

60cm Series 9 Minimal Handleless Compact Combi- Steam Oven

Series 9 | Minimal



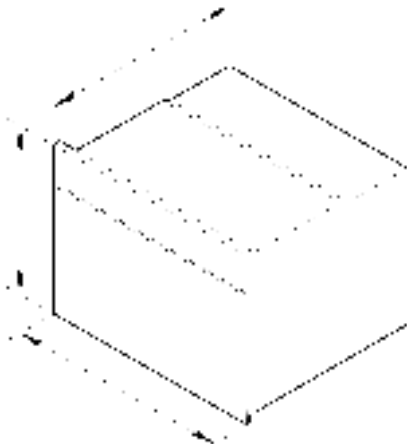
With its sleek handleless design and slim profile, our compact Combination Steam Oven is designed to be the cornerstone of any kitchen, ensuring versatile placement.

- Handleless oven design ensures smooth, uninterrupted lines in your kitchen cabinetry for a cohesive look
- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- Guided touchscreen cooking makes it simple to cook by food, function or recipe

- Designed to pair with companion products such as vacuum seal drawers

DIMENSIONS

Height	458 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

Handleless Design

Effortlessly open and close your oven with a gentle press of a button, ensuring convenience and smooth operation in the kitchen. Moving away from traditional oven doors, this model is an ideal match for kitchens with a continuous, handle-free design, ensuring a seamless flow across the cabinetry.

Cook With Confidence

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

Sized To Suit

The compact height of this combi steam oven allows for versatile placement. You have the flexibility to install at a convenient height to suit your kitchen design and preference.

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 Flavour And Nutrients

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

Reheat And Restore

Give your leftovers a new life with our Steam Regenerate function, ensuring meals like roast chicken and risotto retain freshness and flavour. For that just-baked quality in pastries, bread, and pizza, use Crisp Regenerate for the perfect reheat that keeps every bite deliciously crispy.

SPECIFICATIONS

Accessories (included)

- Chromed shelf runners



Descalc solution	2	Adjustable audio and display settings	•	Fan forced + Medium steam	•
Flat brushed baking tray	1	Audio feedback	•	Fan grill	•
Grill rack	1 set	Automatic cooking/minute timer	•	Grill	•
Large steam dish	1	Automatic pre-set temperatures	•	Pastry Bake	•
Perforated large steam dish	1	Celsius/Fahrenheit temperature	•	Pizza bake	•
Perforated small steam dish	1	Delay start	•	Roast	•
Roasting dish	1	Electronic capacitive touch controls	•	Slow cook	•
Wire shelf	1	Electronic clock	•	Sous vide	•
Wired temperature sensor	1	Electronic oven control	•	Steam	•
		Food probe	•	Steam clean (oven)	•
		Guided cooking by food type and recipes	•	Steam defrost	•
		Halogen lights	•	Steam proof	•
		Handle-free design	•	Steam regenerate	•
Capacity		Multi-language display	true	Vent bake	•
Shelf positions	4	Smart appliance	•	Warm	•
Total capacity	55 L	Soft close doors	•		
Usable capacity	45 L	Touch control glass interface	•		
Water tank capacity	1.4 L	True convection oven	•	Performance	
		Voice control	•	AeroTech™ technology	•
Cleaning		Wireless temperature sensor compatible	•	Automatic rapid pre-heat	•
Acid resistant graphite enamel	•			Temperature range	35 - 230
Descalc cycle	•				
Drying cycle	•	Functions			
Easy to clean interior	•	Air fry	•	Power requirements	
Removable oven door	•	Bake	•	Amperage	20 A
Removable oven door inner glass	•	Classic bake	•	Supply frequency	50 Hz
Removable shelf runners	•	Crisp regenerate	•	Supply voltage	220-240 V
Removable water tank	•	Fan bake	•		
Steam clean (oven)	•	Fan forced	•		
		Fan forced + High steam	•	Product dimensions	
		Fan forced + Low steam	•	Depth	565 mm

Height	458 mm
Width	596 mm

SKU	82587
-----	-------

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.



A PEACE OF MIND SALE
24 Hours 7 Days a Week Customer Support
T 0800 372 273 W www.fisherpaykel.com

Other product downloads available at fisherpaykel.com

- [↓](#) DWG
- [↓](#) DXF
- [↓](#) Installation Guide EN
- [↓](#) Planning Guide - Handleless Ovens and Companions
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) User Guide

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.