

# Combination Steam Oven, 24", 23 Function

Series 11 | Minimal

Black



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

- 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

<b>Height</b>	<b>23 9/16"</b>
<b>Width</b>	<b>23 7/16"</b>
<b>Depth</b>	<b>22 1/4"</b>

## FEATURES & BENEFITS

### Design freedom

Every detail has been carefully crafted from the finest materials to support a considered kitchen design. With a subtle black 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. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

### 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 flavorful and healthy restaurant-quality meals at home.

### Multi-function flexibility

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### 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

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 roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

### 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

### Accessories

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

<b>Capacity</b>		Aero Bake	•	SteamTechnology	•
Shelf positions	6	Aero Broil	•	Temperature range	95°F -450°F
Total capacity	3cu ft	Air fry	•	Whisper quiet cooking	•
Usable capacity	2.5cu ft	Bake	•	<hr/>	
<b>Cleaning</b>		Classic bake	•	<b>Power requirements</b>	
Acid resistant graphite enamel	•	Crisp regenerate	•	Supply voltage	208 - 240V
Descale cycle	•	Number of functions	23	<hr/>	
Drying cycle	•	Pastry Bake	•	<b>Product dimensions</b>	
Removable oven door	•	Pizza bake	•	Depth	22 1/4"
Removable oven door inner	•	Roast	•	Height	23 9/16"
Removable shelf runners	•	Slow cook	•	Width	23 7/16"
Steam clean (oven)	•	Sous vide	•	<hr/>	
<b>Controls</b>		Steam	•	<b>Safety</b>	
Adjustable audio and display	•	Steam clean (oven)	•	Advanced cooling system	•
Automatic cooking/minute	•	Steam defrost	•	Balanced oven door	•
Automatic pre-set	•	Steam proof	•	Catalytic venting system	•
Celsius/Fahrenheit	•	Steam regenerate	•	Control panel key lock	•
Electronic clock	•	True Aero	•	CoolTouch door	•
Electronic oven control	•	True Aero + High steam	•	Non-tip shelves	•
Food probe	•	True Aero + Low steam	•	<hr/>	
Guided cooking by food type	•	True Aero + Medium steam	•	SKU	82253
Intuitive touchscreen display	•	Vent bake	•	<hr/>	
Multi-language display	UK English, US English,	Warm	•	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	
Precise electronic temperature	•	<b>Performance</b>			
Sabbath mode	•	ActiveVent™ system	•		
Wi-Fi connectivity	•	AeroTech™ technology	•		
<b>Functions</b>		Automatic rapid pre-heat	•		
		Broil power	3000W		
		Broil width	15"		

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Other product downloads available at [fisherpaykel.com](http://fisherpaykel.com)



User Guide



Energy Label



Service & Warranty Booklet



Installation Guide



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