

60cm Series 9 Contemporary Compact Combi-Steam Oven

Series 9 | Contemporary

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 steam-only 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 reflective black glass finish, this Contemporary style oven is well-suited to a variety of kitchen designs. It's distinctive and timeless, 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	Automatic pre-set temperatures	•	Number of functions	23
Large steam dish	1	Certified Sabbath mode	•	Pastry Bake	•
Perforated large steam dish	1	Delay start	•	Pizza bake	•
Perforated small steam dish	1	Electronic clock	•	Roast	•
Roasting dish	1	Electronic oven control	•	Slow cook	•
Wire shelf	1	Food probe	•	Sous vide	•
Wired temperature sensor	1	Guided cooking by food type and recipes	•	Steam	•
		Halogen lights	•	Steam clean (oven)	•
		Intuitive touchscreen display	•	Steam defrost	•
Capacity		Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Steam proof	•
Shelf positions	4			Steam regenerate	•
Total capacity	55 L			Vent bake	•
Usable capacity	45 L	Smart appliance	•	Warm	•
Water tank capacity	1.5 L	Soft close doors	•		
		Turned stainless steel dials with illuminated halos	•	Performance	
		Wireless temperature sensor compatible	•	ActiveVent™ system	•
Cleaning				AeroTech™ technology	•
Acid resistant graphite enamel	•	Functions		Automatic rapid pre-heat	•
Descalc cycle	•	Air fry	•	Grill power	3000 W
Drying cycle	•	Bake	•	SteamTechnology	•
Removable oven door	•	Classic bake	•	Temperature range	35°C - 230°C
Removable oven door inner glass	•	Crisp regenerate	•		
Removable shelf runners	•	Fan bake	•	Power requirements	
Removable water tank	•	Fan forced	•	Amperage	15 A
Steam clean (oven)	•	Fan forced + High steam	•	Supply frequency	50 Hz
		Fan forced + Low steam	•	Supply voltage	220-240 V
		Fan forced + Medium steam	•		
Controls		Fan grill	•	Product dimensions	
Adjustable audio and display settings	•	Grill	•		
Audio feedback	•				
Automatic cooking/minute timer	•				

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	2 years
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SKU	82962
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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

- [↓ Service & Warranty](#)
- [↓ Installation Guide 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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