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

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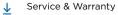
Capacity		Multi-language display	UK English, US English,	Performance	
Shelf positions	4		Simplified	ActiveVent™ system	•
Total capacity	55 L		Chinese, Français, Español	AeroTech™ technology	•
Usable capacity	45 L	Soft close doors	•	Automatic rapid pre-heat	•
Water tank capacity	1.5 L	True convection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

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Parts and labour	2 years
SKU	82637

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



↓ Installation Guide EN

User Guide Combination Steam Oven EN

↓ User Guide ZH

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.