QUICK REFERENCE GUIDE > OS60NMTDG1

Combination Steam Oven, 60cm, 23 Function

Series 9 | Minimal

Grey 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
- A Wireless Temperature Sensor precisely monitors cooking in real time

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

DIMENSIONS

Height	458mm
Width	596mm
Depth	565mm

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 subtle grey 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 favourite 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 Chromed shelf runners Descale solution 2 sachets, Part 580925 Flat brushed baking tray 1 Grill rack Large solid dish 1 Perforated large dish Perforated small dish

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•	Steam	•	Electronic oven control	1	Roasting dish
•	Steam clean (oven)	•	Food probe	1	Wire shelf
•	Steam defrost	•	Guided cooking by food type	1	Wired temperature sensor
•	Steam proof	•	Halogen lights		
•	Steam regenerate	UK English, US English,	Multi-language display		Capacity
•	Vent bake	•	Sabbath mode with Federation	4	Shelf positions
•	Warm	•	Soft close doors	55L	Total capacity
		•	True convection oven	45L	Usable capacity
	Performance	•	Turned stainless steel dials	1.5L	Water tank capacity
•	ActiveVent™ system	•	Wi-Fi connectivity		
•	AeroTech™ technology	•	Wireless temperature sensor		Cleaning
•	Automatic rapid pre-heat			•	Acid resistant graphite enamel
3000W	Grill power		Functions	•	Descale cycle
•	SteamTechnology	•	Air fry	•	Drying cycle
35°C - 230°C	Temperature range	•	Bake	•	Removable oven door
•	Whisper quiet cooking	•	Classic bake	•	Removable oven door inner
		•	Crisp regenerate	•	Removable shelf runners
	Power requirements	•	Fan bake	•	Removable water tank
15A	Amperage	•	Fan forced	•	Steam clean (oven)
50Hz	Supply frequency	•	Fan forced + High steam		
220-250V	Supply voltage	•	Fan forced + Low steam		Consumption
		•	Fan forced + Medium steam	A+	Energy rating
	Product dimensions	•	Fan grill		
565mm	Depth	•	Grill		Controls
458mm	Height	23	Number of functions	•	Adjustable audio and display
596mm	Width	•	Pastry Bake	•	Audio feedback
		•	Pizza bake	•	Automatic cooking/minute
	Safety	•	Roast	•	Automatic pre-set
•	Balanced oven door	•	Slow cook	•	Delay start
	Control panel key lock	•	Sous vide		Electronic clock

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CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•
Warranty	
Parts and labour	5 years
SKU	82596

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Service & Warranty



Declaration of Conformity Combination Steam Oven with WiFi Capability



User Guide Combination Steam Oven EN



Installation Guide EN



Preliminary Specification Guide Steam Oven



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