

60cm Series 11 Minimal Handleless Combi-Steam Oven

Minimal



With its elegant handleless 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
- Generous 85L total capacity with 6 shelf positions

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm

SPECIFICATIONS

Accessories (included)

Chrome side ladders	1
Descal solution	2 sachets, Part 580925
Flat brushed baking tray	1
Full extension sliding shelves	2
Handleless door key	1
Large steam dish	1
Multi-functional Air fry tray	1
Perforated large steam dish	1
Perforated small steam dish	1
Roasting dish	1
Wired temperature sensor	1

Capacity

Shelf positions	6
Total capacity	85 L
Usable capacity	72 L
Water tank capacity	1.4L

Cleaning

Acid resistant graphite enamel	•
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Descal cycle	•
Drying cycle	•
Removable oven door	•
Removable oven door inner glass	•
Removable side ladders	•
Removable water tank	•
Steam clean (oven)	•

Connected Features

Alerts and notifications	•
Education and onboarding	•
Monitoring	•
Remote operation	•
Software updates	•

Controls

Adjustable audio and display settings	•
Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Certified Sabbath mode	•
Delay start	•
Electronic clock	•
Guided touchscreen cooking	•
Handle-free design	•
Interface type	6.8" touchscreen
Internal Light	•
Intuitive touchscreen display	•

Multi-language display	true	Warm	•	SKU	85812
Smart appliance	•				
Soft close doors	•				
Voice control	•				
Wireless temperature sensor compatible	•				
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Functions		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	
Air fry	•	ActiveVent™ system	•	Other product downloads available at fisherpaykel.com ↓ DWG ↓ DXF ↓ First Use (Chinese) ↓ First Use (English) ↓ Installation Considerations (English, Chinese) ↓ Planning Guide - 60cm Series 9 & 11 Minimal Handleless (English) ↓ Planning Guide - 60cm Series 9 & 11 Minimal Handleless (Chinese) ↓ Revit ↓ Rhino ↓ Restriction of the Use of Hazardous Substances (Chinese) ↓ Sketchup	
Bake	•	AeroTech™ technology	•		
Classic bake	•	Automatic rapid pre-heat	•		
Classic fan	•	Grill power	3000 W		
Crisp regenerate	•	Method Cooking	•		
Eco slow cook	•	Steam Assist	•		
Fan bake	•	SteamTechnology	•		
Fan forced	•	Temperature range	35°C - 230°C		
Fan forced + High steam	•				
Fan forced + Low steam	•	Power requirements			
Fan forced + Medium steam	•	Connection type	Hard-wired		
Fan grill	•	Dedicated circuit	16 A		
Grill	•	Rated power	2800-3300 W		
Maxi Grill	•	Supply frequency	50 Hz		
Number of functions	22	Supply voltage	220-240 V		
Roast	•	Product dimensions			
Slow cook	•	Depth	565 mm		
Sous vide	•	Height	598 mm		
Steam	•	Width	596 mm		
Steam defrost	•				
Steam proof	•	Safety			
Steam regenerate	•	Control panel key lock	•		
Vent bake	•				

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.