

# 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
- A Wireless 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 | 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. 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 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

|                                |                        |
|--------------------------------|------------------------|
| <b>Accessories</b>             |                        |
| 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                      |
| Wireless temperature sensor    | 1                      |

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

|                 |                |
|-----------------|----------------|
| <b>Warranty</b> |                |
| Parts and labor | <b>2 years</b> |

|     |       |
|-----|-------|
| SKU | 82922 |
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-  [Service & Warranty](#)
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