

Combination Steam Oven, 23", 23 Function

Series 11 | Contemporary

Stainless Steel



With a subtle black glass finish, this Contemporary 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

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

FEATURES & BENEFITS

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.

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 roasts 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	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
Perforated small pan	1

Capacity

Shelf positions	6	Bake	•	Power requirements	
Total capacity	3cu ft	Classic bake	•	Supply voltage	208 - 240V
Usable capacity	2.5cu ft	Crisp regenerate	•		
		Number of functions	23	Product dimensions	
Cleaning		Pastry Bake	•	Depth	22 1/4"
Acid resistant graphite enamel	•	Pizza bake	•	Height	23 9/16"
Descale cycle	•	Roast	•	Width	23 7/16"
Removable oven door	•	Slow cook	•		
Removable oven door inner	•	Sous vide	•	Safety	
Removable shelf runners	•	Steam	•	Advanced cooling system	•
		Steam defrost	•	Balanced oven door	•
Controls		Steam proof	•	Catalytic venting system	•
Adjustable audio and display	•	Steam regenerate	•	Control panel key lock	•
Automatic cooking/minute	•	True Aero	•	CoolTouch door	•
Automatic pre-set	•	True Aero + High steam	•	Non-tip shelves	•
Celsius/Fahrenheit	•	True Aero + Low steam	•		
Connected Fisher and Paykel	•	True Aero + Medium steam	•		
Electronic clock	•	Vent bake	•	SKU	82251
Electronic oven control	•	Warm	•		
Food probe	•				
Guided cooking by food type	•	Performance			
Intuitive touchscreen display	•	ActiveVent™ system	•		
Multi-language display	UK English, US English,	AeroTech™ technology	•		
Precise electronic temperature	•	Automatic rapid pre-heat	•		
Sabbath mode	•	Broil power	3000W		
		Broil width	15"		
Functions		SteamTechnology	•		
Aero Bake	•	Temperature range	95°F -450°F		
Aero Broil	•	Whisper quiet cooking	•		
Air fry	•				

TEST 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

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User Guide



Energy Label



Service & Warranty Booklet



Installation Guide



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