

Combination Steam Oven, 23", 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	23 9/16"
Width	23 7/16"
Depth	22 1/4"

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 flavor. With five steam-only cooking functions including Sous Vide, plus four combi-steam functions, this oven lets you enjoy the benefits of flavorful and healthy restaurant-quality meals at home.

Multi-function flexibility

<>

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

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 roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

Exceptional convection performance

AeroTech™ circulates heat evenly for a consistent temperature throughout the cavity, while ActiveVent technology ensures optimized moisture levels when using convection functions. Achieve perfect results even when you're using multiple shelves.

SPECIFICATIONS

Accessories

Broil pan	1
Broil rack	1
Descal solution	2 sachets, Part 580925
Food probe	1
Full extension sliding shelves	2 sets
Grid	1
Large solid dish	1
Perforated large pan	1
Perforated sheet	1
Perforated small pan	1

Capacity

Shelf positions	6	Aero Bake	•	SteamTechnology	•
Total capacity	3cu ft	Aero Broil	•	Temperature range	95°F -450°F
Usable capacity	2.5cu ft	Air fry	•	Whisper quiet cooking	•
		Bake	•		
Cleaning		Classic bake	•	Power requirements	
Acid resistant graphite enamel	•	Crisp regenerate	•	Supply voltage	208 - 240V
Descale cycle	•	Number of functions	23		
Drying cycle	•	Pastry Bake	•	Product dimensions	
Removable oven door	•	Pizza bake	•	Depth	22 1/4"
Removable oven door inner	•	Roast	•	Height	23 9/16"
Removable shelf runners	•	Slow cook	•	Width	23 7/16"
Steam clean (oven)	•	Sous vide	•		
		Steam	•	Safety	
Controls		Steam clean (oven)	•	Advanced cooling system	•
Adjustable audio and display	•	Steam defrost	•	Balanced oven door	•
Automatic cooking/minute	•	Steam proof	•	Catalytic venting system	•
Automatic pre-set	•	Steam regenerate	•	Control panel key lock	•
Celsius/Fahrenheit	•	True Aero	•	CoolTouch door	•
Connected Fisher and Paykel	•	True Aero + High steam	•	Non-tip shelves	•
Electronic clock	•	True Aero + Low steam	•		
Electronic oven control	•	True Aero + Medium steam	•		
Food probe	•	Vent bake	•	SKU	82252
Guided cooking by food type	•	Warm	•		
Intuitive touchscreen display	•				
Multi-language display	UK English, US English,	Performance			
Precise electronic temperature	•	ActiveVent™ system	•		
Sabbath mode	•	AeroTech™ technology	•		
Wi-Fi connectivity	•	Automatic rapid pre-heat	•		
		Broil power	3000W		
Functions		Broil width	15"		

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

Other product downloads available at fisherpaykel.com



User Guide



Guide D'Utilisation



Energy Label



Service & Warranty Booklet



Installation Guide



Guide D'Utilisation



A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 1.888.936.7872 W www.fisherpaykel.com