

Combination Steam Oven, 60cm, 23 Function

Series 11 | Contemporary

Stainless Steel



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

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.

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. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

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 optimised moisture levels when using convection functions. Achieve perfect results even when you're using multiple shelves.

SPECIFICATIONS

Accessories

Broil grid	1
Descal solution	2 sachets, Part 580925
Full extension sliding shelves	2 sets
Large solid dish	1
Perforated baking tray	1
Perforated large dish	1
Perforated small dish	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 •

Steam clean (oven) •

Consumption

Energy rating A

Controls

Adjustable audio and display •

Automatic cooking/minute •

Automatic pre-set •

Celsius/Fahrenheit •

Electronic clock •

Electronic oven control •

Guided cooking by food type •

Intuitive touchscreen display •

Multi-language display UK English, US English,

Sabbath mode with Federation •

Functions

Air fry •

Bake •

Classic bake •

Crisp regenerate •

Fan bake •

Fan forced •

Fan forced + High steam •

Fan forced + Low steam •

Fan forced + Medium steam •

Fan grill •

Grill •

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 •

Performance

ActiveVent™ system •

AeroTech™ technology •

Automatic rapid pre-heat •

Grill power 3000W

SteamTechnology •

Temperature range 35°C - 230°C

Whisper quiet cooking •

Power requirements

Amperage 15A

Supply voltage 220 - 240V

Product dimensions

Depth 565mm

Height 598mm

Width 596mm

Safety

Balanced oven door •

Catalytic venting system •

Control panel key lock •

CoolTouch door •

Non-tip shelves •






Warranty

Parts and labour 5 years

SKU 82244

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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-  [Service & Warranty](#)
-  [User Guide Combination Steam Oven](#)
-  [Declaration of Conformity Combination Steam Oven](#)
-  [Installation Guide Combination Steam Oven](#)
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