

# Combination Steam Oven, 60cm, 18 Function

Series 7 | Minimal

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.

- 18 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- With steam cooking, convection cooking, or a combination of both
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

## DIMENSIONS

Height	458mm
Width	597mm
Depth	565mm

## 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. A Wireless Temperature Sensor precisely

monitors cooking in real time, giving you complete control.

### DESIGN FREEDOM

With a subtle grey glass finish, this Minimal style oven blends seamlessly, enhancing your kitchen design without dominating it. It's understated and elegant, whether on its own or part of a matching appliance set. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

### SIZED TO SUIT

This compact 60cm Steam Oven can be placed almost anywhere. All Companion products can be installed at a convenient height to suit your kitchen design and preference.

## SPECIFICATIONS

### Accessories

Chromed shelf runners	•
Descal solution	2 sachets, Part 580925
Flat brushed baking tray	1
Grill rack	1 set
Large solid dish	1
Perforated large dish	1
Roasting dish	1
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1
Wired temperature sensor	1

### Capacity

Shelf positions	4
Total capacity	55L
Usable capacity	45L
Water tank capacity	1.5L

<b>Cleaning</b>	<b>Functions</b>	<b>Power requirements</b>
Acid resistant graphite enamel	Air fry	Amperage
Descalc cycle	Bake	15A
Drying cycle	Fan bake	Supply frequency
Removable oven door	Fan forced	50Hz
Removable oven door inner	Fan forced + High steam	Supply voltage
Removable shelf runners	Fan forced + Low steam	220-240V
Removable water tank	Fan forced + Medium steam	<b>Product dimensions</b>
Steam clean (oven)	Fan grill	Depth
	Grill	565mm
	Number of functions	Height
	18	458mm
<b>Controls</b>	Pizza bake	Width
Adjustable audio and display	Roast	597mm
Audio feedback	Slow cook	<b>Safety</b>
Automatic cooking/minute	Sous vide	Balanced oven door
Automatic pre-set	Steam	Control panel key lock
Delay start	Steam clean (oven)	CoolTouch door
Electronic clock	Steam defrost	Non-tip shelves
Electronic oven control	Steam proof	Safety thermostat
Guided cooking by food types	Vent bake	<b>Warranty</b>
Halogen lights		Parts and labour
Multi-language display	UK English, US English,	2 years
Precise electronic temperature	<b>Performance</b>	SKU
Sabbath mode with Mehadrin	ActiveVent™ system	82628
Soft open and close door	AeroTech™ technology	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
True convection oven	Automatic rapid pre-heat	
Turned stainless steel dials	Grill power	
Wi-Fi connectivity	3000W	
Wireless temperature sensor	SteamTechnology	
	Temperature range	
	35°C – 230°C	
	Whisper quiet cooking	



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