# 30" Series 9 Minimal Compact Combi-Steam Oven

Series 9 | Minimal

Black Glass

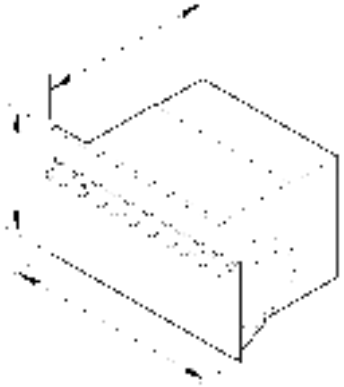


With its refined Minimal design, this compact Combi-Steam oven offers steam cooking, convection cooking, or a combination of both - with method-led cooking.

- Create perfect results with precise cooking methods, including Sous Vide and Crisp Regenerate, via the large 6.8” touchscreen
- Simple maintenance with a Dry Cycle to remove moisture inside the oven after steaming
- Compact 1.9 cu ft total capacity, designed to match our Minimal style appliances for the ultimate kitchen solution
- With WiFi and the SmartHQ™ app, you can remotely monitor cooking progress and control key functions

## DIMENSIONS

| | |
|---|---|
| Height | 18 " |
| Width | 29 7/8 " |
| Depth | 22 1/4 " |



## FEATURES & BENEFITS

### EXCEPTIONAL PERFORMANCE

Offering Steam, Convection, or a combination of both, this oven provides exceptional versatility for every cooking style. Guided by a deep understanding of the Science of Cooking, we’ve mastered the balance of heat, humidity and airflow to deliver precise cooking methods, from Sous Vide to Crisp Regenerate, that bring out the full potential of every ingredient. With ActiveVent™ to manage humidity levels, it delivers consistently perfect results in every dish.

### ENHANCE FLAVOUR, RETAIN NUTRIENTS

Cooking with Steam creates a gentle, precisely controlled environment that preserves delicate textures. For a main course that delights the senses, Salmon proteins stay relaxed, keeping fillets glossy and full of natural flavour, while the cell walls of Asparagus are softened just enough to retain a crisp bite and vibrant colour. To finish, Crème Caramel is surrounded with even heat for a smooth, silky texture and uniform colour.

### CONSIDERED DESIGN

Every detail of our Minimal style appliances has been meticulously designed. With a black glass finish, sleek handle, and intuitive 6.8” touchscreen, every element aligns beautifully. Create your ultimate kitchen solution with our range of ovens and companion products, creating a seamless and cohesive look when installed side by side or stacked — with perimeter gaps as small as 1/16". The perfect pairing of style and precision for your kitchen.

### MASTERY OF TEMPERATURE

Whether you want to Steam Rice, Air Fry Chicken, or Sous Vide Lamb, each of our precise cooking methods has been carefully calibrated with the optimal combination of heat, temperature, and humidity to help preserve texture, retain nutrients, and enhance flavour. With additional guidance for using the Temperature Sensor, it brings true mastery of temperature to every dish.

### EFFORTLESS CLEANING

With Steam Clean, gentle steam lifts away stubborn spills, while the Dry Cycle efficiently removes residual moisture, leaving the oven ready for your next dish. The redesigned door showcases remarkable engineering — with smooth, full-width glass that makes deep cleaning simple and satisfying.

### MULTI-FUNCTIONAL ACCESSORIES

Our purpose-built, multifunctional trays are the perfect companion to Combi-Steam Ovens. From roasting Vegetables on the solid tray to steaming Fish or Vegetables on the small and large perforated trays, each one is carefully engineered to deliver perfect results. With a full-extension, non-tip shelf that glides effortlessly, it is simple and safe to remove hot dishes.

### CONNECT AND CONTROL

Connected cooking brings intelligence and ease to your kitchen. With WiFi and the SmartHQ™ app, you can monitor and control your oven remotely, receive real time notifications, and access helpful guidance. Software updates are delivered through the app to keep your appliance current with the latest features and functionality. Voice control with Google Assistant offers hands free convenience, while our temperature sensors support precise, confident cooking.

