

Combination Steam Oven, 60cm, 23 Function

Series 11 | Contemporary

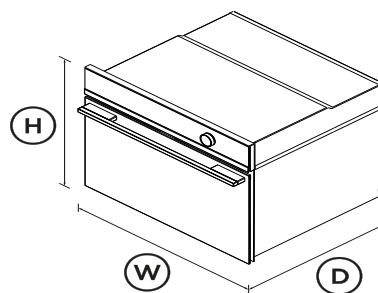


This Contemporary style oven has 23 functions with additional oven accessories, to effortlessly create healthy and delicious dishes.

- With steam-only cooking functions, convection-only, or a combination of both
- 23 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- 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 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 Wired Temperature Sensor precisely monitors cooking in real time, giving you complete control.

SAFE AND SOUND

The CoolTouch door features triple glazing and a cooling system that ensures it's safe to touch from the outside – protecting both your hands and the surrounding cabinetry.

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.

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.

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		Adjustable audio and display	•	Pastry Bake	•
Chromed shelf runners	•	Automatic cooking/minute	•	Pizza bake	•
Descalc solution	2 sachets, Part 580925	Automatic pre-set	•	Roast	•
Flat brushed baking tray	1	Celsius/Fahrenheit	•	Slow cook	•
Food probe	1	Electronic clock	•	Sous vide	•
Full extension sliding shelves	2 sets	Electronic oven control	•	Steam	•
Grill rack	1 set	Food probe	•	Steam clean (oven)	•
Large solid dish	1	Guided cooking by food type	•	Steam defrost	•
Perforated large dish	1	Halogen lights	•	Steam proof	•
Perforated small dish	1	Intuitive touchscreen display	•	Steam regenerate	•
Roasting dish	1	Multi-language display	UK English, US English,	Vent bake	•
Smokeless grill tray	1	Precise electronic temperature	•	Warm	•
Step down wire shelf	1	Sabbath mode	•		
Wired food probe	1	Soft close doors	•	Performance	
		Turned stainless steel dials	•	ActiveVent™ system	•
		Wi-Fi connectivity	•	AeroTech™ technology	•
				Automatic rapid pre-heat	•
Capacity		Functions		Grill power	3000W
Shelf positions	6	Air fry	•	SteamTechnology	•
Water tank capacity	1.5L	Bake	•	Temperature range	35°C - 230°C
		Classic bake	•	Whisper quiet cooking	•
Cleaning		Crisp regenerate	•		
Acid resistant graphite enamel	•	Fan bake	•	Power requirements	
Descalc cycle	•	Fan forced	•	Amperage	12.8 - 13.8A
Drying cycle	•	Fan forced + High steam	•	Supply frequency	50Hz
Removable oven door	•	Fan forced + Low steam	•	Supply voltage	220 - 240V
Removable oven door inner	•	Fan forced + Medium steam	•		
Removable shelf runners	•	Fan grill	•	Product dimensions	
Steam clean (oven)	•	Grill	•	Depth	565mm
		Number of functions	23	Height	598mm

Width **596mm**

Safety

- Advanced cooling system •
 - Balanced oven door •
 - Catalytic venting system •
 - Control panel key lock •
 - CoolTouch door •
 - Non-tip shelves •
 - Safety thermostat •
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Warranty

Parts and labour **2 years**

SKU **82873**



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