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Combination Steam Oven, 24", 23 Function

Series 11 | Minimal

Black



With a subtle black glass finish, this Minimal 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

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. 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	
Broil rack	
Descale solution	2 sachets, Part 58092
Food probe	
Full extension sliding shelves	2 set
Grid	
Large solid dish	
Perforated large pan	
Perforated sheet	
Perforated small pan	

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Shelf positions 6 Aero Bake Total capacity 3cu ft Aero Broil Usable capacity 2.5cu ft Air fry Cleaning Classic bake Acid resistant graphite enamel Crisp regenerate Acid resistant graphite enamel Crisp regenerate Descale cycle Number of functions 23 Drying cycle Pastry Bake Removable oven door Pizza bake Removable oven door inner Roast Removable shelf runners Slow cook Steam clean (oven) Steam segment Steam defrost Steam defrost Automatic cooking/minute Steam proof Automatic pre-set Steam regenerate Celsius/Fahrenheit True Aero + High steam	Capacity		Functions	
	Shelf positions	6	Aero Bake	•
Bake	Total capacity	3cu ft	Aero Broil	•
Cleaning Classic bake . Acid resistant graphite enamel . Crisp regenerate . Descale cycle . Number of functions 23 Drying cycle . Pastry Bake . Removable oven door . Pizza bake . Removable oven door inner . Roast . Removable shelf runners . Slow cook . Steam clean (oven) . Steam . Steam (oven) . Steam . Adjustable audio and display . Steam defrost . Adjustable audio and display . Steam proof . Automatic cooking/minute . Steam proof . Automatic pre-set . Steam proof . Celsius/Fahrenheit . True Aero . Connected Fisher and Paykel . True Aero + High steam . Electronic clock . True Aero + Medium steam . Food probe .	Usable capacity	2.5cu ft	Air fry	•
Acid resistant graphite enamel Crisp regenerate . Descale cycle Number of functions 23 Drying cycle Pastry Bake . Removable oven door Pizza bake . Removable oven door inner Roast . Removable shelf runners Slow cook . Steam clean (oven) Sous vide . Controls Steam . Adjustable audio and display Steam defrost . Automatic cooking/minute Steam proof . Automatic pre-set Steam regenerate . Celsius/Fahrenheit True Aero . Connected Fisher and Paykel True Aero + High steam . Electronic clock True Aero + Hedium steam . Electronic oven control True Aero + Medium steam . Food probe Vent bake . Guided cooking by food type . . Intuitive touchscreen display Warm . Multi-language display UK English, US English, US English, US English, US English, US Eng			Bake	•
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Removable oven door inner Removable oven door inner Removable shelf runners Steam clean (oven) Steam clean	Descale cycle	•	Number of functions	23
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Removable shelf runners Steam clean (oven) Steam cl	Removable oven door	•	Pizza bake	•
Steam clean (oven) Steam Ste	Removable oven door inner	•	Roast	•
Steam Controls Steam clean (oven) Adjustable audio and display Automatic cooking/minute Automatic pre-set Celsius/Fahrenheit Connected Fisher and Paykel Electronic clock Electronic oven control Food probe Guided cooking by food type Intuitive touchscreen display Multi-language display We English, US English, Were Steam regenerate Steam proof Steam proof Steam proof Steam proof Steam proof True Aero Steam proof True Aero True Aero True Aero True Aero + High steam True Aero + Low steam True Aero + Medium steam Steam proof Warm Performance Active Vent bake Active Vent™ system Active Vent™ system Active Vent™ system Aero Tech™ technology Wi-Fi connectivity Automatic rapid pre-heat Automatic rapid pre-heat	Removable shelf runners	•	Slow cook	•
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Connected Fisher and Paykel Electronic clock Electronic oven control Food probe Guided cooking by food type Intuitive touchscreen display Multi-language display WE English, US English, Precise electronic temperature Sabbath mode Wi-Fi connectivity True Aero + High steam True Aero + High steam Were + Medium steam Vent bake Warm Preformance Active Vent™ system Active Vent™ system Active Vent™ technology Automatic rapid pre-heat	Automatic pre-set	•	Steam regenerate	•
Electronic clock Food probe Guided cooking by food type Intuitive touchscreen display Multi-language display Precise electronic temperature Sabbath mode Wi-Fi connectivity True Aero + Low steam Warn True Aero + Medium steam Warn • Warm • Performance ActiveVent™ system AeroTech™ technology • Automatic rapid pre-heat • Automatic rapid pre-heat	Celsius/Fahrenheit	•	True Aero	•
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Precise electronic temperature • ActiveVent™ system • AeroTech™ technology Wi-Fi connectivity • Automatic rapid pre-heat • ActiveVent™ system • AeroTech™ technology • Automatic rapid pre-heat	Intuitive touchscreen display	•		
Sabbath mode	Multi-language display	UK English, US English,	Performance	
Wi-Fi connectivity • Automatic rapid pre-heat •	Precise electronic temperature	•	ActiveVent™ system	•
The second secon	Sabbath mode	•	AeroTech™ technology	•
Broil power 3000W	Wi-Fi connectivity	•	Automatic rapid pre-heat	•
			Broil power	3000W

Broil width	15"
SteamTechnology	•
Temperature range	95°F -450°F
Whisper quiet cooking	•
Power requirements	
Supply voltage	208 - 240V
Product dimensions	
Depth	22 1/4"
Height	23 9/16"
Width	23 7/16"
Safety	
Advanced cooling system	•
Balanced oven door	•
Catalytic venting system	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
SKU	82253

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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User Guide



Energy Label



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Installation Guide



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