

60cm Series 7 Contemporary Compact Combi-Steam Oven

Series 7 | Contemporary

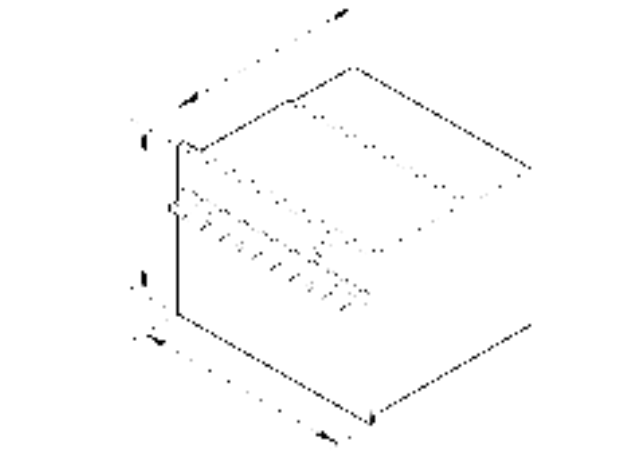


Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 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. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

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	Audio feedback	•	Roast	•
Flat brushed baking tray	1	Automatic cooking/minute timer	•	Slow cook	•
Grill rack	1 set	Automatic pre-set temperatures	•	Sous vide	•
Large steam dish	1	Certified Sabbath mode	•	Steam	•
Perforated large steam dish	1	Delay start	•	Steam clean (oven)	•
Roasting dish	1	Electronic clock	•	Steam defrost	•
Step down wire shelf	1	Electronic oven control	•	Steam proof	•
Telescopic sliding runners	1 set	Guided cooking by food types	•	Vent bake	•
Wire shelf	1	Internal Light	•		
		Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Performance	
Capacity				ActiveVent™ system	•
Shelf positions	4	Soft close doors	•	AeroTech™ technology	•
Total capacity	55 L	True convection oven	•	Automatic rapid pre-heat	•
Usable capacity	45 L	Turned stainless steel dials with illuminated halos	•	Grill power	3000 W
Water tank capacity	1.5 L	Wireless temperature sensor compatible	•	SteamTechnology	•
				Temperature range	35°C - 230°C
				Whisper quiet cooking	•
Cleaning		Functions		Power requirements	
Acid resistant graphite enamel	•	Air fry	•	Amperage	15 A
Descale cycle	•	Bake	•	Supply frequency	50 Hz
Drying cycle	•	Fan bake	•	Supply voltage	220-240VAC V
Removable oven door	•	Fan forced	•		
Removable oven door inner glass	•	Fan forced + High steam	•	Product dimensions	
Removable shelf runners	•	Fan forced + Low steam	•	Depth	565 mm
Removable water tank	•	Fan forced + Medium steam	•	Height	458 mm
Steam clean (oven)	•	Fan grill	•	Width	596 mm
		Grill	•		
Controls		Number of functions	18		
Adjustable audio and display settings	•	Pizza bake	•		

Safety

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

SKU 82637

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

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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.