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# 60cm Series 9 Minimal Compact Combi-Steam Oven

Series 9 | Minimal

Black 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 preparation

 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**

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

With a matte black 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

Grill rack 1 set

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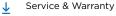
•	Pastry Bake	•	Certified Sabbath mode	1	Large steam dish
•	Pizza bake	•	Delay start	1	Perforated large steam dish
•	Roast	•	Electronic clock	1	Perforated small steam dish
•	Slow cook	•	Electronic oven control	1	Roasting dish
•	Sous vide	•	Food probe	1	Wire shelf
•	Steam	•	Guided cooking by food type and recipes	1	Wired temperature sensor
•	Steam clean (oven)	•	Halogen lights		
•	Steam defrost	UK English, US English,	Multi-language display		Compain
•	Steam proof	Simplified			Capacity
•	Steam regenerate	Chinese, Français, Español	C	4	Shelf positions
•	Vent bake	•	Smart appliance	55 L	Total capacity
•	Warm	•	Soft close doors	45 L	Usable capacity
		•	True convection oven	1.5 L	Water tank capacity
	Performance	•	Turned stainless steel dials with illuminated halos		
•	ActiveVent™ system	•	Wireless temperature sensor compatible		Cleaning
•	AeroTech™ technology			•	Acid resistant graphite enamel
•	Automatic rapid pre-heat			•	Descale cycle
3000 W	Grill power		Functions	•	Drying cycle
•	SteamTechnology	•	Air fry	•	Removable oven door
35°C - 230°C⊠	Temperature range	•	Bake	•	Removable oven door inner glass
•	Whisper quiet cooking	•	Classic bake	•	Removable shelf runners
		•	Crisp regenerate	•	Removable water tank
		•	Fan bake	•	Steam clean (oven)
	Power requirements	•	Fan forced		
15 A	Amperage	•	Fan forced + High steam		
50 Hz	Supply frequency	•	Fan forced + Low steam		Controls
220-250 V	Supply voltage	•	Fan forced + Medium steam	•	Adjustable audio and display settings
		•	Fan grill	•	Audio feedback
		•	Grill	•	Automatic cooking/minute timer

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Depth	565 mm
Height	458 mm
Width	596 mm
Safety	
Balanced oven door	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•
Warranty	
warrancy	
Parts and labour	2 years
SKU	82475

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



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Revit 19

Rhino Combination Steam Oven



SketchUp 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.



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