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Combination Steam Oven, 60cm, 23 Function

Series 11 | Minimal

Black Glass



This Minimal style oven has 23 functions with additional oven accessories to effortlessly create healthy and delicious dishes.

- With steam-only cooking functions, convection-only, or a combination of both
- Designed to match companion products such as Vacuum Seal Drawers
- Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm

FEATURES & BENEFITS

From Steam To Sous Vide

Fine amounts of steam are released with accuracy and precision at a range of temperatures to ensure food is cooked gently and evenly. Perfect for entertaining, you can sous vide proteins such as steak and salmon before guests arrive, and simply sear when ready to serve. The flexibility of timing and accuracy of temperature control helps to ensure perfect, predictable results every time.

Gentle And Healthy

Steam functions allow you to cook food in its own juices to retain nutrients, moisture and flavor. With five steam-only cooking functions including Sous Vide, plus four combi-steam functions, this oven lets you enjoy the benefits of flavorful and healthy restaurant-quality meals at home.

Multi-Function Flexibility

A true multi-function oven, where the advantages of steam and convection cooking can be explored in full. You have the freedom to choose – whether it's dry heat, moist heat, or a combination of the two, each cooking method creates a unique result. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favourite method, hero ingredient, cooking function or recipe. Your oven can guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

Reheat And Restore

Reduce household food waste by reheating foods with steam, which helps to regenerate moisture levels and ensure meals come out fresh and delicious. Use Steam Regenerate to reheat leftover meals such as roasts and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

Complementary Design

Designed to blend seamlessly into the kitchen, this Minimal style oven features subtle textural and tonal contrasts. Available in a black or grey finish to support a considered kitchen design. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

Exceptional Convection Performance

AeroTech™ circulates heat evenly for a consistent temperature throughout the cavity, while ActiveVent technology ensures optimized moisture levels when using convection functions. Achieve perfect results even when you're using multiple shelves.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Full extension sliding shelves	2
Grill rack	1 set
Large steam dish	1
Perforated large steam dish	1

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Perforated small steam dish	1	Certified Sabbath mode	•	Pastry Bake	•
Roasting dish	1	Delay start	•	Pizza bake	•
Smokeless grill tray	1	Dial with illuminated halo	•	Roast	•
Step down wire shelf	1	Electronic clock	•	Slow cook	•
Wired temperature sensor	1	Electronic oven control	•	Sous vide	•
		Food probe	•	Steam	•
		Guided cooking by food type and recipes	•	Steam clean (oven)	•
Capacity		Intuitive touchscreen display	•	Steam defrost	•
Shelf positions	6	Multi-language display	UK English, US	Steam proof	•
Total capacity	85 L		English, Simplified	Steam regenerate	•
Usable capacity	72 L		Chinese, Français, Español	Vent bake	•
Water tank capacity	1.5 L	Soft close doors	•	Warm	•
		Turned stainless steel dials with illuminated halos	•		
Cleaning		Wi-Fi connectivity	•	Performance	
Acid resistant graphite enamel	•	Wireless temperature sensor compatible	•	ActiveVent™ system	•
Descale cycle	•			AeroTech™ technology	•
Drying cycle	•			Automatic rapid pre-heat	•
Removable oven door	•	Functions		Grill power	3000 W
Removable oven door inner glass	•	Air fry	•	SteamTechnology	•
Removable shelf runners	•	Bake	•	Temperature range	35°C - 230°C
Removable water tank	•	Classic bake	•	Whisper quiet cooking	•
Steam clean (oven)	•	Crisp regenerate	•		
		Fan bake	•		
		Fan forced	•	Power requirements	
Controls		Fan forced + High steam	•	Amperage	15 A
Adjustable audio and display settings	•	Fan forced + Low steam	•	Supply frequency	50 Hz
Audio feedback	•	Fan forced + Medium steam	•	Supply voltage	220 - 240 V
Automatic cooking/minute timer	•	Fan grill	•		
Automatic pre-set temperatures	•	Grill	•		
Celsius/Fahrenheit temperature	•	Number of functions	23	Product dimensions	

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Depth	565 mm
	598 mm
Height	
Width	596 mm
Safety	
Balanced oven door	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•
Warranty	
Parts and labour	2 years

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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Installation Guide Combination Steam Oven



SKU

Revit 19

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Rhino Steam Oven

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 - SketchUp Steam Oven
- Preliminary Specification Guide Steam Oven
- 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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