

60cm Series 11 Contemporary Combi-Steam Oven

Contemporary



This Contemporary 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
- 23 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- 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
Depth	565 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 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).

Safe And Sound

The CoolTouch door of this built-in oven is safe to touch from the outside. Sturdy, fully extendable shelves slide all the way out, reducing the need for you to reach inside.

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.

Complementary Design

Every detail has been carefully crafted from the finest materials to support a considered kitchen design. This Contemporary style oven has a stylish black finish with stainless steel contrasts, designed to help you achieve a kitchen aesthetic that suits your design style. 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 optimised 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 sets
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		Functions		Whisper Quiet Cooking	•
Acid resistant graphite enamel	•	Air fry	•		
Descale cycle	•	Bake	•		
Drying cycle	•	Classic bake	•	Power requirements	
Removable oven door	•	Crisp regenerate	•	Amperage	15 A
Removable oven door inner glass	•	Fan bake	•	Supply frequency	50 Hz
Removable side ladders	•	Fan forced	•	Supply voltage	220 - 240 V
Removable water tank	•	Fan forced + High steam	•		
Steam clean (oven)	•	Fan forced + Low steam	•		
		Fan forced + Medium steam	•	Product dimensions	
		Fan grill	•	Depth	565 mm
Connected Features		Grill	•	Height	598 mm
Cyber security updates until	09 / 10 / 2030	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	•	Catalytic venting system	•
Automatic cooking/minute timer	•	Steam	•	Control panel key lock	•
Automatic pre-set temperatures	•	Steam clean (oven)	•	CoolTouch door	•
Celsius/Fahrenheit temperature	•	Steam defrost	•	Non-tip shelves	•
Delay start	•	Steam proof	•	Safety thermostat	•
Electronic oven control	•	Steam regenerate	•		
Guided cooking by food type and recipes	•	Vent bake	•		
Internal Light	•	Warm	•		
Intuitive touchscreen display	•			SKU	84941
Multi-language display	UK English	Performance			
Sabbath mode with Mehadrin certification	•	ActiveVent™ system	•		
Smart appliance	•	AeroTech™ technology	•		
Soft close doors	•	Automatic rapid pre-heat	•		
Temperature sensor	•	Grill power	3000 W		
Turned stainless steel dials with illuminated halos	•	SteamTechnology	•		
		Temperature range	35°C – 230°C		
				Other product downloads available at fisherpaykel.com	

- [↓](#) DXF
- [↓](#) Archicad
- [↓](#) DWG
- [↓](#) Installation Guide (English)
- [↓](#) Planning Guide - 60cm Contemporary Stainless Steel (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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