

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. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

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		Grill	•	Width	596 mm
Acid resistant graphite enamel	•	Number of functions	23		
Descale cycle	•	Pastry Bake	•		
Drying cycle	•	Pizza bake	•	Safety	
Removable oven door	•	Roast	•	Balanced oven door	•
Removable oven door inner glass	•	Slow cook	•	Catalytic venting system	•
Removable side ladders	•	Sous vide	•	Control panel key lock	•
Steam clean (oven)	•	Steam	•	CoolTouch door	•
		Steam clean (oven)	•	Non-tip shelves	•
		Steam defrost	•		
Controls		Steam proof	•		
Adjustable audio and display settings	•	Steam regenerate	•		
Automatic cooking/minute timer	•	Vent bake	•	SKU	82249
Automatic pre-set temperatures	•	Warm	•		
Celsius/Fahrenheit temperature	•				
Certified Sabbath mode	•	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
Electronic clock	•	ActiveVent™ system	•		
Electronic oven control	•	AeroTech™ technology	•		
Guided cooking by food type and recipes	•	Automatic rapid pre-heat	•		
Intuitive touchscreen display	•	Grill power	3000 W	Other product downloads available at fisherpaykel.com	
Multi-language display	UK English	SteamTechnology	•	↓ Installation Guide (English)	
		Temperature range	35°C – 230°C	↓ User Guide (English)	
		Whisper quiet cooking	•	↓ DXF	
				↓ 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	•	Product dimensions			
Fan forced + High steam	•	Depth	565 mm	Where applicable:	
Fan forced + Low steam	•	Height	598 mm		
Fan forced + Medium steam	•				
Fan grill	•				

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.