

# Combination Steam Oven, 24", 23 Function

Series 11 | Minimal

Black Glass



This Minimal style oven has 23 functions with additional oven accessories to effortlessly create healthy and delicious dishes.

- With steam-only cooking functions, convection-only, or a combination of both
- Designed to match 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

### 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 helps to 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

A true multi-function oven, where the advantages of steam and convection cooking can be explored in full. You have the freedom to choose – whether it's dry heat, moist heat, or a combination of the two, each cooking method creates a unique result. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

### Cook with confidence

Using the large 5" touchscreen interface, you can cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe. Your oven can guide you through the steps, or change

the 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, bread and pizza.

### Complementary design

Designed to blend seamlessly into the kitchen, this Minimal style oven features subtle textural and tonal contrasts. Available in a sleek black finish to support a considered kitchen design. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

### 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 grid                     | 1                      |
| Broil pan                      | 1                      |
| Broil rack                     | 1                      |
| Chromed shelf runners          | •                      |
| Descale solution               | 2 sachets, Part 580925 |
| Full extension sliding shelves | 2 sets                 |
| Large solid dish               | 1                      |
| Perforated large dish          | 1                      |
| Perforated small dish          | 1                      |
| Step down wire shelf           | 1                      |

|                                |                         |                             |              |
|--------------------------------|-------------------------|-----------------------------|--------------|
| <b>Capacity</b>                |                         |                             |              |
| Shelf positions                | 6                       | Sabbath mode with Star K    | •            |
| Total capacity                 | 3cu ft                  | Soft close doors            | •            |
| Usable capacity                | 2.5cu ft                | Wi-Fi connectivity          | •            |
|                                |                         | Wireless temperature sensor | •            |
| <b>Cleaning</b>                |                         | <b>Functions</b>            |              |
| Acid resistant graphite enamel | •                       | Aero Bake                   | •            |
| Descale cycle                  | •                       | Aero Broil                  | •            |
| Drying cycle                   | •                       | Air fry                     | •            |
| Removable oven door            | •                       | Bake                        | •            |
| Removable oven door inner      | •                       | Broil                       | •            |
| Removable shelf runners        | •                       | Classic bake                | •            |
| Removable water tank           | •                       | Crisp regenerate            | •            |
| Steam clean (oven)             | •                       | Maxi Broil                  | •            |
|                                |                         | Number of functions         | 24           |
| <b>Controls</b>                |                         | Pastry Bake                 | •            |
| Adjustable audio and display   | •                       | Pizza bake                  | •            |
| Audio feedback                 | •                       | Roast                       | •            |
| Automatic cooking/minute       | •                       | Self-clean                  | •            |
| Automatic pre-set              | •                       | Slow cook                   | •            |
| Celsius/Fahrenheit             | •                       | Sous vide                   | •            |
| Delay start                    | •                       | Steam                       | •            |
| Dial with illuminated halo     | •                       | Steam clean (oven)          | •            |
| Electronic clock               | •                       | Steam defrost               | •            |
| Electronic oven control        | •                       | Steam proof                 | •            |
| Food probe                     | •                       | Steam regenerate            | •            |
| Guided cooking by food type    | •                       | True Aero                   | •            |
| Halogen lights                 | •                       | True Aero + High steam      | •            |
| Intuitive touchscreen display  | •                       | True Aero + Low steam       | •            |
| Multi-language display         | UK English, US English, | True Aero + Medium steam    | •            |
|                                |                         | Vent bake                   |              |
|                                |                         | Warm                        |              |
|                                |                         | <b>Performance</b>          |              |
|                                |                         | ActiveVent™ system          |              |
|                                |                         | AeroTech™ technology        |              |
|                                |                         | Automatic rapid pre-heat    |              |
|                                |                         | SteamTechnology             |              |
|                                |                         | Temperature range           | 95°F –445°F  |
|                                |                         | Whisper quiet cooking       | •            |
|                                |                         | <b>Power requirements</b>   |              |
|                                |                         | Amperage                    | 16.6 - 19.4A |
|                                |                         | Supply frequency            | 60Hz         |
|                                |                         | Supply voltage              | 208 - 240V   |
|                                |                         | <b>Product dimensions</b>   |              |
|                                |                         | Depth                       | 22 1/4"      |
|                                |                         | Height                      | 23 9/16"     |
|                                |                         | Width                       | 23 7/16"     |
|                                |                         | <b>Safety</b>               |              |
|                                |                         | ADA compliant               |              |
|                                |                         | Balanced oven door          |              |
|                                |                         | Control panel key lock      |              |
|                                |                         | CoolTouch door              |              |
|                                |                         | Non-tip shelves             |              |
|                                |                         | Safety thermostat           |              |
|                                |                         | <b>Warranty</b>             |              |

Parts and labour 2 years

SKU 82922

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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