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Combination Steam Oven, 60cm, 23 Function

Series 11 | Minimal

Black



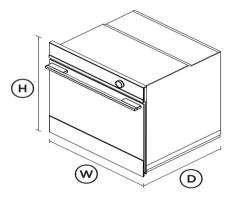
With a subtle black glass finish, this Contemporary style oven has 23 functions including steam-only, to effortlessly create healthy and delicious dishes.

- 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 598mm
Width 596mm
Depth 565mm



FEATURES & BENEFITS

Design freedom

Every detail has been carefully crafted from the finest materials to support a considered kitchen design. With a subtle black finish, this Minimal Style oven blends seamlessly, enhancing your kitchen design without dominating it. It's understated and elegant, whether on its own or part of a matching appliance set.

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 flavour. With five steam-only cooking functions including Sous Vide, this oven lets you enjoy the benefits of flavourful and healthy restaurant-quality meals at home.

Multi-function flexibility

A truly multiple function oven where both steam-only and convection-only cooking mediums can stand on their own merits. You have the freedom to choose – whether it's dry heat or moist heat, or a combination of the two – each delivering different cooking results. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

Cook with confidence

Using the intuitive 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 steps, or change 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.

Exceptional convection performance

AeroTech circulates heat evenly for a consistent temperature throughout the cavity, while ActiveVent technology ensures

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optimised moisture levels when using convection functions.

Achieve perfect results even when you're using multiple shelves.

SPECIFICATIONS

Accessories	
Descale solution	2 sachets, Part 580925
Full extension sliding shelves	2 sets
Grill rack	1 set
Large solid dish	1
Perforated baking tray	1
Perforated large dish	1
Perforated small dish	1
Smokeless grill tray	1
Wired temperature sensor	1
Capacity	
Shelf positions	6
Total capacity	85L
Usable capacity	72L
Water tank capacity	1.5L
Cleaning	
Acid resistant graphite enamel	•
Descale cycle	•
Drying cycle	•
Removable oven door	•
Removable oven door inner	•
Removable shelf runners	•
Removable water tank	•
Steam clean (oven)	•

Controls			
Adjustable audio and display Automatic cooking/minute Automatic pre-set Celsius/Fahrenheit Certified Sabbath mode Electronic clock	•		
		Electronic oven control	•
		Guided cooking by food type	•
		Intuitive touchscreen display	•
		Multi-language display	UK English, US English,
		Soft close doors	•
Turned stainless capacitive	•		
Wi-Fi connectivity	•		
Wireless temperature sensor	•		
Functions			
Air fry			
Bake			
Classic bake			
Crisp regenerate			
Fan bake			
Fan forced	•		
Fan forced Fan forced + High steam			
	•		
Fan forced + High steam	· ·		
Fan forced + High steam Fan forced + Low steam	· .		

Number of functions	23		
Pastry Bake Pizza bake Roast Slow cook Sous vide Steam Steam clean (oven) Steam defrost Steam proof Steam regenerate			
		Vent bake	•
		Warm	•
		ActiveVent™ system AeroTech™ technology Automatic rapid pre-heat Grill power SteamTechnology	3000W
		Temperature range	35°C - 230°C
		Whisper quiet cooking	•
		Power requirements	
		Amperage	15A
		Supply voltage	220 - 240V
		Product dimensions	
Depth	565mm		
Hoight	E00		

598mm

Height

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Width	596mm
Safety	
Balanced oven door	•
Catalytic venting system	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Warranty	
Parts and labour	2 years
SKU	82250

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

