

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. 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

<>

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

Shelf positions	6
Water tank capacity	1.5L

Cleaning		Fan forced + High steam	•	Product dimensions	
Acid resistant graphite enamel	•	Fan forced + Low steam	•	Depth	565mm
Descale cycle	•	Fan forced + Medium steam	•	Height	598mm
Drying cycle	•	Fan grill	•	Width	596mm
Removable oven door	•	Grill	•	<hr/>	
Removable oven door inner	•	Number of functions	23	Safety	
Removable shelf runners	•	Pastry Bake	•	Advanced cooling system	•
Steam clean (oven)	•	Pizza bake	•	Balanced oven door	•
<hr/>		Roast	•	Catalytic venting system	•
Controls		Slow cook	•	Control panel key lock	•
Adjustable audio and display	•	Sous vide	•	CoolTouch door	•
Automatic cooking/minute	•	Steam	•	Non-tip shelves	•
Automatic pre-set	•	Steam clean (oven)	•	<hr/>	
Celsius/Fahrenheit	•	Steam defrost	•	Warranty	
Electronic clock	•	Steam proof	•	Parts and labour	5 years
Electronic oven control	•	Steam regenerate	•	<hr/>	
Guided cooking by food type	•	Vent bake	•	SKU	82245
Intuitive touchscreen display	•	Warm	•	<hr/>	
Multi-language display	UK English, US English,	Performance		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	
Precise electronic temperature	•	ActiveVent™ system	•		
Sabbath mode	•	AeroTech™ technology	•		
<hr/>		Automatic rapid pre-heat	•		
Functions		Grill power	3000W		
Air fry	•	SteamTechnology	•		
Bake	•	Temperature range	35°C - 230°C		
Classic bake	•	Whisper quiet cooking	•		
Crisp regenerate	•	<hr/>			
Fan bake	•	Power requirements			
Fan forced	•	Supply voltage	220 - 240V		

Other product downloads available at fisherpaykel.com



User Guide



Service & Warranty Booklet



Installation Guide



A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 08000 886 605 **W**www.fisherpaykel.com