

24" Series 11 Contemporary Combi-Steam Oven

Contemporary

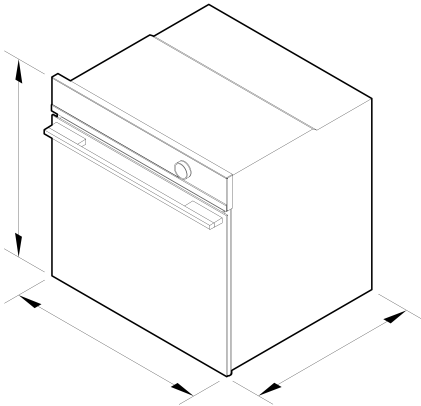


This Contemporary style oven has 23 functions with additional oven accessories, to effortlessly create healthy and delicious dishes.

- With steam-only cooking functions, convection-only, or a combination of both
- 23 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- 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	23 9/16 "
Width	23 7/16 "
Depth	22 1/4 "



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 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 flavourful 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, a hero ingredient, or a go-to 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

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.

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.

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 pan	1
Broil rack	1
Chromed shelf runners	•

Descale solution	2 sachets, Part 580925	Electronic clock	•	Warm	•
Full extension sliding shelves	2 sets	Electronic oven control	•		
Large steam dish	1	Guided cooking by food type and recipes	•		
Perforated large steam dish	1	Internal Light	•	Performance	
Perforated small steam dish	1	Intuitive touchscreen display	•	ActiveVent™ system	•
Smokeless grill tray	1	Multi-language display	UK English	AeroTech™ technology	•
Step down wire shelf	1	Sabbath mode with Star K certification	•	Automatic rapid pre-heat	•
Wired temperature sensor	1	Smart appliance	•	SteamTechnology	•
		Soft close doors	•	Temperature range	95°F – 445°F
		Temperature sensor	•	Whisper Quiet Cooking	•
Capacity		Functions		Power Requirements	
Shelf positions	6	Aero Broil	•	Amperage	16.6 - 19.4 A
Total capacity	3 cu ft	Aero™ Bake	•	Supply voltage	208 - 240 V
Usable capacity	2.5 cu ft	Air fry	•		
		Bake	•	Product Dimensions	
Cleaning		Broil	•	Depth	22 1/4 "
Acid resistant graphite enamel	•	Classic bake	•	Height	23 9/16 "
Descale cycle	•	Crisp regenerate	•	Width	23 7/16 "
Drying cycle	•	Number of functions	23		
Removable oven door	•	Pastry Bake	•		
Removable oven door inner glass	•	Pizza bake	•		
Removable side ladders	•	Roast	•	Safety	
Removable water tank	•	Slow cook	•	ADA compliant	•
Steam clean (oven)	•	Sous vide	•	Balanced oven door	•
		Steam	•	Catalytic venting system	•
		Steam defrost	•	Control panel key lock	•
Controls		Steam proof	•	CoolTouch door	•
Adjustable audio and display settings	•	Steam regenerate	•	Non-tip shelves	•
Automatic cooking/minute timer	•	True Aero	•		
Automatic pre-set temperatures	•	True Aero + High steam	•		
Celsius/Fahrenheit temperature	•	True Aero + Low steam	•		
Delay start	•	True Aero + Medium steam	•	SKU	82542
Dial with illuminated halo	•	Vent bake	•		

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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.