

24" Series 11 Minimal Combi-Steam Oven

Minimal

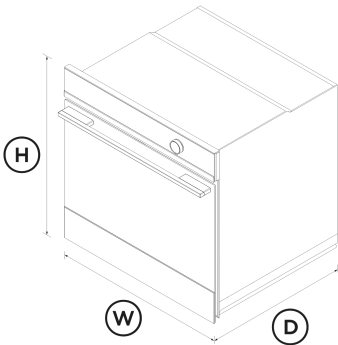


<p>With a subtle black glass finish, this Contemporary style oven has 23 functions including steam-only, to effortlessly create healthy and delicious dishes.</p>

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



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. 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 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 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. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

Cook With Confidence

Using the intuitive touchscreen interface, you can cook with a favorite 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 roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

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)		Adjustable audio and display settings	•	True Aero + Low steam	•
Broil grid		Automatic cooking/minute timer	•	True Aero + Medium steam	•
Broil pan		Automatic pre-set temperatures	•	Vent bake	•
Broil rack		Celsius/Fahrenheit temperature	•	Warm	•
Descale solution		Delay start	•		
		Electronic clock	•		
		Electronic oven control	•	Performance	
Full extension sliding shelves		Guided cooking by food type and recipes	•	ActiveVent™ system	
Large steam dish		Intuitive touchscreen display	•	AeroTech™ technology	
Perforated small pan		Multi-language display	UK English	Automatic rapid pre-heat	
Wired temperature sensor		Sabbath mode with Star K certification	•	Broil power	
		Smart appliance	•	Broil width	
		Temperature sensor	•	SteamTechnology	
				Temperature range	
Capacity		Functions		Whisper Quiet Cooking	
Shelf positions		Aero Broil			
Total capacity		Aero™ Bake		Power requirements	
Usable capacity		Air fry		Amperage	
		Bake		Supply voltage	
		Classic bake			
Cleaning		Crisp regenerate		Product dimensions	
Acid resistant graphite enamel		Dehydrate		Depth	
Descale cycle		Number of functions		Height	
Drying cycle		Pastry Bake		Width	
Removable oven door		Pizza bake			
Removable oven door inner glass		Roast			
Removable side ladders		Slow cook			
		Sous vide		Safety	
Consumption		Steam		Balanced oven door	
Energy usage		Steam defrost		Catalytic venting system	
In-use energy carbon emissions estimate		Steam proof		Control panel key lock	
		Steam regenerate		CoolTouch door	
Controls		True Aero		Non-tip shelves	
		True Aero + High steam			

SKU 82254



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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.