

# Combination Steam Oven, 60cm, 23 Function

Contemporary



<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

## SPECIFICATIONS

### Accessories (included)

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

### Capacity

|                 |      |
|-----------------|------|
| Shelf positions | 6    |
| Total capacity  | 85 L |

|                     |      |
|---------------------|------|
| Usable capacity     | 72 L |
| Water tank capacity | 1.5L |

## Cleaning

- Acid resistant graphite enamel
- Descal cycle
- Drying cycle
- Removable oven door
- Removable oven door inner glass
- Removable side ladders
- Steam clean (oven)

## Controls

- Adjustable audio and display settings
- Automatic cooking/minute timer
- Automatic pre-set temperatures
- Celsius/Fahrenheit temperature
- Certified Sabbath mode
- Electronic clock
- Electronic oven control
- Guided cooking by food type and recipes
- Intuitive touchscreen display
- Multi-language display **UK English**

## Functions

- Air fry
- Bake
- Classic bake

|                           |           |
|---------------------------|-----------|
| Crisp regenerate          | •         |
| Fan bake                  | •         |
| Fan forced                | •         |
| Fan forced + High steam   | •         |
| Fan forced + Low steam    | •         |
| Fan forced + Medium steam | •         |
| Fan grill                 | •         |
| Grill                     | •         |
| Number of functions       | <b>23</b> |
| Pastry Bake               | •         |
| Pizza bake                | •         |
| Roast                     | •         |
| Slow cook                 | •         |
| Sous vide                 | •         |
| Steam                     | •         |
| Steam clean (oven)        | •         |
| Steam defrost             | •         |
| Steam proof               | •         |
| Steam regenerate          | •         |
| Vent bake                 | •         |
| Warm                      | •         |

**Power requirements**

|                |                    |
|----------------|--------------------|
| Amperage       | <b>15 A</b>        |
| Supply voltage | <b>220 - 240 V</b> |

**Product dimensions**

|        |               |
|--------|---------------|
| Depth  | <b>565 mm</b> |
| Height | <b>598 mm</b> |
| Width  | <b>596 mm</b> |

**Safety**

|                          |   |
|--------------------------|---|
| Balanced oven door       | • |
| Catalytic venting system | • |
| Control panel key lock   | • |
| CoolTouch door           | • |
| Non-tip shelves          | • |

|     |              |
|-----|--------------|
| SKU | <b>82247</b> |
|-----|--------------|

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**

[↓](#) Installation Guide (English)

- [↓](#) User Guide (English)
- [↓](#) Installation Guide (Chinese)
- [↓](#) User Guide (Chinese)

**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.

**Performance**

|                          |                     |
|--------------------------|---------------------|
| ActiveVent™ system       | •                   |
| AeroTech™ technology     | •                   |
| Automatic rapid pre-heat | •                   |
| Grill power              | <b>3000 W</b>       |
| SteamTechnology          | •                   |
| Temperature range        | <b>35°C - 230°C</b> |
| Whisper quiet cooking    | •                   |