

60cm Series 11 Minimal Compact Combi-Steam Oven

Series 11 | Minimal

Black



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	598 mm
Width	596 mm
Depth	565 mm

FEATURES & BENEFITS

Design Freedom

Every detail has been carefully crafted from the finest materials to support a considered kitchen design. With a subtle black finish, this Minimal Style oven blends seamlessly, enhancing your kitchen design without dominating it. It's understated and elegant, whether on its own or part of a matching appliance set.

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 flavour. With five steam-only cooking functions including Sous Vide, this oven lets you enjoy the benefits of flavourful and healthy restaurant-quality meals at home.

Multi-Function Flexibility

A truly multiple function oven where both steam-only and convection-only cooking mediums can stand on their own merits. You have the freedom to choose - whether it's dry heat or moist heat, or a combination of the two - each delivering different cooking results. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

Cook With Confidence

Using the intuitive touchscreen interface, you can cook with a favourite 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, breads and pizza.

Exceptional Convection Performance

AeroTech circulates heat evenly for a consistent temperature throughout the cavity, while ActiveVent technology ensures optimised moisture levels when using convection functions. Achieve perfect results even when you're using multiple shelves.

SPECIFICATIONS

Accessories (included)

Descale solution	2 sachets, Part 580925
Full extension sliding shelves	2 sets
Grill rack	1 set
Large steam dish	1

Perforated baking tray	1	Electronic clock	•	Steam	•
Perforated large steam dish	1	Electronic oven control	•	Steam clean (oven)	•
Perforated small steam dish	1	Guided cooking by food type and recipes	•	Steam defrost	•
Smokeless grill tray	1	Intuitive touchscreen display	•	Steam proof	•
Wired temperature sensor	1	Multi-language display	•	Steam regenerate	•
				Vent bake	•
				Warm	•
Capacity				Performance	
Shelf positions	6	Soft close doors	•	ActiveVent™ system	•
Total capacity	85 L	Turned stainless capacitive touch buttons with illuminated halos	•	AeroTech™ technology	•
Usable capacity	72 L	Wireless temperature sensor compatible	•	Automatic rapid pre-heat	•
Water tank capacity	1.5 L			Grill power	3000 W
				SteamTechnology	•
				Temperature range	35°C - 230°C
				Whisper quiet cooking	•
Cleaning		Functions		Power requirements	
Acid resistant graphite enamel	•	Air fry	•	Amperage	15 A
Descale cycle	•	Bake	•	Supply voltage	220 - 240 V
Drying cycle	•	Classic bake	•		
Removable oven door	•	Crisp regenerate	•	Product dimensions	
Removable oven door inner glass	•	Fan bake	•	Depth	565 mm
Removable shelf runners	•	Fan forced	•	Height	598 mm
Removable water tank	•	Fan forced + High steam	•	Width	596 mm
Steam clean (oven)	•	Fan forced + Low steam	•		
		Fan forced + Medium steam	•	Safety	
		Fan grill	•		
		Grill	•		
Controls		Number of functions	23		
Adjustable audio and display settings	•	Pastry Bake	•		
Automatic cooking/minute timer	•	Pizza bake	•		
Automatic pre-set temperatures	•	Roast	•		
Celsius/Fahrenheit temperature	•	Slow cook	•		
Certified Sabbath mode	•	Sous vide	•		

Balanced oven door	•
Catalytic venting system	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•

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	1 year
------------------	---------------

SKU	82250
-----	-------

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

Other product downloads available at fisherpaykel.com

- [↓](#) Installation Guide (EN)
- [↓](#) User Guide (EN)
- [↓](#) Service & Warranty
- [↓](#)  ZH
- [↓](#)  ZH

Where applicable: