

Combination Steam Oven, 30", 23 Function

Series 11 | Professional

Stainless Steel



Our Combination Steam Oven is designed for the home chef, helping to effortlessly create healthy and delicious dishes. It pairs seamlessly with companion products such as the Vacuum Seal Drawer or Warming Drawer.

- With steam-only cooking functions, convection-only, or a combination of both
- 25 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- Designed to match companion products such as Vacuum Seal Drawers

- Guided cooking capability offers helpful tips for different food types

DIMENSIONS

Height	22 21/32"
Width	29 51/64"
Depth	23 35/64"

SPECIFICATIONS

Consumption	
Energy usage	234kWh/year
In-use energy carbon	28.9kgCO ₂ e/year

Product dimensions

Depth	23 35/64"
Height	22 21/32"
Width	29 51/64"

SKU	82996
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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

- ↓ Service & Warranty
- ↓ Energy Label Oven
- ↓ Planning Guide - Professional 30" Built-in Ovens and Companions



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T 1.888.936.7872 W www.fisherpaykel.com