

Combination Steam Oven, 24", 23 Function

Series 9 | Minimal

Black Glass



Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- With steam cooking, convection cooking, or a combination of both
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

- Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

| | |
|--------|---------|
| Height | 18" |
| Width | 23 5/8" |
| Depth | 22 1/4" |

FEATURES & BENEFITS

Combination cooking

Give every ingredient the respect it deserves with combination steam cooking. Using a fusion of dry convection heat with variable amounts of steam, you can easily retain the delicate texture of ingredients like salmon and snapper, the vitamins and minerals of greens, or the depth of flavour of a perfect cut of meat.

Mastery of temperature

Elevate your meals with the precise temperature and humidity control of steam cooking. Steam cooking has a gentler heat transfer into the food, so you get nutritious and delicious results that are moist and tender on the inside, crisp and flaky on the outside, all with minimal effort.

Preserve flavour and nutrients

Cooking with steam creates dishes that are full of flavour, while preserving all the vitamins, minerals and textures of delicate ingredients, like fish and seafood. With five steam-only cooking functions, including Sous vide, Steam and Steam Proof, you can use steam to create healthier dishes that get the best out of each component on the plate.

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).

Design freedom

With a matte black glass 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.

Cook with confidence

Using the intuitive touchscreen interface, you can cook with a favorite 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

Give your leftovers a new life by reheating foods with steam, which regenerates moisture levels so meals come out fresh and delicious. Use Steam Regenerate to reheat meals such as roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

SPECIFICATIONS

Accessories

| | |
|-----------------------|------------------------|
| Broil pan | 1 |
| Broil rack | 1 |
| Chromed shelf runners | • |
| Descale solution | 2 sachets, Part 580925 |
| Large solid dish | 1 |
| Perforated large dish | 1 |
| Perforated small dish | 1 |

| | | | | | |
|--------------------------------|-------------------------|------------------------------|----|---------------------------|----------------|
| Wire shelf | 1 | Sabbath mode with Star K | • | Vent bake | • |
| | | Soft close doors | • | Warm | • |
| | | True convection oven | • | | |
| Capacity | | Turned stainless steel dials | • | Performance | |
| Shelf positions | 4 | Wi-Fi connectivity | • | ActiveVent™ system | • |
| Total capacity | 1.9cu ft | Wireless temperature sensor | • | AeroTech™ technology | • |
| Usable capacity | 1.6cu ft | | | Automatic rapid pre-heat | • |
| Water tank capacity | 50.7oz | | | SteamTechnology | • |
| | | Functions | | Temperature range | 95 °F - 445 °F |
| Cleaning | | Aero Bake | • | Whisper quiet cooking | • |
| Acid resistant graphite enamel | • | Aero Broil | • | | |
| Descalc cycle | • | Air fry | • | Power requirements | |
| Drying cycle | • | Bake | • | Amperage | 16.6 - 19.4 A |
| Removable oven door | • | Classic bake | • | Supply frequency | 60Hz |
| Removable oven door inner | • | Crisp regenerate | • | Supply voltage | 208-240V |
| Removable shelf runners | • | Maxi Broil | • | | |
| Removable water tank | • | Number of functions | 23 | Product dimensions | |
| Steam clean (oven) | • | Pastry Bake | • | Depth | 22 1/4" |
| | | Pizza bake | • | Height | 18" |
| Controls | | Roast | • | Width | 23 5/8" |
| Adjustable audio and display | • | Slow cook | • | | |
| Audio feedback | • | Sous vide | • | Safety | |
| Automatic cooking/minute | • | Steam | • | ADA compliant | • |
| Automatic pre-set | • | Steam clean (oven) | • | Balanced oven door | • |
| Delay start | • | Steam defrost | • | Control panel key lock | • |
| Electronic clock | • | Steam proof | • | CoolTouch door | • |
| Electronic oven control | • | Steam regenerate | • | Non-tip shelves | • |
| Guided cooking by food types | • | True Aero | • | Safety thermostat | • |
| Halogen lights | • | True Aero + High steam | • | | |
| Intuitive touchscreen display | • | True Aero + Low steam | • | Warranty | |
| Multi-language display | UK English, US English, | True Aero + Medium steam | • | | |

Parts and labour **2 years**

SKU 82605

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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