

Combination Steam Oven, 24", 23 Function

Series 9 | Minimal

Black Glass



Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- With steam cooking, convection cooking, or a combination of both
- A Wireless Temperature Sensor precisely monitors cooking in real time

- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation
- Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

Height	18"
Width	23 5/8"
Depth	22 1/4"

FEATURES & BENEFITS

COMBINATION COOKING

Give every ingredient the respect it deserves with combination steam cooking. Using a fusion of dry convection heat with variable amounts of steam, you can easily retain the delicate texture of ingredients like salmon and snapper, the vitamins and minerals of greens, or the depth of flavour of a perfect cut of meat.

MASTERY OF TEMPERATURE

Elevate your meals with the precise temperature and humidity control of steam cooking. Steam cooking has a gentler heat transfer into the food, so you get nutritious and delicious results that are moist and tender on the inside, crisp and flaky on the outside, all with minimal effort.

PRESERVE FLAVOUR AND NUTRIENTS

Cooking with steam creates dishes that are full of flavour, while preserving all the vitamins, minerals and textures of delicate ingredients, like fish and seafood. With five steam-only cooking functions, including Sous vide, Steam and Steam Proof, you can use steam to create healthier dishes that get the best out of each component on the plate.

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 Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

DESIGN FREEDOM

With a matte black glass finish, this Minimal style oven blends seamlessly, enhancing your kitchen design without dominating it. It's understated and elegant, whether on its own or part of a matching appliance set. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

COOK WITH CONFIDENCE

Using the intuitive touchscreen interface, you can cook with a favorite 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

Give your leftovers a new life by reheating foods with steam, which regenerates moisture levels so meals come out fresh and delicious. Use Steam Regenerate to reheat meals such as roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

SPECIFICATIONS

Accessories	
Broil pan	1
Broil rack	1
Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Full extension telescopic	1
Large solid dish	1

Perforated large dish	1	Intuitive touchscreen display	•	True Aero + Low steam	•
Perforated small dish	1	Multi-language display	UK English, US English,	True Aero + Medium steam	•
Wire shelf	1	Sabbath mode	•	Vent bake	•
Wireless temperature sensor	1	Soft close doors	•	Warm	•
		True convection oven	•		
Capacity		Turned stainless steel dials	•	Performance	
Shelf positions	4	Wi-Fi connectivity	•	ActiveVent™ system	•
Total capacity	1.9cu ft	Wireless temperature sensor	•	AeroTech™ technology	•
Usable capacity	1.6cu ft			Automatic rapid pre-heat	•
		Functions		SteamTechnology	•
Cleaning		Aero Bake	•	Temperature range	95 °F - 445 °F
Acid resistant graphite enamel	•	Aero Broil	•	Whisper quiet cooking	•
Descale cycle	•	Air fry	•		
Drying cycle	•	Bake	•	Power requirements	
Removable oven door	•	Classic bake	•	Amperage	16.6-19.4A
Removable oven door inner	•	Crisp regenerate	•	Supply frequency	60Hz
Removable shelf runners	•	Maxi Broil	•	Supply voltage	208-240V
Removable water tank	•	Number of functions	23		
Steam clean (oven)	•	Pastry Bake	•	Product dimensions	
		Pizza bake	•	Depth	22 1/4"
Controls		Roast	•	Height	18"
Adjustable audio and display	•	Slow cook	•	Width	23 5/8"
Audio feedback	•	Sous vide	•		
Automatic cooking/minute	•	Steam	•	Safety	
Automatic pre-set	•	Steam clean (oven)	•	ADA compliant	•
Delay start	•	Steam defrost	•	Balanced oven door	•
Electronic clock	•	Steam proof	•	Control panel key lock	•
Electronic oven control	•	Steam regenerate	•	CoolTouch door	•
Guided cooking by food types	•	True Aero	•	Non-tip shelves	•
Halogen lights	•	True Aero + High steam	•	Safety thermostat	•

Warranty	
Parts and labor	2 years

SKU	82605
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Other product downloads available at fisherpaykel.com

-  [Service & Warranty](#)
-  [Preliminary Specification Guide Steam Oven](#)



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