

60cm Series 7 Contemporary Compact Combi-Steam Oven

Series 7 | Contemporary

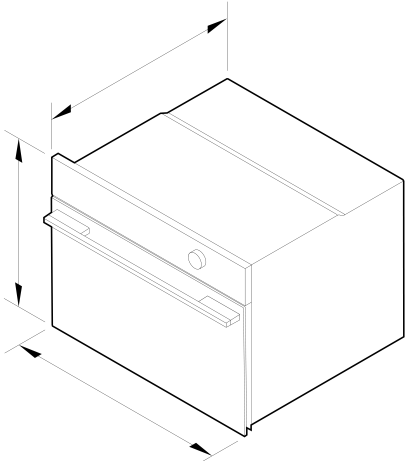


Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 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	458 mm
Width	596 mm
Depth	565 mm



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. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

Design Freedom

This Contemporary style oven has a stylish black finish with stainless steel contrasts, designed to help you achieve a kitchen aesthetic that suits your design style. 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 (included)

- Chromed shelf runners

Descaling solution	2 sachets, Part 580925	Energy usage	0.78kWh/cycle	Fan forced + Medium steam	•
Flat brushed baking tray	1	In-use energy carbon emissions estimate	0.2kgCO2e/cycle	Fan grill	•
Grill rack	1 set			Grill	•
Large steam dish	1	Controls		Number of functions	18
Perforated large steam dish	1	Adjustable audio and display settings	•	Pizza bake	•
Roasting dish	1	Audio feedback	•	Roast	•
Step down wire shelf	1	Automatic cooking/minute timer	•	Slow cook	•
Telescopic sliding runners	1 set	Automatic pre-set temperatures	•	Sous vide	•
Wire shelf	1	Delay start	•	Steam	•
		Electronic clock	•	Steam clean (oven)	•
		Electronic oven control	•	Steam defrost	•
		Guided cooking by food types	•	Steam proof	•
		Internal Light	•	Vent bake	•
		Multi-language display	UK English		
		Sabbath mode with Federation of Synagogues certification	•	Performance	
		Smart appliance	•	ActiveVent™ system	•
		Soft close doors	•	AeroTech™ technology	•
		True convection oven	•	Automatic rapid pre-heat	•
		Turned stainless steel dials with illuminated halos	•	Grill power	3000 W
		Wireless temperature sensor compatible	•	SteamTechnology	•
				Temperature range	35°C – 230°C
				Whisper Quiet Cooking	•
		Functions			
		Air fry	•	Power requirements	
		Bake	•	Amperage	15 A
		Fan bake	•	Supply frequency	50 Hz
		Fan forced	•	Supply voltage	220-240VAC V
		Fan forced + High steam	•		
		Fan forced + Low steam	•	Product dimensions	
Capacity					
Shelf positions	4				
Total capacity	55 L				
Usable capacity	45 L				
Water tank capacity	1.5 L				
Cleaning					
Acid resistant graphite enamel	•				
Descaling cycle	•				
Drying cycle	•				
Removable oven door	•				
Removable oven door inner glass	•				
Removable shelf runners	•				
Removable water tank	•				
Steam clean (oven)	•				
Consumption					
Energy rating	A+				

Depth	565 mm
Height	458 mm
Width	596 mm

Safety

Balanced oven door	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•

SKU	82638
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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

Other product downloads available at fisherpaykel.com

- [↓](#) 2D-DWG Wall Oven
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- [↓](#) Declaration of Conformity
- [↓](#) Energy Rating
- [↓](#) Product Information Sheet Combination Steam Oven
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) Sketchup

[↓](#) User Guide Combination Steam Oven

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.



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