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60cm Series 11 Minimal Compact Combi-Steam Oven

Series 11 | Minimal

Black



With a subtle black glass finish, this Minimal 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. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

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

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

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

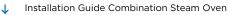
Warranty

Parts and labour 2 years

SKU 82242

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User Guide

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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