

60cm Series 9 Minimal Handleless Compact Combi- Steam Oven

Series 9 | Minimal



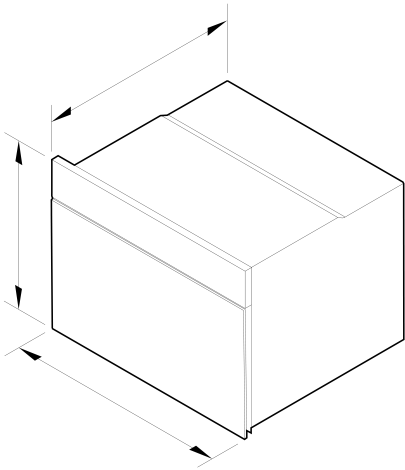
With its sleek handleless design, this Combination Steam Oven offers precise control and uniform temperature across its 23 functions to effortlessly create healthy and delicious dishes.

- 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
- Intuitive touchscreen provides cooking guidance for perfect results across a wide range of foods

- 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 you can select a cooking method or hero ingredient and your oven will provide heat type and temperature recommendations for perfect results. For added versatility, you can also select your go-to cooking functions.

Mastery Of Temperature

Steam enhances the transfer of heat, and when combined with convection it delivers exceptional texture and optimises browning, creating perfect results from everyday meals to signature creations.

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.

Steam Clean

Keep your oven spotless with the natural power of steam. The oven's steam cleaning feature simplifies maintenance by helping lift stubborn spills, allowing for a quick wipe-down.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners	•
Descale solution	2

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

Width 596 mm

SKU 84952

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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- [↓](#) Planning Guide - Handleless Ovens and Companions (English)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) User Guide (English)

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.