

Combination Steam Oven, 60cm, 23 Function

Series 11 | Contemporary

Stainless Steel



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

- 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	598mm
Width	596mm
Depth	565mm

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

Broil grid		1
Descal solution	2 sachets, Part 580925	
Full extension sliding shelves		2 sets
Large solid dish		1
Perforated baking tray		1
Perforated large dish		1
Perforated small dish		1
Wired temperature sensor		1

Capacity		Bake	•	Temperature range	35°C - 230°C
Shelf positions	6	Classic bake	•	Whisper quiet cooking	•
Total capacity	85L	Crisp regenerate	•	<hr/>	
Usable capacity	72L	Fan bake	•	Power requirements	
Water tank capacity	1.5L	Fan forced	•	Amperage	15A
<hr/>		Fan forced + High steam	•	Supply voltage	220 - 240V
Cleaning		Fan forced + Low steam	•	<hr/>	
Acid resistant graphite enamel	•	Fan forced + Medium steam	•	Product dimensions	
Descalc cycle	•	Fan grill	•	Depth	565mm
Drying cycle	•	Grill	•	Height	598mm
Removable oven door	•	Number of functions	23	Width	596mm
Removable oven door inner	•	Pastry Bake	•	<hr/>	
Removable shelf runners	•	Pizza bake	•	Safety	
Steam clean (oven)	•	Roast	•	Balanced oven door	•
<hr/>		Slow cook	•	Catalytic venting system	•
Controls		Sous vide	•	Control panel key lock	•
Adjustable audio and display	•	Steam	•	CoolTouch door	•
Automatic cooking/minute	•	Steam clean (oven)	•	Non-tip shelves	•
Automatic pre-set	•	Steam defrost	•	<hr/>	
Celsius/Fahrenheit	•	Steam proof	•	Warranty	
Certified Sabbath mode	•	Steam regenerate	•	Parts and labour	1 year
Electronic clock	•	Vent bake	•	<hr/>	
Electronic oven control	•	Warm	•	SKU	82248
Guided cooking by food type	•	<hr/>		<hr/>	
Intuitive touchscreen display	•	Performance		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	
Multi-language display	UK English, US English,	ActiveVent System	•		
<hr/>		AeroTech Technology	•		
Functions		Automatic rapid pre-heat	•		
Air fry	•	Grill power	3000W		
		SteamTechnology	•		

Other product downloads available at fisherpaykel.com

- [↓](#)  ZH
- [↓](#) User Guide (EN)
- [↓](#) Service & Warranty
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