

60cm Series 11 Minimal Handleless Combi-Steam Oven

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	598 mm
Width	596 mm
Depth	565 mm

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.

Hands-Free Control

Experience the ultimate kitchen convenience with the SmarthQ™ app's voice-activated oven door. Connect your SmarthQ™ account with Google's voice assistant for hands-free control—simply speak to a compatible device* to open your oven door. Multitasking in the kitchen has never been so effortless.

*Device must be compatible with the Google Home app.

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 Flavour And Nutrients

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

Complementary Design

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.

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)

Chromed shelf runners	•
Descale solution	2
Flat brushed baking tray	1
Full extension sliding shelves	2 sets
Grill rack	1 set
Large steam dish	1

Perforated large steam dish	1	Automatic pre-set temperatures	•	Grill	•
Perforated small steam dish	1	Celsius/Fahrenheit temperature	•	Pastry Bake	•
Roasting dish	1	Delay start	•	Pizza bake	•
Smokeless grill tray	1	Electronic capacitive touch controls	•	Roast	•
Step down wire shelf	1	Electronic clock	•	Slow cook	•
Wired temperature sensor	1	Electronic oven control	•	Sous vide	•
<hr/>		Food probe	•	Steam	•
Capacity		Guided cooking by food type and recipes	•	Steam clean (oven)	•
Shelf positions	6	Halogen lights	•	Steam defrost	•
Total capacity	85 L	Handle-free design	•	Steam proof	•
Usable capacity	72 L	Intuitive touchscreen display	•	Steam regenerate	•
Water tank capacity	1.4 L	Multi-language display	true	Vent bake	•
<hr/>		Smart appliance	•	Warm	•
Cleaning		Soft close doors	•	<hr/>	
Acid resistant graphite enamel	•	Touch control glass interface	•	Performance	
Descalc cycle	•	True convection oven	•	ActiveVent™ system	•
Drying cycle	•	Voice control	•	AeroTech™ technology	•
Easy to clean interior	•	Wireless temperature sensor compatible	•	Automatic rapid pre-heat	•
Removable oven door	•	<hr/>		Temperature range	35 - 230
Removable oven door inner glass	•	Functions		<hr/>	
Removable shelf runners	•	Air fry	•	Power requirements	
Removable water tank	•	Bake	•	Amperage	20 A
Steam clean (oven)	•	Classic bake	•	Supply frequency	50 Hz
<hr/>		Crisp regenerate	•	Supply voltage	220-240 V
Controls		Fan bake	•	<hr/>	
Adjustable audio and display settings	•	Fan forced	•	Product dimensions	
Audio feedback	•	Fan forced + High steam	•	Depth	565 mm
Automatic cooking/minute timer	•	Fan forced + Low steam	•	Height	598 mm
		Fan forced + Medium steam	•		
		Fan grill	•		

Width **596 mm**

SKU **84726**

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

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.



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- [↓](#) Service & Warranty
- [↓](#) Installation Guide Combination Steam Oven
- [↓](#) Planning Guide - Handleless Ovens and Companions
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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.