

Combination Steam Oven, 24", 23 Function

Series 11 | Minimal

Black Glass



This Minimal 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
- 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 helps to 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 flavorful 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 favorite method, a hero ingredient, or a go-to cooking function or recipe. Your oven can 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, bread and pizza.

Complementary Design

Designed to blend seamlessly into the kitchen, this Minimal style oven features subtle textural and tonal contrasts. Available in a sleek black finish to support a considered kitchen design. 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 optimized moisture levels when using convection functions. Achieve perfect results even when you're using multiple shelves.

SPECIFICATIONS

Accessories

Broil grid	1
Broil pan	1
Broil rack	1
Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Full extension sliding shelves	2 sets
Large solid dish	1
Perforated large dish	1
Perforated small dish	1
Step down wire shelf	1
Wired temperature sensor	1

Capacity		Multi-language display	UK English, US English,	True Aero + Medium steam	•
Shelf positions	6	Sabbath mode with Star K	•	Vent bake	•
Total capacity	3cu ft	Soft close doors	•	Warm	•
Usable capacity	2.5cu ft	Wi-Fi connectivity	•		
		Wireless temperature sensor	•		
Cleaning		Functions		Performance	
Acid resistant graphite enamel	•	Aero Bake	•	ActiveVent™ system	•
Descale cycle	•	Aero Broil	•	AeroTech™ technology	•
Drying cycle	•	Air fry	•	Automatic rapid pre-heat	•
Removable oven door	•	Bake	•	SteamTechnology	•
Removable oven door inner	•	Broil	•	Temperature range	95°F -445°F
Removable shelf runners	•	Classic bake	•	Whisper quiet cooking	•
Removable water tank	•	Crisp regenerate	•		
Steam clean (oven)	•	Maxi Broil	•	Power requirements	
		Number of functions	24	Amperage	16.6 - 19.4A
Controls		Pastry Bake	•	Supply frequency	60Hz
Adjustable audio and display	•	Pizza bake	•	Supply voltage	208 - 240V
Audio feedback	•	Roast	•		
Automatic cooking/minute	•	Self-clean	•	Product dimensions	
Automatic pre-set	•	Slow cook	•	Depth	22 1/4"
Celsius/Fahrenheit	•	Sous vide	•	Height	23 9/16"
Delay start	•	Steam	•	Width	23 7/16"
Dial with illuminated halo	•	Steam clean (oven)	•		
Electronic clock	•	Steam defrost	•	Safety	
Electronic oven control	•	Steam proof	•	ADA compliant	•
Food probe	•	Steam regenerate	•	Balanced oven door	•
Guided cooking by food type	•	True Aero	•	Control panel key lock	•
Halogen lights	•	True Aero + High steam	•	CoolTouch door	•
Intuitive touchscreen display	•	True Aero + Low steam	•	Non-tip shelves	•
				Safety thermostat	•

Warranty	
Parts and labor	2 years

SKU	82922
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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.

Other product downloads available at fisherpaykel.com

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