60cm Series 9 Minimal Compact Combi-Steam Oven

linima

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.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- With steam cooking, convection cooking, or a combination of both
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preperation

• Guided touchscreen cooking makes it simple to cook by food, function or recipe

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

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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. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

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.

Cook With Confidence

Using the intuitive touchscreen interface, you can cook with a favourite method, a hero ingredient, or a go-to cooking function or recipe. Your oven will guide you through steps, or change temperature and heat type automatically, depending on your selection.

Reheat And Restore

Give your leftovers a new life by reheating foods with steam, which regenerates moisture levels so meals come out fresh and delicious. Use Steam Regenerate to reheat meals such as roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Flat brushed baking tray	1
Grill rack	1 set

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Large steam dish
Perforated large steam dish
Perforated small steam dish
Roasting dish
Wire shelf
Wired temperature sensor

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Capacity

Shelf positions	4
Total capacity	55 L
Usable capacity	45 L
Water tank capacity	1.5 L

Cleaning

Acid resistant graphite enamel	
Descale cycle	
Drying cycle	
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

Certified Sabbath mode	
Delay start	
Electronic clock	
Electronic oven control	
Food probe	
Guided cooking by food type and recipes	
Halogen lights	
Multi-language display	UK English, Engli: Simplifi Chinese, França Espaf
Soft close doors	
True convection oven	
Turned stainless steel dials with illuminated	b
halos	
Wireless temperature sensor compatible	
Wireless temperature sensor compatible Functions	
Wireless temperature sensor compatible Functions Air fry	
Wireless temperature sensor compatible Functions Air fry Bake	
Wireless temperature sensor compatible Functions Air fry Bake Classic bake	
Wireless temperature sensor compatible Functions Air fry Bake Classic bake Crisp regenerate	
Wireless temperature sensor compatible Functions Air fry Bake Classic bake Crisp regenerate Fan bake	
Wireless temperature sensor compatible Functions Air fry Bake Classic bake Crisp regenerate Fan bake Fan forced	
Wireless temperature sensor compatible Functions Air fry Bake Classic bake Crisp regenerate Fan bake Fan forced Fan forced + High steam	
Wireless temperature sensor compatible Functions Air fry Bake Classic bake Crisp regenerate Fan bake Fan forced Fan forced + High steam Fan forced + Low steam	
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	
Wireless temperature sensor compatible Functions Air fry Bake Classic bake Classic bake Crisp regenerate Fan bake Fan forced Fan forced + High steam Fan forced + Low steam Fan forced + Medium steam Fan grill	

Pizza bake	•
Roast	•
Slow cook	•
Sous vide	•
Steam	•
Steam clean (oven)	•
Steam defrost	•
Steam proof	•
Steam regenerate	•
Vent bake	•
Warm	•

Performance

ActiveVent [™] system	•
AeroTech™ technology	•
Automatic rapid pre-heat	•
Grill power	3000 W
SteamTechnology	•
Temperature range	35°C - 230°C⊠
Whisper quiet cooking	•

Amperage	1:
Supply frequency	50
Supply voltage	220-250

Product dimensions

Depth

565 mm

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Vidth	596 mm
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Balanced oven door	_
Control panel key lock	•
CoolTouch door	
Non-tip shelves	•
Safety thermostat	
arranty	
Parts and labour	2 years
U	82590

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 Combination Microwave Oven
- ↓ 2D-DXF Combination Microwave Oven
- ↓ Service & Warranty
- ↓ Installation Guide EN
- Planning Guide EN 60cm Ovens and Companions Minimal

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.