

60cm Series 11 Minimal Combi-Steam Oven

Minimal



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
- Intuitive touchscreen provides cooking guidance for perfect results across a wide range of foods

DIMENSIONS

Height	598 mm
Width	596 mm

Depth565 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 flavour. With five steam-only cooking functions including Sous Vide, plus four combi-steam functions, this oven lets you enjoy the benefits of flavourful 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 you can select a cooking method or hero ingredient and your oven will provide heat type and temperature recommendations for perfect results. For added versatility, you can also select your go-to cooking functions.

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
Roasting dish	1
Smokeless grill tray	1
Step down wire shelf	1
Wired temperature sensor	1

Capacity

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

Cleaning

Acid resistant graphite enamel	•
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Descalc cycle		Fan bake		Supply frequency	50 Hz
Drying cycle		Fan forced		Supply voltage	220 - 240 V
Removable oven door		Fan forced + High steam			
Removable oven door inner glass		Fan forced + Low steam			
Removable side ladders		Fan forced + Medium steam		Product dimensions	
Removable water tank		Fan grill		Depth	565 mm
Steam clean (oven)		Grill		Height	598 mm
		Number of functions	23	Width	596 mm
		Pastry Bake			
		Pizza bake			
Controls		Roast		Safety	
Adjustable audio and display settings		Slow cook		Balanced oven door	
Audio feedback		Sous vide		Control panel key lock	
Automatic cooking/minute timer		Steam		CoolTouch door	
Automatic pre-set temperatures		Steam clean (oven)		Non-tip shelves	
Celsius/Fahrenheit temperature		Steam defrost		Safety thermostat	
Certified Sabbath mode		Steam proof			
Delay start		Steam regenerate			
Dial with illuminated halo		Vent bake			
Electronic oven control		Warm		SKU	84925
Guided cooking by food type and recipes					
Intuitive touchscreen display					
Multi-language display	UK English				
Smart appliance		Performance		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	
Soft close doors		ActiveVent™ system			
Temperature sensor		AeroTech™ technology			
Turned stainless steel dials with illuminated halos		Automatic rapid pre-heat			
Wireless temperature sensor compatible		Grill power	3000 W		
		SteamTechnology		Other product downloads available at fisherpaykel.com	
		Temperature range	35°C – 230°C		
Functions		Whisper Quiet Cooking			
Air fry				↓ DXF	
Bake		Power requirements		↓ Archicad	
Classic bake		Amperage	15 A	↓ DWG	
Crisp regenerate				↓ Installation Guide (English)	
				↓ Planning Guide - 60cm Minimal Ovens and Companions (English)	

- ↓ Revit
- ↓ Rhino
- ↓ SketchUp
- ↓ User Guide (English)

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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