

Combination Steam Oven, 60cm, 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
- A Wired Temperature Sensor precisely monitors cooking in real time
- 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	598mm
Width	596mm
Depth	565mm

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 flavour. With five steam-only cooking functions including Sous Vide, plus four combi-steam functions, this oven lets you enjoy the benefits of flavourful 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. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

COOK WITH CONFIDENCE

Using the large 5" touchscreen interface, you can cook with a favourite method, hero ingredient, 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 black or grey 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 optimised moisture levels when using convection functions. Achieve perfect results even when you're using multiple shelves.

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SPECIFICATIONS

Accessories

Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Flat brushed baking tray	1
Full extension sliding shelves	2
Grill rack	1 set



Large solid dish	1	Electronic clock	•	Sous vide	•
Perforated large dish	1	Electronic oven control	•	Steam	•
Perforated small dish	1	Food probe	•	Steam clean (oven)	•
Roasting dish	1	Guided cooking by food types	•	Steam defrost	•
Smokeless grill tray	1	Halogen lights	•	Steam proof	•
Step down wire shelf	1	Multi-language display	UK English, US English,	Steam regenerate	•
Wired temperature sensor	1	Sabbath mode	•	Vent bake	•
		Soft close doors	•	Warm	•
		True convection oven	•		
		Turned stainless steel dials	•		
Capacity				Performance	
Shelf positions	6			ActiveVent System	•
Total capacity	85L			AeroTech Technology	•
Usable capacity	72L	Functions		Automatic rapid pre-heat	•
Water tank capacity	1.5L	Air fry	•	SteamTechnology	•
		Bake	•	Temperature range	35°C - 230°C
		Classic bake	•	Whisper quiet cooking	•
Cleaning		Crisp regenerate	•		
Acid resistant graphite enamel	•	Dehydrate	•		
Descale cycle	•	Fan bake	•	Power requirements	
Drying cycle	•	Fan forced	•	Amperage	12.8 - 13.8A
Removable oven door	•	Fan forced + High steam	•	Supply frequency	50Hz
Removable oven door inner	•	Fan forced + Low steam	•	Supply voltage	220 - 240V
Removable shelf runners	•	Fan forced + Medium steam	•		
Removable water tank	•	Fan grill	•	Product dimensions	
Steam clean (oven)	•	Grill	•	Depth	565mm
		Number of functions	24	Height	598mm
Controls		Pastry Bake	•	Width	596mm
Adjustable audio and display	•	Pizza bake	•		
Audio feedback	•	Roast	•	Safety	
Automatic cooking/minute	•	Self-clean function	•	Advanced cooling system	•
Automatic pre-set	•	Slow cook	•	Balanced oven door	•
Celsius/Fahrenheit	•				



- Control panel key lock •
- CoolTouch door •
- Non-tip shelves •
- Safety thermostat •

Warranty

Parts and labour 2 years

SKU 82915

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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- ↓ Preliminary Specification Guide Steam Oven

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