

60cm Series 11 Minimal Handleless Combi-Steam Oven

Minimal



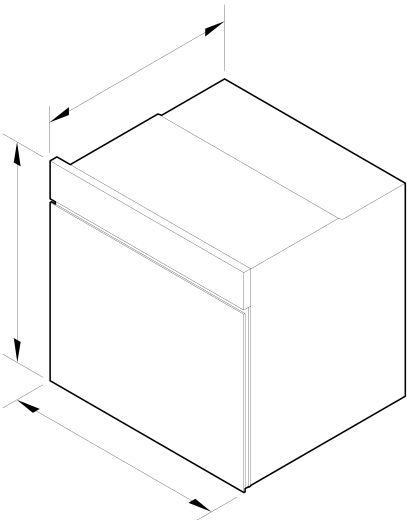
With its sleek handleless design, this Combination Steam Oven offers precise control and uniform temperature across its 23 functions to effortlessly create healthy and delicious dishes.

- 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 interface, you can cook with a favourite method, hero ingredient, cooking function or recipe. Your oven will guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

Mastery Of Temperature

Steam is eight times more efficient at conducting heat than convection, which means our combi steam oven can cook at reduced times and lower temperatures. It perfectly balances steam with convection heat, ensuring exceptional temperature accuracy for perfect roasting and crafting signature dishes.

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.

SPECIFICATIONS

Accessories (included)

- Chromed shelf runners

Descaler solution	2	Adjustable audio and display settings	•	Fan grill	•
Flat brushed baking tray	1	Audio feedback	•	Grill	•
Full extension sliding shelves	2 sets	Automatic cooking/minute timer	•	Pastry Bake	•
Grill rack	1 set	Automatic pre-set temperatures	•	Pizza bake	•
Large steam dish	1	Celsius/Fahrenheit temperature	•	Roast	•
Perforated large steam dish	1	Delay start	•	Slow cook	•
Perforated small steam dish	1	Electronic capacitive touch controls	•	Sous vide	•
Roasting dish	1	Electronic clock	•	Steam	•
Smokeless grill tray	1	Electronic oven control	•	Steam clean (oven)	•
Step down wire shelf	1	Food probe	•	Steam defrost	•
Wired temperature sensor	1	Guided cooking by food type and recipes	•	Steam proof	•
		Handle-free design	•	Steam regenerate	•
		Internal Light	•	Vent bake	•
		Intuitive touchscreen display	•	Warm	•
		Multi-language display	true		
Capacity					
Shelf positions	6	Soft close doors	•		
Total capacity	85 L	Touch control glass interface	•	Performance	
Usable capacity	72 L	True convection oven	•	ActiveVent™ system	•
Water tank capacity	1.4 L	Wireless temperature sensor compatible	•	AeroTech™ technology	•
				Automatic rapid pre-heat	•
				Temperature range	35 - 230
Cleaning		Functions			
Acid resistant graphite enamel	•	Air fry	•		
Descaler cycle	•	Bake	•	Power requirements	
Drying cycle	•	Classic bake	•	Amperage	20 A
Easy to clean interior	•	Crisp regenerate	•	Supply frequency	50 Hz
Removable oven door	•	Fan bake	•	Supply voltage	220-240 V
Removable oven door inner glass	•	Fan forced	•		
Removable shelf runners	•	Fan forced + High steam	•		
Steam clean (oven)	•	Fan forced + Low steam	•	Product dimensions	
		Fan forced + Medium steam	•	Depth	565 mm
Controls					

Height	598 mm
Width	596 mm
SKU	84728

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: