

Combination Steam Oven, 24", 23 Function

Series 11 | Contemporary

Stainless Steel



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	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 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 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.

Cook with confidence

Using the large 5" 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 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, 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

Broil pan	1
Broil rack	1
Descal solution	2 sachets, Part 580925
Food probe	1
Full extension sliding shelves	2 sets
Grid	1
Large solid dish	1
Perforated large pan	1

Perforated sheet	1	Wi-Fi connectivity	•	Automatic rapid pre-heat	•
Perforated small pan	1			Broil power	3000W
				Broil width	15"
Capacity		Functions		SteamTechnology	•
Shelf positions	6	Aero Bake	•	Temperature range	95°F -450°F
Total capacity	3cu ft	Aero Broil	•	Whisper quiet cooking	•
Usable capacity	2.5cu ft	Air fry	•		
		Bake	•	Power requirements	
		Classic bake	•	Amperage	16.6 - 19.4A
		Crisp regenerate	•	Supply voltage	208 - 240V
Cleaning		Number of functions	23		
Acid resistant graphite enamel	•	Pastry Bake	•	Product dimensions	
Descale cycle	•	Pizza bake	•	Depth	22 1/4"
Drying cycle	•	Roast	•	Height	23 9/16"
Removable oven door	•	Slow cook	•	Width	23 7/16"
Removable oven door inner	•	Sous vide	•		
Removable shelf runners	•	Steam	•	Safety	
Steam clean (oven)	•	Steam clean (oven)	•	ADA compliant	•
		Steam defrost	•	Advanced cooling system	•
Controls		Steam proof	•	Balanced oven door	•
Adjustable audio and display	•	Steam regenerate	•	Catalytic venting system	•
Automatic cooking/minute	•	True Aero	•	Control panel key lock	•
Automatic pre-set	•	True Aero + High steam	•	CoolTouch door	•
Celsius/Fahrenheit	•	True Aero + Low steam	•	Non-tip shelves	•
Electronic clock	•	True Aero + Medium steam	•		
Electronic oven control	•	Vent bake	•		
Food probe	•	Warm	•		
Guided cooking by food type	•			SKU	82542
Intuitive touchscreen display	•				
Multi-language display	UK English, US English,	Performance			
Precise electronic temperature	•	ActiveVent™ system	•		
Sabbath mode	•	AeroTech™ technology	•		

The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and

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User Guide



Service & Warranty



Installation Guide



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