

30" Series 11 Professional Combi-Steam Oven

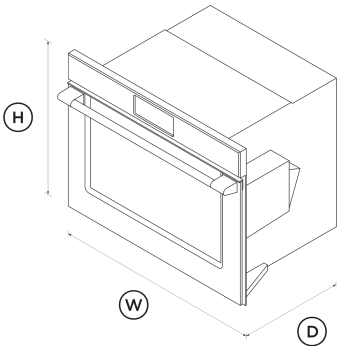
Series 11 | Professional



- Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals.
- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
 - Guided touchscreen cooking makes it simple to navigate cooking processes
 - Help reduce food waste by rejuvenating leftovers with steam for fresh-tasting roasts, and risottos and more
 - Designed to match our Professional style appliances, for the ultimate kitchen solution

DIMENSIONS

Height	23 9/16 "
Width	29 13/16 "
Depth	22 5/8 "



FEATURES & BENEFITS

Combination cooking

Elevate every ingredient with combination steam cooking. By blending dry convection heat with adjustable steam levels, you can preserve the delicate texture of seafood like salmon and snapper, maintain the essential vitamins and minerals in greens, and enhance the rich flavors of prime cuts of meat.

Mastery of temperature

Steam is eight times more efficient at conducting heat than convection, which means our combi steam oven can cook at reduced times and lower temperatures. It perfectly balances steam with convection heat, ensuring exceptional temperature accuracy for perfect roasting and crafting signature dishes.

Preserve flavor and nutrients

Perfect for delicate dishes like snapper or salmon, steam cooking preserves nutrients and texture, offering a healthier way to enjoy meals. With specialized steam functions, including Sous Vide, the combi steam oven brings out the best in every ingredient, ensuring your creations are both nutritious and delicious.

Cook with confidence

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

Reheat and restore

Revitalize your leftovers with our Steam Regenerate function, ensuring dishes like roast chicken and risotto maintain their freshness and flavor. For that just-baked quality in pastries, bread, and pizza, opt for our Crisp Regenerate setting, which reheats to keep every bite deliciously crispy.

Complementary design

Every detail has been carefully crafted from the finest materials to enhance your kitchen's aesthetic, perfectly suiting your design style. Pair it with our other Professional style appliances for the ultimate kitchen solution.

Steam clean

Keep your oven spotless with the natural power of steam. The steam clean feature helps tackle stubborn spills, allowing for a quick wipe-down.

SPECIFICATIONS

Accessories (included)		Controls		Pizza bake	•
Broil grid	1	Adjustable audio and display settings	•	Roast	•
Broil pan	1	Audio feedback	•	Slow cook	•
Broil rack	1	Automatic cooking/minute timer	•	Sous vide	•
Descale solution	2	Automatic pre-set temperatures	•	Steam	•
Full extension sliding shelves	2 sets	Celsius/Fahrenheit temperature	•	Steam clean (oven)	•
Large steam dish	1	Delay start	•	Steam defrost	•
Perforated large steam dish	1	Electronic capacitive touch controls	•	Steam proof	•
Perforated small steam dish	1	Electronic clock	•	Steam regenerate	•
Step down wire shelf	1	Electronic oven control	•	True Aero	•
Wired temperature sensor	1	Food probe	•	True Aero + High steam	•
		Guided cooking by food types	•	True Aero + Low steam	•
		Internal Light	•	True Aero + Medium steam	•
		Intuitive touchscreen display	•	Vent bake	•
		Multi-language display	true	Warm	•
		Smart appliance	•		
		Soft close doors	•	Performance	
		Touch control glass interface	•	ActiveVent™ system	•
		True convection oven	•	AeroTech™ technology	•
		Wireless temperature sensor compatible	•	Automatic rapid pre-heat	•
				Automatic sensor cooking	•
				Temperature range	95 - 445
Cleaning		Functions			
Acid resistant graphite enamel	•	Aero Broil	•	Power Requirements	
Descale cycle	•	Aero™ Bake	•	Amperage	20 A
Drying cycle	•	Air fry	•	Supply frequency	60 Hz
Easy to clean interior	•	Bake	•	Supply voltage	208 - 240 V
Removable oven door	•	Classic bake	•		
Removable shelf runners	•	Crisp regenerate	•		
Removable water tank	•	Maxi Broil	•		
Steam clean (oven)	•	Pastry Bake	•	Product Dimensions	

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SKU	82996
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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

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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- [↓](#) Planning Guide SP - Professional 30" Built-in Ovens and Companions
- [↓](#) Revit 2D Steam Oven
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- [↓](#) User Guide EN
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Where applicable: