

24" Series 11 Minimal Handleless Combi-Steam Oven

Minimal



With its elegant handleless design, this Combi-Steam oven offers steam cooking, convection cooking, or a combination of both - with method-led cooking.

- Create perfect results with precise cooking methods, including Sous Vide and Crisp Regenerate, via the large 6.8" touchscreen
- Simple maintenance with a Dry Cycle to remove moisture inside the oven after steaming
- Multi-Functional Air Fry Tray and two full-extension sliding shelves for greater flexibility and easy handling

- With Wi-Fi and the SmartHQ™ app, you can remotely monitor cooking progress and control key functions

DIMENSIONS

Height	23 9/16 "
Width	23 7/16 "
Depth	22 1/4 "

SPECIFICATIONS

Accessories (included)

Chrome side ladders	1
Descal solution	2 sachets, Part 580925
Flat brushed baking tray	1
Full extension sliding shelves	2
Handleless door key	1
Large steam dish	1
Multi-functional Air fry tray	1
Perforated large steam dish	1
Perforated small steam dish	1
Roasting dish	1
Wired temperature sensor	1

Capacity

Shelf positions	6
Total capacity	3 cu ft
Usable capacity	2.5 cu ft
Water tank capacity	47

Cleaning

- Acid resistant graphite enamel
- Descal cycle
- Drying cycle
- Removable oven door
- Removable oven door inner glass
- Removable side ladders
- Removable water tank
- Steam clean (oven)

Connected Features

- Alerts and notifications
- Education and onboarding
- Monitoring
- Remote operation
- Software updates

Controls

- Adjustable audio and display settings
- Audio feedback
- Automatic cooking/minute timer
- Automatic pre-set temperatures
- Celsius/Fahrenheit temperature
- Delay start
- Electronic clock
- Guided touchscreen cooking
- Handle-free design
- Interface type **6.8" touchscreen**
- Internal Light

- Intuitive touchscreen display •
- Multi-language display **true**
- Sabbath mode with Star K certification •
- Smart appliance •
- Soft close doors •
- Voice control •
- Wireless temperature sensor compatible •

- Vent bake •
- Warm •

SKU 85814

Performance

- ActiveVent™ system •
- AeroTech™ technology •
- Automatic rapid pre-heat •
- Broil power **3000 W**
- Method Cooking •
- Steam Assist •
- SteamTechnology •
- Temperature range **95°F - 445°F**

Power Requirements

- Connection type **Hard-wired**
- Dedicated circuit **16 A**

Product Dimensions

- Depth **22 1/4 "**
- Height **23 9/16 "**
- Width **23 7/16 "**

Safety

- ADA compliant •
- Control panel key lock •

Functions

- Aero Broil •
- Aero™ Bake •
- Air fry •
- Bake •
- Broil •
- Classic bake •
- Classic fan •
- Crisp regenerate •
- Eco slow cook •
- Number of functions **22**
- Roast •
- Slow cook •
- Sous vide •
- Steam •
- Steam defrost •
- Steam proof •
- Steam regenerate •
- True Aero •
- True Aero + High steam •
- True Aero + Low steam •
- True Aero + Medium steam •

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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- [↓](#) Planning Guide - 24" Series 9 & 11 Minimal Handleless (English)
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- [↓](#) California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
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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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