

30" Series 11 Contemporary Combi-Steam Oven

Contemporary

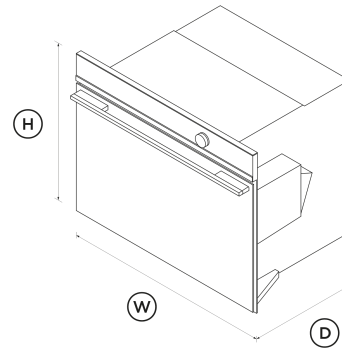


Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- Guided touchscreen cooking makes it simple to navigate cooking processes
- Help reduce food waste by rejuvenating leftovers with steam for fresh-tasting roasts, and risottos and more
- Designed to match our Contemporary style appliances, for the ultimate kitchen solution

DIMENSIONS

Height	23 9/16 "
Width	29 15/16 "
Depth	22 1/4 "



FEATURES & BENEFITS

Combination cooking

Elevate every ingredient with combination steam cooking. By blending dry convection heat with adjustable steam levels, you can preserve the delicate texture of seafood like salmon and snapper, maintain the essential vitamins and minerals in greens, and enhance the rich flavors of prime cuts of meat.

Cook with confidence

Steam is eight times more efficient at conducting heat than convection, which means our combi steam oven can cook at reduced times and lower temperatures. It perfectly balances steam with convection heat, ensuring exceptional temperature accuracy for perfect roasting and crafting signature dishes.

Preserve flavor and nutrients

Perfect for delicate dishes like snapper or salmon, steam cooking preserves nutrients and texture, offering a healthier way to enjoy meals. With specialized steam functions, including Sous Vide, the combi steam oven brings out the best in every ingredient, ensuring your creations are both nutritious and delicious.

Cook with confidence

Using the large 5" touchscreen interface, you can cook with a favorite method, hero ingredient, 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

Revitalize your leftovers with our Steam Regenerate function, ensuring dishes like roast chicken and risotto maintain their freshness and flavor. For that just-baked quality in pastries, bread, and pizza, opt for our Crisp Regenerate setting, which reheats to keep every bite deliciously crispy.

Complementary design

Every detail has been carefully crafted from the finest materials to enhance your kitchen's aesthetic, perfectly suiting your design style. Pair it with a Vacuum Seal Drawer for the ultimate kitchen solution.

Steam clean

Keep your oven spotless with the natural power of steam. The steam clean feature helps tackle stubborn spills, allowing for a quick wipe-down.

SPECIFICATIONS

<hr/>		Controls		
Accessories (included)		Adjustable audio and display settings	•	Crisp regenerate
Broil grid	1	Audio feedback	•	Maxi Broil
Broil pan	1	Automatic cooking/minute timer	•	Pastry Bake
Broil rack	1	Automatic pre-set temperatures	•	Pizza bake
Descale solution	2	Celsius/Fahrenheit temperature	•	Roast
Full extension sliding shelves	2 sets	Delay start	•	Slow cook
Large steam dish	1	Dial with illuminated halo	•	Sous vide
Perforated large steam dish	1	Electronic capacitive touch controls	•	Steam
Perforated small steam dish	1	Electronic clock	•	Steam clean (oven)
Step down wire shelf	1	Electronic oven control	•	Steam defrost
Wired temperature sensor	1	Guided cooking by food types	•	Steam proof
<hr/>		Internal Light	•	Steam regenerate
Capacity		Intuitive touchscreen display	•	True Aero
Shelf positions	6	Multi-language display	true	True Aero + High steam
Total capacity	3 cu ft	Sabbath mode with Star K certification	•	True Aero + Low steam
Usable capacity	2.5 cu ft	Smart appliance	•	True Aero + Medium steam
Water tank capacity	47.3	Soft close doors	•	Vent bake
<hr/>		Temperature sensor	•	Warm
Cleaning		Touch control glass interface	•	<hr/>
Acid resistant graphite enamel	•	True convection oven	•	Performance
Descale cycle	•	Voice control	•	ActiveVent™ system
Drying cycle	•	Wireless temperature sensor compatible	•	AeroTech™ technology
Easy to clean interior	•	<hr/>		Automatic rapid pre-heat
Removable oven door	•	Functions		Automatic sensor cooking
Removable side ladders	•	Aero Broil	•	Temperature range
Removable water tank	•	Aero™ Bake	•	95-445
Steam clean (oven)	•	Air fry	•	<hr/>
<hr/>		Bake	•	Power Requirements
		Classic bake	•	Amperage
				20 A
				Supply frequency
				60 Hz

Supply voltage **208 - 240 V**

Product Dimensions

Depth **22 1/4 "**

Height **23 9/16 "**

Width **29 15/16 "**

SKU **82998**

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

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- [↓](#) DXF
- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (Canadian French)
- [↓](#) Installation Guide (Spanish)
- [↓](#) Planning Guide - Contemporary 30" Built-in Ovens and Companions (English)
- [↓](#) Planning Guide - Contemporary 30" Built-in Ovens and Companions (Canadian French)
- [↓](#) Planning Guide - Contemporary 30" Built-in Ovens and Companions (Spanish)
- [↓](#) California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- [↓](#) Revit

- [↓](#) Rhino
- [↓](#) Right To Repair Declaration (English, Canadian French)
- [↓](#) SketchUp
- [↓](#) User Guide (English)
- [↓](#) User Guide (Canadian French)
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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.



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