

30" Series 11 Contemporary Combi-Steam Oven

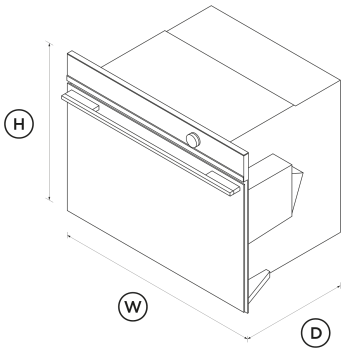
Series 11 | Contemporary



- 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 Contemporary style appliances, for the ultimate kitchen solution

DIMENSIONS

Height	23 9/16 "
Width	29 15/16 "
Depth	22 1/4 "



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.

Cook with confidence

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 a Vacuum Seal Drawer 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		Crisp regenerate	•
Broil grid	1	Adjustable audio and display settings	•	Maxi Broil	•
Broil pan	1	Audio feedback	•	Pastry Bake	•
Broil rack	1	Automatic cooking/minute timer	•	Pizza bake	•
Descale solution	2	Automatic pre-set temperatures	•	Roast	•
Full extension sliding shelves	2 sets	Celsius/Fahrenheit temperature	•	Slow cook	•
Large steam dish	1	Delay start	•	Sous vide	•
Perforated large steam dish	1	Dial with illuminated halo	•	Steam	•
Perforated small steam dish	1	Electronic capacitive touch controls	•	Steam clean (oven)	•
Step down wire shelf	1	Electronic clock	•	Steam defrost	•
Wired temperature sensor	1	Electronic oven control	•	Steam proof	•
		Food probe	•	Steam regenerate	•
		Guided cooking by food types	•	True Aero	•
		Internal Light	•	True Aero + High steam	•
		Intuitive touchscreen display	•	True Aero + Low steam	•
Capacity		Multi-language display	true	True Aero + Medium steam	•
Shelf positions	6	Sabbath mode with Star K certification	•	Vent bake	•
Total capacity	3 cu ft	Smart appliance	•	Warm	•
Usable capacity	2.5 cu ft	Soft close doors	•		
Water tank capacity	47.3 oz	Touch control glass interface	•	Performance	
		True convection oven	•	ActiveVent™ system	•
Cleaning		Voice control	•	AeroTech™ technology	•
Acid resistant graphite enamel	•	Wireless temperature sensor compatible	•	Automatic rapid pre-heat	•
Descale cycle	•			Automatic sensor cooking	•
Drying cycle	•	Functions		Temperature range	95-445
Easy to clean interior	•	Aero Broil	•		
Removable oven door	•	Aero™ Bake	•	Power Requirements	
Removable shelf runners	•	Air fry	•	Amperage	20 A
Removable water tank	•	Bake	•	Supply frequency	60 Hz
Steam clean (oven)	•	Classic bake	•		

Supply voltage 208 - 240 V

Product Dimensions

Depth 22 1/4 "
Height 23 9/16 "
Width 29 15/16 "

SKU 82998

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 Combination Steam Oven
- ↓ 2D-DXF Combination Steam Oven
- ↓ Installation Guide EN
- ↓ Installation Guide FR
- ↓ Installation Guide SP
- ↓ Planning Guide EN - Contemporary 30" Built-in Ovens and Companions
- ↓ Planning Guide FR - Contemporary 30" Built-in Ovens and Companions
- ↓ Planning Guide SP - Contemporary 30" Built-in Ovens and Companions
- ↓ Revit
- ↓ Rhino
- ↓ Right To Repair Declaration (English, French)

- ↓ SketchUp
- ↓ User Guide EN
- ↓ User Guide FR
- ↓ User Guide SP

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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