QUICK REFERENCE GUIDE > OS24NMTDB1

Combination Steam Oven, 24", 23 Function

Series 9 | Minimal

Black Glass



Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- With steam cooking, convection cooking, or a combination of both
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

 Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

 Height
 18"

 Width
 23 5/8"

 Depth
 22 1/4"

FEATURES & BENEFITS

Combination cooking

Give every ingredient the respect it deserves with combination steam cooking. Using a fusion of dry convection heat with variable amounts of steam, you can easily retain the delicate texture of ingredients like salmon and snapper, the vitamins and minerals of greens, or the depth of flavour of a perfect cut of meat.

Mastery Of Temperature

Elevate your meals with the precise temperature and humidity control of steam cooking. Steam cooking has a gentler heat transfer into the food, so you get nutritious and delicious results that are moist and tender on the inside, crisp and flaky on the outside, all with minimal effort.

Preserve Flavour And Nutrients

Cooking with steam creates dishes that are full of flavour, while preserving all the vitamins, minerals and textures of delicate ingredients, like fish and seafood. With five steam-only cooking functions, including Sous vide, Steam and Steam Proof, you can use steam to create healthier dishes that get the best out of each component on the plate.

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).

Design Freedom

With a matte black glass 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.

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

Give your leftovers a new life by reheating foods with steam, which regenerates moisture levels so meals come out fresh and delicious. Use Steam Regenerate to reheat meals such as roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

SPECIFICATIONS

Accessories Broil pan 1 Broil rack 1 Chromed shelf runners • Descale solution 2 sachets, Part 580925 Large solid dish 1 Perforated large dish 1 Perforated small dish 1

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Wire shelf	1	Electronic oven control	•	Steam regenerate	•
Wired temperature sensor	1	Guided cooking by food types	•	True Aero	•
		Halogen lights	•	True Aero + High steam	•
Capacity		Intuitive touchscreen display	•	True Aero + Low steam	•
Shelf positions	4	Multi-language display	UK English, US English,	True Aero + Medium steam	•
Total capacity	1.9cu ft	Sabbath mode with Star K	•	Vent bake	•
Usable capacity	1.6cu ft	Soft close doors	•	Warm	•
Water tank capacity	50.7oz	True convection oven	•		
		Turned stainless steel dials	•	Performance	
Cleaning		Wi-Fi connectivity	•	ActiveVent™ system	•
Acid resistant graphite enamel	•	Wireless temperature sensor	•	AeroTech™ technology	•
Descale cycle	•			Automatic rapid pre-heat	•
Drying cycle	•	Functions		SteamTechnology	•
Removable oven door	•	Aero Bake	•	Temperature range	95 °F - 445 °F
Removable oven door inner	•	Aero Broil	•	Whisper quiet cooking	•
Removable shelf runners	•	Air fry	•		
Removable water tank	•	Bake	•	Power requirements	
Steam clean (oven)	•	Classic bake	•	Amperage	16.6 - 19.4 A
		Crisp regenerate	•	Supply frequency	60Hz
Consumption		Maxi Broil	•	Supply voltage	208-240V
Energy usage	193kWh/year	Number of functions	23		
In-use energy carbon	23.8kgCO2e/year	Pastry Bake	•	Product dimensions	
		Pizza bake	•	Depth	22 1/4"
Controls		Roast	•	Height	18"
Adjustable audio and display		Slow cook	•	Width	23 5/8"
Audio feedback		Sous vide	•		
Automatic cooking/minute		Steam	•	Safety	
Automatic pre-set		Steam clean (oven)	•	ADA compliant	•
Delay start	•	Steam defrost	•	Balanced oven door	•
Electronic clock		Steam proof	•	Control panel key lock	•

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CoolTouch door	•
Non-tip shelves	•
Safety thermostat	

Warranty

Parts and labour	2 years
sku	82605

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

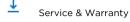
Where applicable:

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.

Other product downloads available at fisherpaykel.com



Energy Label Combination Steam Oven

Guide d'utilisation FR

User Guide Combination Steam Oven EN

Installation Guide Wall Oven EN

Guía de instalación ES

Guide d'installation FR

Preliminary Specification Guide Steam Oven



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