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60cm Series 9 Contemporary Compact Combi-Steam Oven

Series 9 | 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.

- 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

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

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.

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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Large steam dish	1	Controls		Fan forced + Low steam	•
Perforated large steam dish	1	Adjustable audio and display settings	•	Fan forced + Medium steam	•
Perforated small steam dish	1	Audio feedback	•	Fan grill	•
Roasting dish	1	Automatic cooking/minute timer	•	Grill	•
Wire shelf	1	Automatic pre-set temperatures	•	Number of functions	23
Wired temperature sensor	1	Delay start	•	Pastry Bake	•
		Electronic clock	•	Pizza bake	•
Capacity		Electronic oven control	•	Roast	•
		Food probe	•	Slow cook	•
Shelf positions	4	Guided cooking by food type and recipes	•	Sous vide	•
Total capacity	55 L	Halogen lights	•	Steam	•
Usable capacity	45 L	Intuitive touchscreen display	•	Steam clean (oven)	•
Water tank capacity	1.5 L	Multi-language display	UK English, US	Steam defrost	•
			English,	Steam proof	•
			Simplified Chinese, Français,	Steam regenerate	•
Cleaning			Español	Vent bake	•
Acid resistant graphite enamel	•	Sabbath mode with Federation of Synagogues certification	•	Warm	•
Descale cycle	•	Smart appliance	•		
Drying cycle	•	Soft close doors	•		
Removable oven door	•	Turned stainless steel dials with illuminated	•	Performance	
Removable oven door inner glass	•	halos		ActiveVent™ system	•
Removable shelf runners	•	Wireless temperature sensor compatible	•	AeroTech™ technology	•
Removable water tank	•			Automatic rapid pre-heat	•
Steam clean (oven)	•	Functions		Grill power	3000 W
		Functions		SteamTechnology	•
		Air fry	•	Temperature range	35°C - 230°C∏
Consumption		Bake	•		
Energy rating	A+	Classic bake	•		
Energy usage	0.78kWh/cycle	Crisp regenerate	•	Power requirements	
In-use energy carbon emissions estimate	0.2kgCO2e/cycle	Fan bake	•	Amperage	15 A
		Fan forced	•	Supply frequency	50 Hz
		Fan forced + High steam	•		

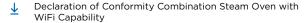
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Supply voltage	220-240 V
Product dimensions	
Depth	565 mm
Height	458 mm
Width	596 mm
Safety	
Balanced oven door	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•
Warranty	
Parts and labour	5 years
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SKU	82599

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

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Energy Rating

Service & Warranty

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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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