

60cm Series 9 Minimal Handleless Compact Combi-Steam Oven

Series 9 | Minimal

Grey Glass



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 | • |
| Descale solution | 2 |
| Flat brushed baking tray | 1 |
| Grill rack | 1 set |
| Large steam dish | 1 |
| Perforated large steam dish | 1 |
| Perforated small steam dish | 1 |
| Roasting dish | 1 |
| Wire shelf | 1 |
| Wired temperature sensor | 1 |

| | |
|---------------------|-------|
| Capacity | |
| Shelf positions | 4 |
| Total capacity | 55 L |
| Usable capacity | 45 L |
| Water tank capacity | 1.4 L |

| | |
|---------------------------------|---|
| Cleaning | |
| Acid resistant graphite enamel | • |
| Descale cycle | • |
| Drying cycle | • |
| Easy to clean interior | • |
| Removable oven door | • |
| Removable oven door inner glass | • |
| Removable shelf runners | • |
| Removable water tank | • |
| Steam clean (oven) | • |

| | |
|---|---|
| Controls | |
| Adjustable audio and display settings | • |
| Audio feedback | • |
| Automatic cooking/minute timer | • |
| Automatic pre-set temperatures | • |
| Celsius/Fahrenheit temperature | • |
| Delay start | • |
| Electronic capacitive touch controls | • |
| Electronic clock | • |
| Electronic oven control | • |
| Food probe | • |
| Guided cooking by food type and recipes | • |

| | |
|--|------|
| Halogen lights | • |
| Handle-free design | • |
| Multi-language display | true |
| Smart appliance | • |
| Soft close doors | • |
| Touch control glass interface | • |
| True convection oven | • |
| Voice control | • |
| Wireless temperature sensor compatible | • |

| | |
|---------------------------|---|
| Functions | |
| Air fry | • |
| Bake | • |
| Classic bake | • |
| Crisp regenerate | • |
| Fan bake | • |
| Fan forced | • |
| Fan forced + High steam | • |
| Fan forced + Low steam | • |
| Fan forced + Medium steam | • |
| Fan grill | • |
| Grill | • |
| Pastry Bake | • |
| Pizza bake | • |
| Roast | • |
| Slow cook | • |
| Sous vide | • |
| Steam | • |
| Steam clean (oven) | • |
| Steam defrost | • |

| | |
|------------------|---|
| Steam proof | • |
| Steam regenerate | • |
| Vent bake | • |
| Warm | • |

| | |
|--------------------------|----------|
| Performance | |
| AeroTech™ technology | • |
| Automatic rapid pre-heat | • |
| Temperature range | 35 - 230 |

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|---------------------------|-----------|
| Power requirements | |
| Amperage | 20 A |
| Supply frequency | 50 Hz |
| Supply voltage | 220-240 V |

| | |
|---------------------------|--------|
| Product dimensions | |
| Depth | 565 mm |
| Height | 458 mm |
| Width | 596 mm |

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|-----|-------|
| 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

Other product downloads available at fisherpaykel.com

- [↓](#) 2D-DWG Oven
- [↓](#) 2D-DXF Oven
- [↓](#) Service & Warranty
- [↓](#) Planning Guide - Handleless Ovens and Companions
- [↓](#) Revit 20 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.



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