

60cm Series 9 Minimal Handleless Compact Combi- Steam Oven

Series 9 | Minimal



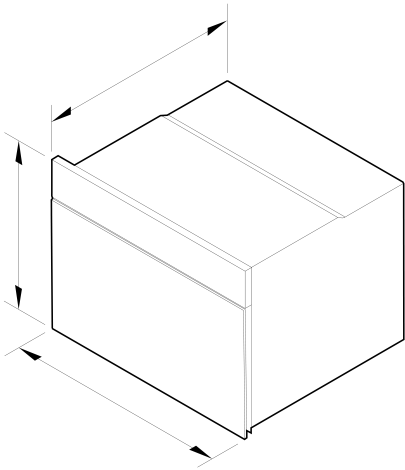
With its sleek handleless design, this Combination Steam Oven offers precise control and uniform temperature across its 23 functions to effortlessly create healthy and delicious dishes.

- 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
- Help reduce food waste by rejuvenating leftovers with steam for fresh-tasting roasts, and risottos and more

- Designed to pair with our 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.

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	Adjustable audio and display settings	•	Grill	•
Flat brushed baking tray	1	Audio feedback	•	Pastry Bake	•
Full extension sliding shelves	1	Automatic cooking/minute timer	•	Pizza bake	•
Grill rack	1 set	Automatic pre-set temperatures	•	Roast	•
Large steam dish	1	Celsius/Fahrenheit temperature	•	Slow cook	•
Perforated large steam dish	1	Delay start	•	Sous vide	•
Perforated small steam dish	1	Electronic capacitive touch controls	•	Steam	•
Roasting dish	1	Electronic clock	•	Steam defrost	•
Wire shelf	1	Electronic oven control	•	Steam proof	•
Wired temperature sensor	1	Food probe	•	Steam regenerate	•
		Guided cooking by food type and recipes	•	Vent bake	•
		Handle-free design	•	Warm	•
		Internal Light	•		
Capacity		Multi-language display	true	Performance	
Shelf positions	4	Soft close doors	•	AeroTech™ technology	•
Total capacity	55 L	Touch control glass interface	•	Automatic rapid pre-heat	•
Usable capacity	45 L	True convection oven	•	Temperature range	35 - 230
Water tank capacity	1.4 L	Wireless temperature sensor compatible	•		
Cleaning		Functions		Product dimensions	
Acid resistant graphite enamel	•	Air fry	•	Depth	565 mm
Descale cycle	•	Bake	•	Height	458 mm
Drying cycle	•	Classic bake	•	Width	596 mm
Easy to clean interior	•	Crisp regenerate	•		
Removable oven door	•	Fan bake	•		
Removable oven door inner glass	•	Fan forced	•	SKU	82593
Removable shelf runners	•	Fan forced + High steam	•		
Removable water tank	•	Fan forced + Low steam	•		
Steam clean (oven)	•	Fan forced + Medium steam	•		
		Fan grill	•		
Controls					

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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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.