

Combination Steam Oven, 60cm, 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	598mm
Width	596mm
Depth	565mm

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 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

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. A food probe precisely monitors cooking in real time, giving you complete control.

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

Descale 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		Classic bake	•	Whisper quiet cooking	•
Shelf positions	6	Crisp regenerate	•		
Water tank capacity	1.5L	Fan bake	•	Power requirements	
			Fan forced	Amperage	12.8 - 13.8A
			Fan forced + High steam	Supply voltage	220 - 240V
			Fan forced + Low steam		
			Fan forced + Medium steam	Product dimensions	
Cleaning		Fan grill	•	Depth	565mm
Acid resistant graphite enamel	•	Grill	•	Height	598mm
Descale cycle	•	Number of functions	23	Width	596mm
Drying cycle	•	Pastry Bake	•		
Removable oven door	•	Pizza bake	•	Safety	
Removable oven door inner	•	Roast	•	Advanced cooling system	•
Removable shelf runners	•	Slow cook	•	Balanced oven door	•
Steam clean (oven)	•	Sous vide	•	Catalytic venting system	•
			Steam	Control panel key lock	•
			Steam clean (oven)	CoolTouch door	•
			Steam defrost	Non-tip shelves	•
			Steam proof		
			Steam regenerate	Warranty	
			Vent bake	Parts and labour	5 years
			Warm		
		Performance		SKU	82244
		ActiveVent™ system	•		
		AeroTech™ technology	•		
		Automatic rapid pre-heat	•		
		Grill power	3000W		
		SteamTechnology	•		
		Temperature range	35°C – 230°C		

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