QUICK REFERENCE GUIDE > OS60SMTDB1

# Combination Steam Oven, 60cm, 23 Function

Series 11 | Minimal

Black Glass



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	598mm
Width	596mm
Depth	565mm

# **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 flavour. With five steam-only cooking functions including Sous Vide, plus four combi-steam functions, this oven lets you enjoy the benefits of flavourful 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 favourite method, hero ingredient, 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 black or grey 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 optimised moisture levels when using convection functions. Achieve perfect results even when you're using multiple shelves.

# **SPECIFICATIONS**

### Accessories

Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Flat brushed baking tray	
Full extension sliding shelves	2
Grill rack	1 set
Large solid dish	
Perforated large dish	
Perforated small dish	
Roasting dish	
Smokeless grill tray	
Step down wire shelf	

QUICK REFERENCE GUIDE > OS60SMTDB1

Wired temperature sensor	1	Dial with illuminated halo		Steam	•
		Electronic clock	•	Steam clean (oven)	•
Capacity		Electronic oven control	•	Steam defrost	•
Shelf positions	6	Food probe	•	Steam proof	•
Total capacity	85L	Guided cooking by food type	•	Steam regenerate	•
Usable capacity	72L	Intuitive touchscreen display	•	Vent bake	•
Water tank capacity	1.5L	Multi-language display	UK English, US English,	Warm	•
		Sabbath mode with Federation	•		
Cleaning		Soft close doors	•	Performance	
Acid resistant graphite enamel	•	Turned stainless steel dials	•	ActiveVent™ system	•
Descale cycle	•	Wireless temperature sensor	•	AeroTech™ technology	•
Drying cycle	•			Automatic rapid pre-heat	•
Removable oven door	•	Functions		Grill power	3000W
Removable oven door inner	•	Air fry	•	SteamTechnology	•
Removable shelf runners	•	Bake	•	Temperature range	35°C - 230°C
Removable water tank	•	Classic bake	•	Whisper quiet cooking	•
Steam clean (oven)	•	Crisp regenerate	•		
		Fan bake	•	Power requirements	
Consumption		Fan forced	•	Amperage	15A
Energy rating	Α	Fan forced + High steam	•	Supply frequency	50Hz
Energy usage	0.83kWh/cycle	Fan forced + Low steam	•	Supply voltage	220 - 240V
In-use energy carbon	0.3kgCO2e/cycle	Fan forced + Medium steam	•		
		Fan grill	•	Product dimensions	
Controls		Grill	•	Depth	565mm
Adjustable audio and display	•	Number of functions	23	Height	598mm
Audio feedback	•	Pastry Bake	•	Width	596mm
Automatic cooking/minute	•	Pizza bake	•		
Automatic pre-set	•	Roast	•	Safety	
Celsius/Fahrenheit	•	Slow cook	•	Balanced oven door	•
Delay start	•	Sous vide	•	Control panel key lock	•
Delay start	•	Jous vide	•	Control panel key lock	•

QUICK REFERENCE GUIDE > OS60SMTDB1 Date: 02.05.2024 > 3

SKU	82917
<b>Warranty</b> Parts and labour	5 years
Safety thermostat	•
Non-tip shelves	•
CoolTouch door	•

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



Declaration of Conformity Combination Steam Oven with WiFi Capability



User Guide Combination Steam Oven EN



Installation Guide Combination Steam Oven



Preliminary Specification Guide Steam Oven



# A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 1800 625174 Wwww.fisherpaykel.com