

60cm Series 9 Minimal Handleless Compact Combi- Steam Oven

Series 9 | Minimal



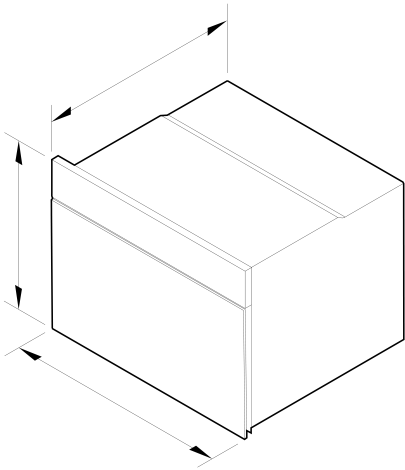
With its sleek handleless design and slim profile, our compact Combination Steam Oven is designed to be the cornerstone of any kitchen, ensuring versatile placement.

- 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.

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.

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
Full extension sliding shelves	1
Grill rack	1 set

Large steam dish	1	Automatic pre-set temperatures	•	Roast	•
Perforated large steam dish	1	Celsius/Fahrenheit temperature	•	Slow cook	•
Perforated small steam dish	1	Delay start	•	Sous vide	•
Roasting dish	1	Electronic capacitive touch controls	•	Steam	•
Wire shelf	1	Electronic clock	•	Steam defrost	•
Wired temperature sensor	1	Electronic oven control	•	Steam proof	•
		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	•		
Removable shelf runners	•	Fan forced + High steam	•	SKU	82592
Removable water tank	•	Fan forced + Low steam	•		
Steam clean (oven)	•	Fan forced + Medium steam	•		
		Fan grill	•		
Controls		Grill	•		
Adjustable audio and display settings	•	Pastry Bake	•		
Audio feedback	•	Pizza bake	•		
Automatic cooking/minute timer	•				

Other product downloads available at fisherpaykel.com

- [↓](#) DWG
- [↓](#) DXF
- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (Chinese)
- [↓](#) Planning Guide (English)
- [↓](#) Planning Guide (Chinese)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) User Guide (English)
- [↓](#) User Guide (Chinese)

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.