

60cm Series 11 Minimal Compact Combi-Steam Oven

Minimal



<p>With a subtle black glass finish, this Minimal style oven has 23 functions including steam-only, to effortlessly create healthy and delicious dishes.</p>

- 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
Perforated baking tray	1
Perforated large steam dish	1
Perforated small steam dish	1
Smokeless grill tray	1
Wired temperature sensor	1

Capacity	
Shelf positions	6
Total capacity	85 L
Usable capacity	72 L
Water tank capacity	1.5L

Cleaning		Air fry	•	Power requirements	
Acid resistant graphite enamel	•	Bake	•	Amperage	15 A
Descale cycle	•	Classic bake	•	Supply voltage	220 - 240 V
Drying cycle	•	Crisp regenerate	•		
Removable oven door	•	Fan bake	•		
Removable oven door inner glass	•	Fan forced	•	Product dimensions	
Removable side ladders	•	Fan forced + High steam	•	Depth	565 mm
Removable water tank	•	Fan forced + Low steam	•	Height	598 mm
Steam clean (oven)	•	Fan forced + Medium steam	•	Width	596 mm
		Fan grill	•		
		Grill	•		
Connected Features		Number of functions	23	Safety	
Cyber security updates until	24 / 02 / 2028	Pastry Bake	•	Balanced oven door	•
		Pizza bake	•	Catalytic venting system	•
		Roast	•	Control panel key lock	•
Controls		Slow cook	•	CoolTouch door	•
Adjustable audio and display settings	•	Sous vide	•	Non-tip shelves	•
Automatic cooking/minute timer	•	Steam	•		
Automatic pre-set temperatures	•	Steam clean (oven)	•		
Celsius/Fahrenheit temperature	•	Steam defrost	•		
Electronic clock	•	Steam proof	•	SKU	82242
Electronic oven control	•	Steam regenerate	•		
Guided cooking by food type and recipes	•	Vent bake	•		
Intuitive touchscreen display	•	Warm	•		
Multi-language display	UK English				
Sabbath mode with Mehadrin certification	•	Performance			
Smart appliance	•	ActiveVent™ system	•		
Soft close doors	•	AeroTech™ technology	•		
Turned stainless capacitive touch buttons with illuminated halos	•	Automatic rapid pre-heat	•	Other product downloads available at fisherpaykel.com	
Wireless temperature sensor compatible	•	Grill power	3000 W	↓ Installation Guide (English)	
		SteamTechnology	•	↓ User Guide (English)	
		Temperature range	35°C – 230°C		
Functions		Whisper Quiet Cooking	•		
				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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