

60cm Series 11 Minimal Compact Combi-Steam Oven

Minimal



<p>With a subtle black glass finish, this Contemporary 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. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

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		Fan forced + High steam	•	Product dimensions	
Acid resistant graphite enamel	•	Fan forced + Low steam	•	Depth	565 mm
Descale cycle	•	Fan forced + Medium steam	•	Height	598 mm
Drying cycle	•	Fan grill	•	Width	596 mm
Removable oven door	•	Grill	•		
Removable oven door inner glass	•	Number of functions	23		
Removable side ladders	•	Pastry Bake	•	Safety	
Removable water tank	•	Pizza bake	•	Balanced oven door	•
Steam clean (oven)	•	Roast	•	Catalytic venting system	•
		Slow cook	•	Control panel key lock	•
		Sous vide	•	CoolTouch door	•
		Steam	•	Non-tip shelves	•
Controls		Steam clean (oven)	•		
Adjustable audio and display settings	•	Steam defrost	•		
Automatic cooking/minute timer	•	Steam proof	•		
Automatic pre-set temperatures	•	Steam regenerate	•	SKU	82250
Celsius/Fahrenheit temperature	•	Vent bake	•		
Certified Sabbath mode	•	Warm	•		
Electronic clock	•				
Electronic oven control	•			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	
Guided cooking by food type and recipes	•	Performance			
Intuitive touchscreen display	•	ActiveVent™ system	•		
Multi-language display	UK English	AeroTech™ technology	•		
Soft close doors	•	Automatic rapid pre-heat	•	Other product downloads available at fisherpaykel.com	
Turned stainless capacitive touch buttons with illuminated halos	•	Grill power	3000 W	↓	Installation Guide (English)
Wireless temperature sensor compatible	•	SteamTechnology	•	↓	User Guide (English)
		Temperature range	35™C – 230™C	↓	DXF
		Whisper quiet cooking	•	↓	DWG
Functions				↓	Revit
Air fry	•	Power requirements		↓	Rhino
Bake	•	Amperage	15 A	↓	Restriction of the Use of Hazardous Substances (Chinese)
Classic bake	•	Supply voltage	220 - 240 V	↓	SketchUp
Crisp regenerate	•			↓	Installation Guide (Chinese)
Fan bake	•			↓	User Guide (Chinese)
Fan forced	•				

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.