

60cm Series 11 Contemporary Combi-Steam Oven

Contemporary



With its timeless and expressive Contemporary design, this Combi-Steam oven offers steam cooking, convection cooking, or a combination of both - with method-led cooking.

- Create perfect results with precise cooking methods, including Sous Vide and Crisp Regenerate, via the large 6.8” touchscreen
- Simple maintenance with a Dry Cycle to remove moisture inside the oven after steaming
- Multi-Functional Air Fry Tray and two full-extension sliding shelves for greater flexibility and easy handling
- With Wi-Fi and the SmartHQ™ app, you can remotely monitor cooking progress and control key functions

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm

FEATURES & BENEFITS

Exceptional Performance

Offering Steam, Convection, or a combination of both, this oven provides exceptional versatility for every cooking style. Guided by a deep understanding of the science of cooking, we've mastered the balance of heat, humidity and airflow to deliver precise cooking methods, from Sous Vide to Crisp Regenerate, that bring out the full potential of every ingredient. The generous 85L capacity, six shelf positions, and full-extension sliding shelves make family feasts and entertaining effortless, while ActiveVent™ manages humidity for consistently perfect dishes every time.

Enhance Flavour, Preserve Nutrients

Cooking with Steam creates a gentle, precisely controlled environment that preserves delicate textures. With a generous 1.4L water tank, Salmon proteins stay relaxed, keeping fillets glossy and full of natural flavour, while the cell walls of Asparagus are softened just enough to retain a crisp bite and vibrant colour. To finish, Creme Caramel is surrounded with even heat for a smooth, silky texture and uniform colour.

Engineered for Life

Built for enduring performance, our Ovens undergo intensive testing equivalent to 7,300 hours or 20 years of real-world use, delivering durability you can rely on.

Considered Design

Every detail of our Contemporary style appliances has been meticulously designed. With a brushed silver finish, round bar handle, hidden water tank, and intuitive 6.8” touchscreen, every element aligns beautifully. Create your ultimate kitchen solution with our range of ovens and companion products, creating a seamless and cohesive look when installed side by side or stacked — with perimeter gaps as small as 2mm. The perfect pairing of style and precision for your kitchen.

Mastery of Temperature

Whether you want to Steam Rice, Air Fry Chicken, or Sous Vide Lamb, each of our precise cooking methods has been carefully calibrated with the optimal combination of heat, temperature, and humidity to help preserve texture, retain nutrients, and enhance flavour. With additional guidance for using the Temperature Sensor, it brings true mastery of temperature to every dish.

Effortless Cleaning

With Steam Clean, gentle steam lifts away stubborn spills, while the Dry Cycle efficiently removes residual moisture, leaving the oven ready for your next dish. The redesigned door showcases remarkable engineering, a gentle push lifts the glass out smoothly, making deep cleaning simple and satisfying.

Multi-functional Accessories

Thoughtfully designed accessories expand your cooking possibilities. Designed to fit seamlessly into the side ladders, each accessory sits securely in place for confident cooking. The Multi-Functional Air Fry Tray promotes even airflow for crisp, golden results, while three Steam Dishes cater for everything from delicate vegetables to steaming full meals. The Baking Tray and Roasting Dish provide versatile options that work seamlessly with your oven, while the Wired Temperature Sensor helps achieve precise cooking results by monitoring food temperature in real time.

Connect and Control

Connected cooking brings intelligence and ease to your kitchen. With Wi-Fi and the SmartHQ™ app, you can monitor and control your oven remotely, receive real time notifications, and access helpful guidance. Software updates are delivered through the app to keep your appliance current with the latest features and functionality. Voice control with Google Assistant offers hands free convenience, while our temperature sensors support precise, confident cooking.

SPECIFICATIONS

Accessories (included)

Descalc solution	2 sachets, Part 580925
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Flat brushed baking tray	1	Consumption		Fan forced	•
Full extension sliding shelves	2	Energy rating	A+	Fan forced + High steam	•
Large steam dish	1	Energy usage	0.85kWh/cycle	Fan forced + Low steam	•
Multi-functional Air fry tray	1			Fan forced + Medium steam	•
Perforated large steam dish	1			Fan grill	•
Perforated small steam dish	1	Controls		Grill	•
Roasting dish	1	Adjustable audio and display settings	•	Number of functions	19
Wired temperature sensor	1	Audio feedback	•	Roast	•
		Automatic cooking/minute timer	•	Slow cook	•
		Automatic pre-set temperatures	•	Sous vide	•
		Celsius/Fahrenheit temperature	•	Steam	•
		Delay start	•	Steam regenerate	•
		Electronic oven control	•	Vent bake	•
		Guided touchscreen cooking	•		
		Interface type	6.8" touchscreen with dial	Performance	
		Internal Light	•	ActiveVent™ system	•
		Intuitive touchscreen display	•	AeroTech™ technology	•
		Multi-language display	true	Automatic rapid pre-heat	•
		Sabbath mode with Federation of Synagogues certification	•	Grill power	3000 W
		Smart appliance	•	Method Cooking	•
		Soft close doors	•	Steam Assist	•
		Voice control	•	SteamTechnology	•
		Wireless temperature sensor compatible	•	Temperature range	35℥C - 230℥C
		Functions		Power requirements	
		Air fry	•	Connection type	Hard-wired
		Bake	•	Dedicated circuit	16 A
		Classic bake	•	Rated power	2800-3300 W
		Classic fan	•	Supply frequency	50 Hz
		Crisp regenerate	•	Supply voltage	220-240 V
		Eco slow cook	•		
		Fan bake	•	Product dimensions	

Depth	565 mm
Height	598 mm
Width	596 mm

Safety

Control panel key lock	•
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SKU	86088
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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

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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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