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.

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.

Reheat And Restore

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

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Capacity

Shelf positions	6
Total capacity	85 L
Usable capacity	72 L
Water tank capacity	1.4 L

Cleaning

Acid resistant graphite enamel	•
Descale cycle	•
Drying cycle	•
Easy to clean interior	•
Removable oven door	•
Removable oven door inner glass	•
Removable shelf runners	•
Removable water tank	•
Steam clean (oven)	•

А

Consumption
Energy rating
Controls
Adjustable audio and display settings
Audio feedback
Automatic cooking/minute timer
Automatic pre-set temperatures
Celsius/Fahrenheit temperature
Delay start
Electronic capacitive touch controls

Electronic clock	
Electronic oven control	
Food probe	
Guided cooking by food type and recipes	
Halogen lights	
Handle-free design	
Intuitive touchscreen display	
Multi-language display	tr
Smart appliance	
Soft close doors	
Touch control glass interface	
True convection oven	
Voice control	
Wireless temperature sensor compatible	
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	
Functions Air fry Bake Classic bake Crisp regenerate Fan bake Fan forced	
Functions Air fry Bake Classic bake Crisp regenerate Fan bake Fan forced Fan forced + High steam	
Functions Air fry Bake Classic bake Crisp regenerate Fan bake Fan forced Fan forced + High steam Fan forced + Low steam	
Functions Air fry Bake Classic bake Crisp regenerate Fan bake Fan forced Fan forced + High steam Fan forced + Low steam Fan forced + Medium steam	
Functions Air fry Bake Classic bake Crisp regenerate Fan bake Fan forced Fan forced + High steam Fan forced + Low steam Fan forced + Medium steam Fan grill	
Functions Air fry Bake Classic bake Crisp regenerate Fan bake Fan forced Fan forced + High steam Fan forced + Low steam Fan forced + Medium steam Fan grill Grill	

SKU

Slow cook	
Sous vide	
Steam	
Steam clean (oven)	
Steam defrost	
Steam proof	
Steam regenerate	
Vent bake	
Warm	
Performance	
ActiveVent™ system	
AeroTech™ technology	
Automatic rapid pre-heat	
Temperature range	35 - 2
Power requirements	
Amperage	20
Supply frequency	50
Supply voltage	220-240
Product dimensions	
	565 n
Product dimensions	565 n 598 n

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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

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- Service & Warranty
- Installation Guide Combination Steam Oven
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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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