

24" 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
- Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

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

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 favorite method, a hero ingredient, or a go-to 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 sleek black 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)

Broil grid	1
Broil pan	1
Broil rack	1
Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Full extension sliding shelves	2 sets
Large steam dish	1
Perforated large steam dish	1
Perforated small steam dish	1
Step down wire shelf	1
Wired temperature sensor	1

Capacity		Electronic oven control	•	Steam regenerate	•
Shelf positions	6	Guided cooking by food type and recipes	•	True Aero	•
Total capacity	3 cu ft	Internal Light	•	True Aero + High steam	•
Usable capacity	2.5 cu ft	Intuitive touchscreen display	•	True Aero + Low steam	•
		Multi-language display	UK English	True Aero + Medium steam	•
		Sabbath mode with Star K certification	•	Vent bake	•
Cleaning		Smart appliance	•	Warm	•
Acid resistant graphite enamel	•	Soft close doors	•		
Descale cycle	•	Temperature sensor	•	Performance	
Drying cycle	•	Wireless temperature sensor compatible	•	ActiveVent™ system	•
				AeroTech™ technology	•
Removable oven door	•			Automatic rapid pre-heat	•
Removable oven door inner glass	•	Functions		SteamTechnology	•
Removable side ladders	•	Aero Broil	•	Temperature range	95°F -445°F
Removable water tank	•	Aero™ Bake	•	Whisper Quiet Cooking	•
Steam clean (oven)	•	Air fry	•		
		Bake	•	Power requirements	
Consumption		Broil	•	Amperage	16.6 - 19.4 A
Energy usage	236kWh/year	Classic bake	•	Supply frequency	60 Hz
In-use energy carbon emissions estimate	27.2kgCO2e/year	Crisp regenerate	•	Supply voltage	208 - 240 V
		Maxi Broil	•		
		Number of functions	24	Product dimensions	
Controls		Pastry Bake	•	Depth	22 1/4 "
Adjustable audio and display settings	•	Pizza bake	•	Height	23 9/16 "
Audio feedback	•	Pyrolytic self-clean	•	Width	23 7/16 "
Automatic cooking/minute timer	•	Roast	•		
Automatic pre-set temperatures	•	Slow cook	•	Safety	
Celsius/Fahrenheit temperature	•	Sous vide	•		
Delay start	•	Steam	•		
Dial with illuminated halo	•	Steam defrost	•		
Electronic clock	•	Steam proof	•		

- Balanced oven door
- Control panel key lock
- CoolTouch door
- Non-tip shelves
- Safety thermostat

SKU 82922

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

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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- [↓ Planning Guide - 24" Minimal Ovens and Companions \(English\)](#)
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