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# 60cm Series 7 Contemporary Compact Combi-Steam Oven

Series 7 | Contemporary

Stainless Steel



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 preperation

# **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 steamonly 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
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

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Capacity		Sabbath mode with Mehadrin certification	•	ActiveVent™ system	•
Shelf positions	4	Smart appliance	•	AeroTech™ technology	•
Total capacity	55 L	Soft close doors	•	Automatic rapid pre-heat	•
Usable capacity	45 L	True convection oven	•	Grill power	3000 W
Water tank capacity	1.5 L	Turned stainless steel dials with illuminated halos	•	SteamTechnology	•
		Wireless temperature sensor compatible	•	Temperature range	35°C - 230°C
		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		Whisper Quiet Cooking	•
Cleaning					
Acid resistant graphite enamel	•	Functions		Power requirements	
Descale cycle	•	Air fry	•	·	4- 4
Drying cycle	•	Bake	•	Amperage	15 A
Removable oven door	•	Fan bake	•	Supply frequency	50 Hz
Removable oven door inner glass	•	Fan forced	•	Supply voltage	220-240VAC V
Removable shelf runners	•	Fan forced + High steam	•		
Removable water tank	•	Fan forced + Low steam	•	Product dimensions	
Steam clean (oven)	•	Fan forced + Medium steam	•	Product dimensions	
		Fan grill		Depth	565 mm
		Grill		Height	458 mm
Controls		Number of functions	18	Width	596 mm
Adjustable audio and display settings	•		10		
Audio feedback	•	Pizza bake	•		
Automatic cooking/minute timer	•	Roast	•	Safety	
Automatic pre-set temperatures	•	Slow cook	•	Balanced oven door	•
Delay start		Sous vide	•	Control panel key lock	•
Electronic clock		Steam	•	CoolTouch door	•
Electronic elock  Electronic oven control		Steam clean (oven)	•	Non-tip shelves	•
		Steam defrost	•	Safety thermostat	•
Guided cooking by food types	•	Steam proof	•	,	
Halogen lights	•	Vent bake	•		
Multi-language display	UK English, US English,			Warranty	
	Simplified Chinese, Français, Español	Performance		Parts and labour	2 years

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SKU 82636

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

## Other product downloads available at fisherpaykel.com

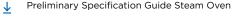


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Service & Warranty



Installation Guide Combination Steam Oven



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.