## SPECIFICATIONS

### Accessories (included)

| | |
|---|---|
| Broil rack | 1 |
| Chrome side ladders | 2 |
| Descale solution | 2 |
| Full extension sliding shelves | 1 |
| Large steam dish | 1 |
| Perforated large steam dish | 1 |
| Perforated small steam dish | 1 |
| Roasting dish | 1 |
| Wire shelf | 1 |
| Wired temperature sensor | 1 |

### Capacity

| | |
|---|---|
| Shelf positions | 4 |
| Total capacity | 1.9 cu ft |
| Usable capacity | 1.6 cu ft |
| Water tank capacity | 47.3 |

### Cleaning

| | |
|---|---|
| Acid resistant graphite enamel | • |
| Descale cycle | • |
| Drying cycle | • |
| Removable oven door | • |
| Removable side ladders | • |
| Removable water tank | • |
| Steam clean (oven) | • |

### Connected Features

| | |
|---|---|
| Alerts and notifications | • |
| Education and onboarding | • |
| Monitoring | • |
| Remote operation | • |
| Software updates | • |

### Controls

| | |
|---|---|
| Adjustable audio and display settings | • |
| Audio feedback | • |
| Automatic cooking/minute timer | • |
| Automatic pre-set temperatures | • |
| Celsius/Fahrenheit temperature | • |
| Delay start | • |
| Guided touchscreen cooking | • |
| Internal Light | • |
| Intuitive touchscreen display | • |
| Multi-language display | true |
| Sabbath mode with Star K certification | • |
| Smart appliance | • |
| Temperature sensor | • |
| True convection oven | • |
| Voice control | • |
| Wireless temperature sensor compatible | • |

### Functions

| | |
|---|---|
| Aero Broil | • |
| Aero™ Bake | • |
| Air fry | • |
| Bake | • |
| Broil | • |
| Classic bake | • |
| Classic fan | • |
| Crisp regenerate | • |
| Number of functions | 18 |
| Roast | • |
| Slow cook | • |
| Sous vide | • |
| Steam | • |
| Steam regenerate | • |
| True Aero | • |
| True Aero + High steam | • |
| True Aero + Low steam | • |
| True Aero + Medium steam | • |
| Vent bake | • |

### Performance

| | |
|---|---|
| ActiveVent™ system | • |
| AeroTech™ technology | • |
| Automatic rapid pre-heat | • |
| Automatic sensor cooking | • |
| Method Cooking | • |

### Power Requirements

| | |
|---|---|
| Amperage | 20 A |
| Supply frequency | 60 Hz |
| Supply voltage | 208 / 240 V |

### Product Dimensions

| | |
|---|---|
| Depth | 22 1/4 " |
| Height | 18 " |
| Width | 29 7/8 " |

### Safety

| | |
|---|---|
| ADA compliant | • |
| Control panel key lock | • |

| | |
|---|---|
| SKU | 84986 |

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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- DWG
- DXF
- Care & Maintenance (English)
- Care & Maintenance (Canadian French)
- Care & Maintenance (Spanish)
- First Use (English)
- First Use (Canadian French)
- First Use (Spanish)
- Installation Guide (English)
- Installation Guide (Canadian French)
- Installation Guide (Spanish)
- Installation Guide (English, Canadian French, Spanish)
- Planning Guide - 30" Minimal (English)
- Planning Guide - 30" Minimal (Canadian French)
- Planning Guide - 30" Minimal (Spanish)
- California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- Revit
- Rhino
- Right To Repair Declaration (English, Canadian French)
- Safety & Warnings (English)
- Safety & Warnings (Canadian French)
- Safety & Warnings (Spanish)
- SketchUp

**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.

24/7

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