

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

SPECIFICATIONS

Accessories

Descal solution	2 sachets, Part 580925
Full extension sliding shelves	2 sets
Grid	1
Large solid dish	1
Perforated baking tray	1
Perforated large dish	1
Perforated small dish	1
Wired food probe	1

Capacity		Classic bake	•	Whisper quiet cooking	•
Shelf positions	6	Crisp regenerate	•		
Water tank capacity	1.5L	Fan bake	•		
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Cleaning		Fan forced	•	Power requirements	
Acid resistant graphite enamel	•	Fan forced + High steam	•	Amperage	12.8 - 13.8A
Descalc cycle	•	Fan forced + Low steam	•	Supply voltage	220 - 240V
Drying cycle	•	Fan forced + Medium steam	•	<hr/>	
Removable oven door	•	Fan grill	•	Product dimensions	
Removable oven door inner	•	Grill	•	Depth	565mm
Removable shelf runners	•	Number of functions	23	Height	598mm
Steam clean (oven)	•	Pastry Bake	•	Width	596mm
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Controls		Pizza bake	•	Safety	
Adjustable audio and display	•	Roast	•	Advanced cooling system	•
Automatic cooking/minute	•	Slow cook	•	Balanced oven door	•
Automatic pre-set	•	Sous vide	•	Catalytic venting system	•
Celsius/Fahrenheit	•	Steam	•	Control panel key lock	•
Electronic clock	•	Steam clean (oven)	•	CoolTouch door	•
Electronic oven control	•	Steam defrost	•	Non-tip shelves	•
Guided cooking by food type	•	Steam proof	•	<hr/>	
Intuitive touchscreen display	•	Steam regenerate	•	Warranty	
Multi-language display	UK English, US English,	Vent bake	•	Parts and labour	2 years
Precise electronic temperature	•	Warm	•	<hr/>	
Sabbath mode	•	Performance		SKU	82246
Wi-Fi connectivity	•	ActiveVent™ system	•	<hr/>	
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Functions		AeroTech™ technology	•	<p>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</p>	
Air fry	•	Automatic rapid pre-heat	•		
Bake	•	Grill power	3000W		
		SteamTechnology	•		
		Temperature range	35°C - 230°C		



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