

# 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                              | •                                                                    | Steam defrost             | •            |
| <b>Capacity</b>                       |       |                                                     | <b>UK English, US English, Simplified Chinese, Français, Español</b> | 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 | •                                                                    | <b>Performance</b>        |              |
| <b>Cleaning</b>                       |       | Wireless temperature sensor compatible              | •                                                                    | ActiveVent™ system        | •            |
| Acid resistant graphite enamel        | •     |                                                     |                                                                      | AeroTech™ technology      | •            |
| Descale cycle                         | •     |                                                     |                                                                      | Automatic rapid pre-heat  | •            |
| Drying cycle                          | •     | <b>Functions</b>                                    |                                                                      | 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                                          | •                                                                    | <b>Power requirements</b> |              |
| <b>Controls</b>                       |       | Fan forced + High steam                             | •                                                                    | Amperage                  | 15 A         |
| Adjustable audio and display settings | •     | Fan forced + Low steam                              | •                                                                    | Supply frequency          | 50 Hz        |
| Audio feedback                        | •     | Fan forced + Medium steam                           | •                                                                    | Supply voltage            | 220 - 240 V  |
| Automatic cooking/minute timer        | •     | Fan grill                                           | •                                                                    |                           |              |
| Automatic pre-set temperatures        | •     | Grill                                               | •                                                                    |                           |              |
| Celsius/Fahrenheit temperature        | •     | Number of functions                                 | 23                                                                   | <b>Product dimensions</b> |              |

|        |        |
|--------|--------|
| 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 |
|------------------|---------|

|     |       |
|-----|-------|
| SKU | 82912 |
|-----|-------|

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

- [↓](#) 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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