

Combination Steam Oven, 60cm, 9 Function

Series 9 | Contemporary

Stainless Steel



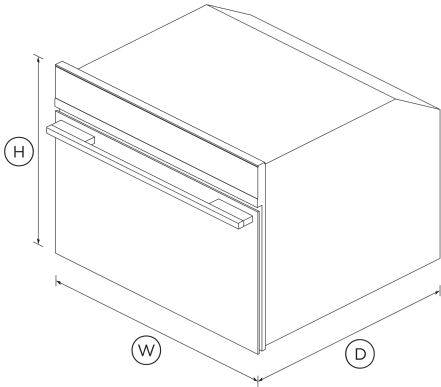
Reduce the need for oils and fats with steam cooking. Its compact size makes this perfect to pair with a warming drawer.

- 36L total capacity
- Steam cooking allows you to cook a food in its own juices, to retain nutrients and flavour
- Cooking flexibility with nine oven functions, including five steam functions, plus Grill and Fan Forced.

- Designed to match aesthetically with companion products such as warming drawers, for flexible cooking configurations.

DIMENSIONS

Height	458 mm
Width	596 mm
Depth	562 mm



FEATURES & BENEFITS

Healthy Eating

The Steam Oven allows you to cook food in its own juices to retain nutrients and flavour, with the steam moisture reducing the need for additional oils or fats.

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.

Simple To Use

An easy to use, intuitive display shows the time and provides useful information about functions along with a refill alert.

Easy Cleaning

Cleaning and care of the Steam Oven is easy. After each use, simply wipe the smooth stainless steel interior with a dry cloth.

Safe And Sound

Keep those inquisitive little hands safe. A child lock has been included in the design of this Built-in Steam Oven

Easy Installation

Plug in and cook straight away. The Steam Oven is easy to install, with no plumbing needed.

SPECIFICATIONS

Accessories (included)

Baking pan	1
Perforated large steam dish	1
Wire shelf	1
Wired temperature sensor	1

Accessories (sold separately)

Handle kit Contemporary round, aluminium	Optional round handle
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Capacity

Shelf positions	3	Grill	•	Safety thermostat	•
Total capacity	36 L	Number of functions	9		
Usable capacity	29 L	Recipe function	•		
		Ring + grill	•	Warranty	
		Steam + ring	•	Parts and labour	5 years
Cleaning		Steam 100 (100°C / 210°F)	•		
Easy clean stainless steel interior	•	Steam 130 (130°C / 265°F)	•		
Removable water tank	•	Steam assist	•		
Steam clean (oven)	•	Steam clean (oven)	•	SKU	82306
Consumption		Performance		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	
Energy rating	A++	Grill power	1500 W	Other product downloads available at fisherpaykel.com	
		SteamTechnology	•		
		Power requirements		↓	2D-DWG Combination Steam Oven
Controls		Amperage	15 A	↓	2D-DXF Combination Steam Oven
Automatic cooking/minute timer	•	Supply frequency	50 Hz	↓	Archicad Combination Steam Oven
Automatic pre-set temperatures	•	Supply voltage	220 - 240 V	↓	Archicad Combination Steam Oven with 600mm Trim
Celsius/Fahrenheit temperature	•			↓	Archicad Combination Steam Oven with 760mm Trim
Delay start	•	Product dimensions		↓	Data Sheet Combination Steam Oven
Electronic clock	•	Depth	562 mm	↓	Energy Rating
Electronic oven control	•	Height	458 mm	↓	Energy Label
Food probe	•	Width	596 mm	↓	Service & Warranty
Guided cooking by food type and recipes	•			↓	Installation Guide - Cavity Trim Kit
Halogen lights	•			↓	Installation Guide
Intuitive touchscreen display	•	Safety		↓	Product Fiche
		Control panel key lock	•	↓	Revit Combination Steam Oven
Functions		CoolTouch door	•	↓	Revit Combination Steam Oven with 600mm Trim
Fan forced	•			↓	Revit Combination Steam Oven with 760mm Trim
Fan grill	•				

- [↓](#) Rhino Combination Steam Oven
- [↓](#) Rhino Combination Steam Oven with 600mm Trim
- [↓](#) Rhino Combination Steam Oven with 760mm Trim
- [↓](#) Sketchup Combination Steam Oven
- [↓](#) Sketchup Combination Steam Oven with 600mm Trim
- [↓](#) Sketchup Combination Steam Oven with 760mm Trim
- [↓](#) 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.

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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