

60cm Series 7 Minimal Compact Combi-Steam Oven

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	458 mm
Width	597 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

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 (included)

Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Flat brushed baking tray	1
Grill rack	1 set
Large steam dish	1
Perforated large steam dish	1
Roasting dish	1
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1



Capacity		Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Performance
Shelf positions	4			ActiveVent™ system
Total capacity	55 L			AeroTech™ technology
Usable capacity	45 L	Smart appliance		Automatic rapid pre-heat
Water tank capacity	1.5 L	Soft close doors		Grill power3000 W
		True convection oven		SteamTechnology
Cleaning		Turned stainless steel dials with illuminated halos		Temperature range35°C – 230°C
Acid resistant graphite enamel		Wireless temperature sensor compatible		Whisper quiet cooking
Descale cycle				
Drying cycle		Functions		Power requirements
Removable oven door		Air fry		Amperage15 A
Removable oven door inner glass		Bake		Supply frequency50 Hz
Removable shelf runners		Fan bake		Supply voltage220-240 V
Removable water tank		Fan forced		
Steam clean (oven)		Fan forced + High steam		Product dimensions
		Fan forced + Low steam		Depth565 mm
Controls		Fan forced + Medium steam		Height458 mm
Adjustable audio and display settings		Fan grill		Width597 mm
Audio feedback		Grill		
Automatic cooking/minute timer		Number of functions	18	Safety
Automatic pre-set temperatures		Pizza bake		Balanced oven door
Certified Sabbath mode		Roast		Control panel key lock
Delay start		Slow cook		CoolTouch door
Electronic clock		Sous vide		Non-tip shelves
Electronic oven control		Steam		Safety thermostat
Guided cooking by food types		Steam clean (oven)		
Halogen lights		Steam defrost		Warranty
		Steam proof		
		Vent bake		

Parts and labour **2 years**

SKU 82627

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

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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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.