

# Combination Steam Oven, 60cm, 23 Function

Series 11 | Contemporary

Stainless Steel



<p>With a subtle black glass finish, this Contemporary style oven has 23 functions including steam-only, to effortlessly create healthy and delicious dishes.</p>

- Precise temperature control with steam-only cooking, convection-only, or a combination of both
- 23 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- Designed to match with 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

### Complementary Design

Every detail has been carefully crafted from the finest materials to support a considered kitchen design. 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.

### 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 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 flavour. With five steam-only cooking functions including Sous Vide, this oven lets you enjoy the benefits of flavourful and healthy restaurant-quality meals at home.

### 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. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

### Cook With Confidence

Using the intuitive touchscreen interface, you can cook with a favourite method, a hero ingredient, or a go-to cooking function or recipe. Your oven will guide you through steps, or change 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, breads and pizza.

### Exceptional Convection Performance

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

## SPECIFICATIONS

### Accessories (included)



Broil grid	1
Descale solution	2 sachets, Part 580925
Full extension sliding shelves	2 sets
Large steam dish	1

Perforated baking tray	1	Guided cooking by food type and recipes	•	Warm	•	
Perforated large steam dish	1	Intuitive touchscreen display	•			
Perforated small steam dish	1	Multi-language display	UK English, US English, Simplified Chinese, Français, Español			
Wired temperature sensor	1					
Capacity						
Shelf positions	6	Functions		Performance		
Total capacity	85 L	Air fry	•	ActiveVent™ system	•	
Usable capacity	72 L	Bake	•	AeroTech™ technology	•	
Water tank capacity	1.5 L	Classic bake	•	Automatic rapid pre-heat	•	
		Crisp regenerate	•	Grill power	3000 W	
Cleaning		Fan bake	•	SteamTechnology	•	
Acid resistant graphite enamel	•	Fan forced	•	Temperature range	35°C - 230°C	
Descale cycle	•	Fan forced + High steam	•	Whisper quiet cooking	•	
Drying cycle	•	Fan forced + Low steam	•			
Removable oven door	•	Fan forced + Medium steam	•	Power requirements		
Removable oven door inner glass	•	Fan grill	•	Amperage	15 A	
Removable shelf runners	•	Grill	•	Supply voltage	220 - 240 V	
Steam clean (oven)	•	Number of functions	23	Product dimensions		
		Pastry Bake	•	Depth	565 mm	
Controls		Pizza bake	•	Height	598 mm	
Adjustable audio and display settings	•	Roast	•	Width	596 mm	
Automatic cooking/minute timer	•	Slow cook	•	Safety		
Automatic pre-set temperatures	•	Sous vide	•	Balanced oven door	•	
Celsius/Fahrenheit temperature	•	Steam	•	Catalytic venting system	•	
Certified Sabbath mode	•	Steam clean (oven)	•	Control panel key lock	•	
Electronic clock	•	Steam defrost	•	CoolTouch door	•	
Electronic oven control	•	Steam proof	•	Non-tip shelves	•	
		Steam regenerate	•			
		Vent bake	•			

Warranty	
Parts and labour	1 year
SKU	82248

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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.