

Combination Steam Oven, 60cm, 23 Function

Series 11 | Contemporary

Stainless Steel



<p>With a subtle black glass finish, this Contemporary style oven has 23 functions including steam-only, to effortlessly create healthy and delicious dishes.</p>

- Precise temperature control with steam-only cooking, convection-only, or a combination of both
- 23 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- Designed to match with companion products such as vacuum seal drawers

- Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm

FEATURES & BENEFITS

SPECIFICATIONS

Accessories (included)

Broil grid	1
Descale solution	2 sachets, Part 580925
Full extension sliding shelves	2 sets
Large steam dish	1
Perforated baking tray	1
Perforated large steam dish	1
Perforated small steam dish	1
Wired temperature sensor	1

Capacity

Shelf positions	6
Total capacity	85 L
Usable capacity	72 L
Water tank capacity	1.5 L

Cleaning

- Acid resistant graphite enamel
- Descale cycle
- Drying cycle
- Removable oven door
- Removable oven door inner glass
- Removable shelf runners
- Steam clean (oven)

Controls



- Adjustable audio and display settings
- Automatic cooking/minute timer
- Automatic pre-set temperatures
- Celsius/Fahrenheit temperature
- Certified Sabbath mode
- Electronic clock
- Electronic oven control
- Guided cooking by food type and recipes
- Intuitive touchscreen display
- Multi-language display

UK English, US English, Simplified Chinese, Français, Español

Functions		Grill power	3000 W
Air fry	•	SteamTechnology	•
Bake	•	Temperature range	35°C – 230°C
Classic bake	•	Whisper quiet cooking	•
Crisp regenerate	•		
Fan bake	•	Power requirements	
Fan forced	•	Amperage	15 A
Fan forced + High steam	•	Supply voltage	220 - 240 V
Fan forced + Low steam	•		
Fan forced + Medium steam	•		
Fan grill	•	Product dimensions	
Grill	•	Depth	565 mm
Number of functions	23	Height	598 mm
Pastry Bake	•	Width	596 mm
Pizza bake	•		
Roast	•	Safety	
Slow cook	•	Balanced oven door	•
Sous vide	•	Catalytic venting system	•
Steam	•	Control panel key lock	•
Steam clean (oven)	•	CoolTouch door	•
Steam defrost	•	Non-tip shelves	•
Steam proof	•		
Steam regenerate	•		
Vent bake	•		
Warm	•		
		SKU	82247
Performance			
ActiveVent™ system	•		
AeroTech™ technology	•		
Automatic rapid pre-heat	•		

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

Other product downloads available at fisherpaykel.com

- [↓](#) Installation Guide (EN)
- [↓](#) User Guide (EN)
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Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. **Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate** indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.