

60cm Series 11 Minimal Combi-Steam Oven

Series 11 | Minimal

Black Glass



This Minimal style oven has 23 functions with additional oven accessories to effortlessly create healthy and delicious dishes.

- With steam-only cooking functions, convection-only, or a combination of both
- A Wireless Temperature Sensor precisely monitors cooking in real time
- 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

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 helps to 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

A true multi-function oven, where the advantages of steam and convection cooking can be explored in full. You have the freedom to choose – whether it's dry heat, moist heat, or a combination of the two, each cooking method creates a unique result. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favourite method, hero ingredient, cooking function or recipe. Your oven can guide you through the steps, or change the 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.

Complementary Design

Designed to blend seamlessly into the kitchen, this Minimal style oven features subtle textural and tonal contrasts. Available in a black or grey finish to support a considered kitchen design. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

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 (included)

Chromed shelf runners	•
Descal solution	2 sachets, Part 580925
Full extension sliding shelves	2
Grill rack	1 set
Large steam dish	1
Perforated large steam dish	1

Perforated small steam dish	1	Adjustable audio and display settings	•	Fan forced + Medium steam	•
Roasting dish	1	Audio feedback	•	Fan grill	•
Smokeless grill tray	1	Automatic cooking/minute timer	•	Grill	•
Step down wire shelf	1	Automatic pre-set temperatures	•	Number of functions	23
Wired temperature sensor	1	Celsius/Fahrenheit temperature	•	Pastry Bake	•
		Delay start	•	Pizza bake	•
		Dial with illuminated halo	•	Roast	•
		Electronic clock	•	Slow cook	•
		Electronic oven control	•	Sous vide	•
		Food probe	•	Steam	•
		Guided cooking by food type and recipes	•	Steam clean (oven)	•
		Intuitive touchscreen display	•	Steam defrost	•
		Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Steam proof	•
				Steam regenerate	•
				Vent bake	•
				Warm	•
<hr/>					
Capacity					
Shelf positions	6				
Total capacity	85 L				
Usable capacity	72 L				
Water tank capacity	1.5 L				
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Cleaning					
Acid resistant graphite enamel	•	Sabbath mode with Federation of Synagogues certification	•		
Descalc cycle	•	Soft close doors	•		
Drying cycle	•	Turned stainless steel dials with illuminated halos	•		
Removable oven door	•	Wireless temperature sensor compatible	•		
Removable oven door inner glass	•				
Removable shelf runners	•				
Removable water tank	•				
Steam clean (oven)	•				
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Consumption					
Energy rating	A				
Energy usage	0.83kWh/cycle				
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Controls					
		Functions			
		Air fry	•		
		Bake	•		
		Classic bake	•		
		Crisp regenerate	•		
		Fan bake	•		
		Fan forced	•		
		Fan forced + High steam	•		
		Fan forced + Low steam	•		
				Performance	
				ActiveVent™ system	•
				AeroTech™ technology	•
				Automatic rapid pre-heat	•
				Grill power	3000 W
				SteamTechnology	•
				Temperature range	35°C – 230°C
				Whisper quiet cooking	•
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Power requirements					
				Amperage	15 A
				Supply frequency	50 Hz

Supply voltage **220 - 240 V**

- [↓ Declaration of Conformity Combination Steam Oven with WiFi Capability](#)
- [↓ Energy Label Combination Steam Oven](#)
- [↓ Service & Warranty](#)
- [↓ Installation Guide Combination Steam Oven](#)
- [↓ Product Information Sheet Combination Steam Oven](#)
- [↓ Revit 19](#)
- [↓ Rhino Steam Oven](#)
- [↓ SketchUp Steam Oven](#)
- [↓ User Guide Combination Steam Oven EN](#)

Product dimensions

Depth **565 mm**

Height **598 mm**

Width **596 mm**

Safety

- Balanced oven door •
- Control panel key lock •
- CoolTouch door •
- Non-tip shelves •
- Safety thermostat •

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.

Warranty

Parts and labour **5 years**



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SKU **82917**

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