

60cm Series 9 Minimal Handleless Compact Combi-Steam Oven

Series 9 | Minimal

Grey Glass



With its sleek handleless design and slim profile, our compact Combination Steam Oven is designed to be the cornerstone of any kitchen, ensuring versatile placement.

- Handleless oven design ensures smooth, uninterrupted lines in your kitchen cabinetry for a cohesive look
- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate

- Guided touchscreen cooking makes it simple to cook by food, function or recipe
- Designed to pair with companion products such as vacuum seal drawers

DIMENSIONS

Height	458 mm
Width	596 mm
Depth	565 mm

FEATURES & BENEFITS

Handleless Design

Effortlessly open and close your oven with a gentle press of a button, ensuring convenience and smooth operation in the kitchen. Moving away from traditional oven doors, this model is an ideal match for kitchens with a continuous, handle-free design, ensuring a seamless flow across the cabinetry.

Hands-Free Control

Experience the ultimate kitchen convenience with the SmarthQ™ app's voice-activated oven door. Connect your SmarthQ™ account with Google's voice assistant for hands-free control—simply speak to a compatible device* to open your oven door. Multitasking in the kitchen has never been so effortless.

*Device must be compatible with the Google Home app.

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favourite method, hero ingredient, cooking function or recipe. Your oven will guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

Sized To Suit

The compact height of this combi steam oven allows for versatile placement. You have the flexibility to install at a convenient height to suit your kitchen design and preference.

Mastery Of Temperature

Steam is eight times more efficient at conducting heat than convection, which means our combi steam oven can cook at reduced times and lower temperatures. It perfectly balances steam with convection heat, ensuring exceptional temperature accuracy for perfect roasting and crafting signature dishes.

Preserve Flavour And Nutrients

Perfect for delicate dishes like snapper or salmon, steam cooking preserves nutrients and texture, offering a healthier way to enjoy meals. With specialised steam functions, including Sous Vide, the combi steam oven brings out the best in every ingredient, ensuring your creations are both nutritious and delicious.

Reheat And Restore

Give your leftovers a new life with our Steam Regenerate function, ensuring meals like roast chicken and risotto retain freshness and flavour. For that just-baked quality in pastries, bread, and pizza, use Crisp Regenerate for the perfect reheat that keeps every bite deliciously crispy.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners	•
Descale solution	2
Flat brushed baking tray	1
Grill rack	1 set
Large steam dish	1
Perforated large steam dish	1

Perforated small steam dish	1	Audio feedback	•	Fan grill	•
Roasting dish	1	Automatic cooking/minute timer	•	Grill	•
Wire shelf	1	Automatic pre-set temperatures	•	Pastry Bake	•
Wired temperature sensor	1	Celsius/Fahrenheit temperature	•	Pizza bake	•
<hr/>		Delay start	•	Roast	•
Capacity		Electronic capacitive touch controls	•	Slow cook	•
Shelf positions	4	Electronic clock	•	Sous vide	•
Total capacity	55 L	Electronic oven control	•	Steam	•
Usable capacity	45 L	Food probe	•	Steam clean (oven)	•
Water tank capacity	1.4 L	Guided cooking by food type and recipes	•	Steam defrost	•
<hr/>		Halogen lights	•	Steam proof	•
Cleaning		Handle-free design	•	Steam regenerate	•
Acid resistant graphite enamel	•	Multi-language display	true	Vent bake	•
Descalc cycle	•	Smart appliance	•	Warm	•
Drying cycle	•	Soft close doors	•	<hr/>	
Easy to clean interior	•	Touch control glass interface	•	Performance	
Removable oven door	•	True convection oven	•	AeroTech™ technology	•
Removable oven door inner glass	•	Voice control	•	Automatic rapid pre-heat	•
Removable shelf runners	•	Wireless temperature sensor compatible	•	Temperature range	35 - 230
Removable water tank	•	<hr/>		<hr/>	
Steam clean (oven)	•	Functions		Power requirements	
<hr/>		Air fry	•	Amperage	20 A
Consumption		Bake	•	Supply frequency	50 Hz
Energy rating	A+	Classic bake	•	Supply voltage	220-240 V
<hr/>		Crisp regenerate	•	<hr/>	
Controls		Fan bake	•	Product dimensions	
Adjustable audio and display settings	•	Fan forced	•	Depth	565 mm
		Fan forced + High steam	•	Height	458 mm
		Fan forced + Low steam	•		
		Fan forced + Medium steam	•		

Width **596 mm**

SKU **82598**

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

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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- [↓](#) Service & Warranty
- [↓](#) Planning Guide - Handleless Ovens and Companions
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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.