

60cm Series 11 Minimal Combi-Steam Oven

Series 11 | Minimal

Black 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

Perforated small steam dish	1	Delay start	•	Pastry Bake	•
Roasting dish	1	Dial with illuminated halo	•	Pizza bake	•
Smokeless grill tray	1	Electronic clock	•	Roast	•
Step down wire shelf	1	Electronic oven control	•	Slow cook	•
Wired temperature sensor	1	Food probe	•	Sous vide	•
		Guided cooking by food type and recipes	•	Steam	•
		Intuitive touchscreen display	•	Steam clean (oven)	•
		Multi-language display	UK English, US English, Simplified Chinese, Français, Español	Steam defrost	•
Capacity				Steam proof	•
Shelf positions	6			Steam regenerate	•
Total capacity	85 L			Vent bake	•
Usable capacity	72 L	Sabbath mode with Mehadrin certification	•	Warm	•
Water tank capacity	1.5 L	Smart appliance	•		
		Soft close doors	•		
		Turned stainless steel dials with illuminated halos	•	Performance	
Cleaning		Wireless temperature sensor compatible	•	ActiveVent™ system	•
Acid resistant graphite enamel	•			AeroTech™ technology	•
Descale cycle	•			Automatic rapid pre-heat	•
Drying cycle	•	Functions		Grill power	3000 W
Removable oven door	•	Air fry	•	SteamTechnology	•
Removable oven door inner glass	•	Bake	•	Temperature range	35°C – 230°C
Removable shelf runners	•	Classic bake	•	Whisper Quiet Cooking	•
Removable water tank	•	Crisp regenerate	•		
Steam clean (oven)	•	Fan bake	•		
		Fan forced	•	Power requirements	
		Fan forced + High steam	•	Amperage	15 A
Controls		Fan forced + Low steam	•	Supply frequency	50 Hz
Adjustable audio and display settings	•	Fan forced + Medium steam	•	Supply voltage	220 - 240 V
Audio feedback	•	Fan grill	•		
Automatic cooking/minute timer	•	Grill	•		
Automatic pre-set temperatures	•	Number of functions	23	Product dimensions	
Celsius/Fahrenheit temperature	•				

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	2 years
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SKU	82912
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- [↓](#) Installation Guide Combination Steam Oven

- [↓](#) Planning Guide - 60cm Ovens and Companions - Minimal
- [↓](#) Revit 19
- [↓](#) Rhino 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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