

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
Full extension sliding shelves	2 sets

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

- Catalytic venting system
- Control panel key lock
- CoolTouch door
- Non-tip shelves

SKU 82542

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

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.



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