

24" Series 11 Minimal Combi-Steam Oven

Minimal



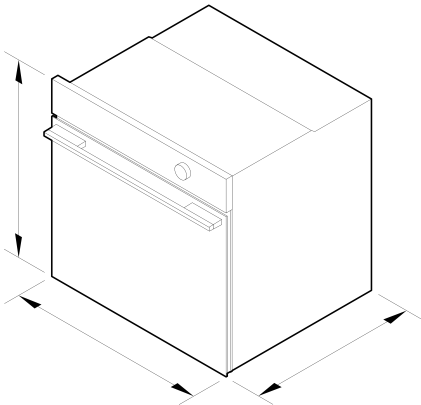
This Minimal style oven has 23 functions with additional oven accessories to effortlessly create healthy and delicious dishes.

- With steam-only cooking functions, convection-only, or a combination of both
- Designed to match 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

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 helps to 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 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).

Cook With Confidence

Using the large 5" touchscreen interface, you can cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe. Your oven can guide you through the steps, or change the 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 roasts and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

Complementary Design

Designed to blend seamlessly into the kitchen, this Minimal style oven features subtle textural and tonal contrasts. Available in a sleek black finish to support a considered kitchen design. 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 optimized moisture levels when using convection functions. Achieve perfect results even when you're using multiple shelves.

SPECIFICATIONS

Accessories (included)

Broil grid	1
Broil pan	1
Broil rack	1
Chromed shelf runners	•
Descale solution	2 sachets, Part 580925

Full extension sliding shelves	2 sets	Automatic pre-set temperatures	•	Steam proof	•
Large steam dish	1	Celsius/Fahrenheit temperature	•	Steam regenerate	•
Perforated large steam dish	1	Delay start	•	True Aero	•
Perforated small steam dish	1	Dial with illuminated halo	•	True Aero + High steam	•
Step down wire shelf	1	Electronic clock	•	True Aero + Low steam	•
Wired temperature sensor	1	Electronic oven control	•	True Aero + Medium steam	•
		Guided cooking by food type and recipes	•	Vent bake	•
		Internal Light	•	Warm	•
		Intuitive touchscreen display	•		
Capacity		Multi-language display	UK English	Performance	
Shelf positions	6	Sabbath mode with Star K certification	•	ActiveVent™ system	•
Total capacity	3 cu ft	Smart appliance	•	AeroTech™ technology	•
Usable capacity	2.5 cu ft	Soft close doors	•	Automatic rapid pre-heat	•
		Temperature sensor	•	SteamTechnology	•
		Wireless temperature sensor compatible	•	Temperature range	95°F – 445°F
				Whisper Quiet Cooking	•
Cleaning		Functions			
Acid resistant graphite enamel	•	Aero Broil	•	Power requirements	
Descale cycle	•	Aero™ Bake	•	Amperage	16.6 - 19.4 A
Drying cycle	•	Air fry	•	Supply frequency	60 Hz
Removable oven door	•	Bake	•	Supply voltage	208 - 240 V
Removable oven door inner glass	•	Broil	•		
Removable side ladders	•	Classic bake	•	Product dimensions	
Removable water tank	•	Crisp regenerate	•	Depth	22 1/4 "
Steam clean (oven)	•	Maxi Broil	•	Height	23 9/16 "
		Number of functions	24	Width	23 7/16 "
Consumption		Pastry Bake	•		
Energy usage	236kWh/year	Pizza bake	•	Safety	
In-use energy carbon emissions estimate	27.2kgCO2e/year	Pyrolytic self-clean (Function)	•	Balanced oven door	•
		Roast	•	Control panel key lock	•
Controls		Slow cook	•		
Adjustable audio and display settings	•	Sous vide	•		
Audio feedback	•	Steam	•		
Automatic cooking/minute timer	•	Steam defrost	•		

- CoolTouch door
- Non-tip shelves
- Safety thermostat

SKU 82922

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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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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Where applicable: