60cm Series 11 Minimal Combi-Steam Oven

Series 11	Minima
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Grey 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
- Designed to match companion products such as Vacuum Seal Drawers
- 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	•
Descale solution	2 sachets, Part 580925
Full extension sliding shelves	2
Grill rack	1 set
Large steam dish	1
Perforated large steam dish	1

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Perforated small steam dish	1
Roasting dish	1
Smokeless grill tray	1
Step down wire shelf	1
Wired temperature sensor	1
Capacity	

Shelf positions	6
Total capacity	85 L
Usable capacity	72 L
Water tank capacity	1.5 L

Cleaning

Acid resistant graphite enamel	•
Descale cycle	•
Drying cycle	•
Removable oven door	•
Removable oven door inner glass	•
Removable shelf runners	•
Removable water tank	•
Steam clean (oven)	•
Consumption	
Energy rating	А
Energy usage	0.83kWh/cycle
Controls	
Controis	

Adjustable audio and display settings	•
Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Delay start	•
Dial with illuminated halo	•
Electronic clock	•
Electronic oven control	•
Food probe	•
Guided cooking by food type and recipes	•
Intuitive touchscreen display	•
Multi-language display	UK English, US English Simplifiec Chinese, Français Españo
Sabbath mode with Federation of Synagogues certification	
Soft close doors	•
Turned stainless steel dials with illuminated halos	
Wireless temperature sensor compatible	
Functions	
· · ·	
Functions	
Functions Air fry	
Functions Air fry Bake	•
Functions Air fry Bake Classic bake	· · · · · · · · · · · · · · · · · · ·
Functions Air fry Bake Classic bake Crisp regenerate	•
Functions Air fry Bake Classic bake Crisp regenerate Fan bake	

Fan forced + Medium steam	
Fan grill	
Grill	
Number of functions	23
Pastry Bake	
Pizza bake	
Roast	
Slow cook	
Sous vide	
Steam	
Steam clean (oven)	
Steam defrost	
Steam proof	
Steam regenerate	
Vent bake	
Warm	
Performance	
ActiveVent [™] system	

ActiveVent [™] system	•
AeroTech™ technology	•
Automatic rapid pre-heat	•
Grill power	3000 W
SteamTechnology	•
Temperature range	35°C - 230°C
Whisper quiet cooking	•

Power requirements

Amperage	15 A
Supply frequency	50 Hz

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Supply voltage	220 - 240 V
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	•
Warranty	
Parts and labour	5 years
SKU	82918
SNU	82918

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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.



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