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60cm Series 11 Minimal Handleless Combi-Steam Oven

Series 11 | Minimal

Black Glass



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

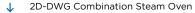
Accessories (included) Chromed shelf runners Descale solution 2 Flat brushed baking tray 1 Full extension sliding shelves 2 sets Grill rack 1 set Large steam dish Perforated large steam dish Perforated small steam dish 1 Roasting dish 1 Smokeless grill tray 1 Step down wire shelf Wired temperature sensor 1

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Capacity		Handle-free design	•	Vent bake	•	
Shelf positions	6	Intuitive touchscreen display	•	Warm	•	
Total capacity	85 L	Multi-language display	true			
Usable capacity	72 L	Soft close doors	•			
Water tank capacity	1.4 L	Touch control glass interface • Performance				
		True convection oven	•	ActiveVent™ system	•	
		Wireless temperature sensor compatible	•	AeroTech™ technology	•	
Cleaning				Automatic rapid pre-heat	•	
Acid resistant graphite enamel	•			Temperature range	35 - 230	
Descale cycle	•	Functions				
Drying cycle	•	Air fry	•			
Easy to clean interior	•	Bake	•	Power requirements		
Removable oven door	•	Classic bake	•	Amperage	20 A	
Removable oven door inner glass	•	Crisp regenerate	•	Supply frequency	50 Hz	
Removable shelf runners	•	Fan bake	•	Supply voltage	220-240 V	
Steam clean (oven)	•	Fan forced	•			
		Fan forced + High steam	•			
	Fan forced + Low steam		•	Product dimensions		
Controls		Fan forced + Medium steam	•	Depth	565 mm	
Adjustable audio and display settings	•	Fan grill	•	Height	598 mm	
Audio feedback	•	Grill	•	Width	596 mm	
Automatic cooking/minute timer	•	Pastry Bake	•			
Automatic pre-set temperatures	•	Pizza bake	•			
Celsius/Fahrenheit temperature	•	Roast	•	SKU	84728	
Delay start	•	Slow cook	•	Site	04720	
Electronic capacitive touch controls	•	Sous vide	•			
Electronic clock	•	Steam	•	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		
Electronic oven control	•	Steam clean (oven)	•			
Food probe	•	Steam defrost	•			
Guided cooking by food type and recipes	•	Steam proof	•	correctly describes the model currently available. © Fisher & Paykel Appliances Ltd 2020		
Halogen lights	•	Steam regenerate	•			

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Other product downloads available at fisherpaykel.com



↓ 2D-DXF Combination Steam Oven

↓ Service & Warranty

Planning Guide EN - 60cm Handleless Ovens and Companions

↓ Planning Guide ZH

↓ Revit 20 Oven

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.