporary



- 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.
- 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	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.

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 (included)**
- Chromed shelf runners



Descale solution	2 sachets, Part 580925	Energy usage	0.78kWh/cycle	Fan forced + High steam	•
Flat brushed baking tray	1	In-use energy carbon emissions estimate	0.2kgCO2e/cycle	Fan forced + Low steam	•
Grill rack	1 set			Fan forced + Medium steam	•
Large steam dish	1	Controls		Fan grill	•
Perforated large steam dish	1	Adjustable audio and display settings	•	Grill	•
Roasting dish	1	Audio feedback	•	Number of functions	18
Step down wire shelf	1	Automatic cooking/minute timer	•	Pizza bake	•
Telescopic sliding runners	1 set	Automatic pre-set temperatures	•	Roast	•
Wire shelf	1	Delay start	•	Slow cook	•
		Electronic clock	•	Sous vide	•
Capacity		Electronic oven control	•	Steam	•
Shelf positions	4	Guided cooking by food types	•	Steam clean (oven)	•
Total capacity	55 L	Internal Light	•	Steam defrost	•
Usable capacity	45 L	Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Steam proof	•
Water tank capacity	1.5 L			Vent bake	•
				Performance	
Cleaning		Sabbath mode with Federation of Synagogues certification	•	ActiveVent™ system	•
Acid resistant graphite enamel	•	Smart appliance	•	AeroTech™ technology	•
Descale cycle	•	Soft close doors	•	Automatic rapid pre-heat	•
Drying cycle	•	True convection oven	•	Grill power	3000 W
Removable oven door	•	Turned stainless steel dials with illuminated halos	•	SteamTechnology	•
Removable oven door inner glass	•	Wireless temperature sensor compatible	•	Temperature range	35°C – 230°C
Removable shelf runners	•			Whisper Quiet Cooking	•
Removable water tank	•	Functions		Power requirements	
Steam clean (oven)	•	Air fry	•	Amperage	15 A
		Bake	•	Supply frequency	50 Hz
Consumption		Fan bake	•	Supply voltage	220-240VAC V
Energy rating	A+	Fan forced	•		

Product dimensions

Depth	565 mm
Height	458 mm
Width	596 mm

Safety

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

SKU	82638
-----	-------

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

- ↓ Sketchup
- ↓ User Guide Combination Steam Oven

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 1800 625174 Wwww.fisherpaykel.com

Other product downloads available at fisherpaykel.com

- ↓ 2D-DWG Wall Oven
- ↓ 2D-DXF Wall Oven
- ↓ Declaration of Conformity
- ↓ Energy Rating
- ↓ Product Information Sheet Combination Steam Oven
- ↓ Revit
- ↓ Rhino