

Combination Steam Oven, 24", 23 Function

Series 11 | Minimal

Black Glass



With its sleek handleless design, this Combination Steam Oven offers precise control and uniform temperature across its 23 functions to effortlessly create healthy and delicious dishes.

- Handleless oven design ensures smooth, uninterrupted lines in your kitchen cabinetry for a cohesive look
- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- Help reduce food waste by rejuvenating leftovers with steam for fresh-tasting roasts, and risottos and more

- Designed to pair with our companion products such as Vacuum Seal Drawers

DIMENSIONS

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

FEATURES & BENEFITS

Handleless Design

Effortlessly open and close your oven with a gentle press of a button, ensuring convenience and smooth operation in the kitchen. Moving away from traditional oven doors, this model is an ideal match for kitchens with a continuous, handle-free design, ensuring a seamless flow across the cabinetry.

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favourite method, hero ingredient, cooking function or recipe. Your oven will guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

Mastery Of Temperature

Steam is eight times more efficient at conducting heat than convection, which means our combi steam oven can cook at reduced times and lower temperatures. It perfectly balances steam with convection heat, ensuring exceptional temperature accuracy for perfect roasting and crafting signature dishes.

Preserve Flavor And Nutrients

Perfect for delicate dishes like snapper or salmon, steam cooking preserves nutrients and texture, offering a healthier way to enjoy meals. With specialized steam functions, including Sous Vide, the combi steam oven brings out the best in every ingredient, ensuring your creations are both nutritious and delicious.

Reheat And Restore

Give your leftovers a new life with our Steam Regenerate function, ensuring meals like roast chicken and risotto retain freshness and flavour. For that just-baked quality in pastries, bread, and pizza, use Crisp Regenerate for the perfect reheat that keeps every bite deliciously crispy.

Reheat And Restore

Keep your oven spotless with the natural power of steam. The oven's steam cleaning feature simplifies maintenance by helping lift stubborn spills, allowing for a quick wipe-down.

Steam Clean

Keep your oven spotless with the natural power of steam. The oven's steam cleaning feature simplifies maintenance by helping lift stubborn spills, allowing for a quick wipe-down.

SPECIFICATIONS

Accessories (included)

Broil grid	1
Broil pan	1
Broil rack	1
Chromed shelf runners	•
Descale solution	2
Full extension sliding shelves	2 sets
Large steam dish	1
Perforated large steam dish	1
Perforated small steam dish	1

Step down wire shelf	1	Food probe	•	Steam proof	•
Wired temperature sensor	1	Guided cooking by food type and recipes	•	Steam regenerate	•
		Halogen lights	•	True Aero	•
		Handle-free design	•	True Aero + High steam	•
		Intuitive touchscreen display	•	True Aero + Low steam	•
		LED display	•	True Aero + Medium steam	•
Capacity		Multi-language display	true	Vent bake	•
Shelf positions	6	Soft close doors	•	Warm	•
Total capacity	3 cu ft	Touch control glass interface	•		
Usable capacity	2.5 cu ft	True convection oven	•		
Water tank capacity	1.4 L	Voice control	•		
		Wi-Fi connectivity	•	Performance	
Cleaning		Wireless temperature sensor compatible	•	ActiveVent™ system	•
Acid resistant graphite enamel	•			AeroTech™ technology	•
Descale cycle	•			Automatic rapid pre-heat	•
Drying cycle	•			Temperature range	95 - 445 F
Removable oven door	•	Functions			
Removable oven door inner glass	•	Aero Broil	•		
Removable shelf runners	•	Aero™ Bake	•	Power requirements	
Steam clean (oven)	•	Air fry	•	Supply voltage	120 - 240 V
		Bake	•		
		Classic bake	•		
Controls		Crisp regenerate	•	Product dimensions	
Adjustable audio and display settings	•	Maxi Broil	•	Depth	22 1/4 "
Audio feedback	•	Pastry Bake	•	Height	23 9/16 "
Automatic cooking/minute timer	•	Pizza bake	•	Width	23 7/16 "
Automatic pre-set temperatures	•	Roast	•		
Celsius/Fahrenheit temperature	•	Slow cook	•		
Delay start	•	Sous vide	•		
Electronic capacitive touch controls	•	Steam	•	SKU	84732
Electronic clock	•	Steam clean (oven)	•		
Electronic oven control	•	Steam defrost	•		

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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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.