

30" Series 11 Professional Combi-Steam Oven

Professional

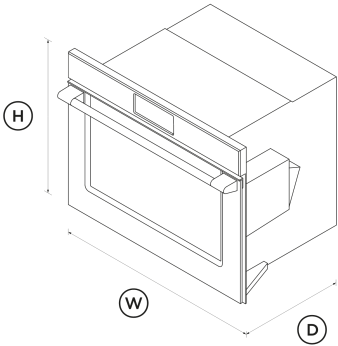


Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals.

- 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)

Broil grid	1
Broil pan	1
Broil rack	1
Descale solution	2
Full extension sliding shelves	2 sets
Large steam dish	1

Perforated large steam dish	1	Delay start	•	True Aero + High steam	•
Perforated small steam dish	1	Electronic capacitive touch controls	•	True Aero + Low steam	•
Step down wire shelf	1	Electronic clock	•	True Aero + Medium steam	•
Wired temperature sensor	1	Electronic oven control	•	Vent bake	•
		Guided cooking by food types	•	Warm	•
		Internal Light	•		
Capacity		Intuitive touchscreen display	•		
Shelf positions	6	Multi-language display	true	Performance	
Total capacity	3 cu ft	Smart appliance	•	ActiveVent™ system	•
Usable capacity	2.5 cu ft	Soft close doors	•	AeroTech™ technology	•
		Temperature sensor	•	Automatic rapid pre-heat	•
		Touch control glass interface	•	Automatic sensor cooking	•
Cleaning		True convection oven	•	Temperature range	95 - 445
Acid resistant graphite enamel	•	Wireless temperature sensor compatible	•		
Descale cycle	•			Power requirements	
Drying cycle	•	Functions		Amperage	20 A
Easy to clean interior	•	Aero Broil	•	Supply frequency	60 Hz
Removable oven door	•	Aero™ Bake	•	Supply voltage	208 - 240 V
Removable side ladders	•	Air fry	•		
Removable water tank	•	Bake	•	Product dimensions	
Steam clean (oven)	•	Classic bake	•	Depth	22 5/8 "
		Crisp regenerate	•	Height	23 9/16 "
Consumption		Maxi Broil	•	Width	29 13/16 "
Energy usage	234kWh/year	Pastry Bake	•		
In-use energy carbon emissions estimate	27.0kgCO ₂ e/year	Pizza bake	•		
		Roast	•		
		Slow cook	•		
Controls		Sous vide	•	SKU	82996
Adjustable audio and display settings	•	Steam	•		
Audio feedback	•	Steam clean (oven)	•	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	
Automatic cooking/minute timer	•	Steam defrost	•		
Automatic pre-set temperatures	•	Steam proof	•		
Celsius/Fahrenheit temperature	•	Steam regenerate	•		
		True Aero	•		

Other product downloads available at fisherpaykel.com



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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.