

60cm Series 11 Minimal Handleless Combi-Steam Oven

Minimal



With its sleek handleless design, this Combination Steam Oven offers precise control and uniform temperature across its 23 functions to effortlessly create healthy and delicious dishes.

- Handleless oven design ensures smooth, uninterrupted lines in your kitchen cabinetry for a cohesive look
- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- Help reduce food waste by rejuvenating leftovers with steam for fresh-tasting roasts, and risottos and more
- Designed to pair with our companion products such as Vacuum Seal Drawers

DIMENSIONS

Height	598 mm
Width	596 mm
Depth	565 mm

FEATURES & BENEFITS

Handleless Design

Effortlessly open and close your oven with a gentle press of a button, ensuring convenience and smooth operation in the kitchen. Moving away from traditional oven doors, this model is an ideal match for kitchens with a continuous, handle-free design, ensuring a seamless flow across the cabinetry.

Cook With Confidence

Using the large 5" touchscreen you can select a cooking method or hero ingredient and your oven will provide heat type and temperature recommendations for perfect results. For added versatility, you can also select your go-to cooking functions.

Mastery Of Temperature

Steam enhances the transfer of heat, and when combined with convection it delivers exceptional texture and optimises browning, creating perfect results from everyday meals to signature creations.

Preserve Flavour And Nutrients

Perfect for delicate dishes like snapper or salmon, steam cooking preserves nutrients and texture, offering a healthier way to enjoy meals. With specialised steam functions, including Sous Vide, the combi steam oven brings out the best in every ingredient, ensuring your creations are both nutritious and delicious.

Reheat And Restore

Give your leftovers a new life with our Steam Regenerate function, ensuring meals like roast chicken and risotto retain freshness and flavour. For that just-baked quality in pastries, bread, and pizza, use Crisp Regenerate for the perfect reheat that keeps every bite deliciously crispy.

Steam Clean

Keep your oven spotless with the natural power of steam. The oven's steam cleaning feature simplifies maintenance by helping lift stubborn spills, allowing for a quick wipe-down.

Hands-Free Control

Experience the ultimate kitchen convenience with the SmartHQ™ app's voice-activated oven door. Connect your SmartHQ™ account with Google's voice assistant for hands-free control—simply speak to a compatible device* to open your oven door. Multitasking in the kitchen has never been so effortless.
*Device must be compatible with the Google Home app.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners	•
Descale solution	2
Flat brushed baking tray	1
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	1.4L

Cleaning		True convection oven	•	Automatic rapid pre-heat	•
Acid resistant graphite enamel	•	Voice control	•	Temperature range	35 - 230
Descale cycle	•	Wireless temperature sensor compatible	•		
Drying cycle	•				
Easy to clean interior	•			Power requirements	
Removable oven door	•	Functions		Amperage	20 A
Removable oven door inner glass	•	Air fry	•	Supply frequency	50 Hz
Removable side ladders	•	Bake	•	Supply voltage	220-240 V
Removable water tank	•	Classic bake	•		
Steam clean (oven)	•	Crisp regenerate	•		
		Fan bake	•	Product dimensions	
		Fan forced	•	Depth	565 mm
Consumption		Fan forced + High steam	•	Height	598 mm
Energy rating	A	Fan forced + Low steam	•	Width	596 mm
		Fan forced + Medium steam	•		
		Fan grill	•		
Controls		Grill	•	SKU	84730
Adjustable audio and display settings	•	Pastry Bake	•		
Audio feedback	•	Pizza bake	•		
Automatic cooking/minute timer	•	Roast	•		
Automatic pre-set temperatures	•	Slow cook	•	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	
Celsius/Fahrenheit temperature	•	Sous vide	•		
Delay start	•	Steam	•		
Electronic capacitive touch controls	•	Steam clean (oven)	•		
Electronic oven control	•	Steam defrost	•		
Guided cooking by food type and recipes	•	Steam proof	•	Other product downloads available at fisherpaykel.com	
Handle-free design	•	Steam regenerate	•		
Internal Light	•	Vent bake	•	↓ DXF	
Intuitive touchscreen display	•	Warm	•	↓ Declaration of Conformity (English)	
Multi-language display	true			↓ DWG	
Smart appliance	•			↓ Energy Label	
Soft close doors	•	Performance		↓ Installation Guide (English)	
Temperature sensor	•	ActiveVent™ system	•	↓ Planning Guide - Handleless Ovens and Companions (English)	
Touch control glass interface	•	AeroTech™ technology	•	↓ Product Information Sheet	
				↓ 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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