QUICK REFERENCE GUIDE > OS60SMTDB1 Date: 21.09.2023 > 1

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
- A Wireless Temperature Sensor precisely monitors cooking in real time
- 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 flavor. With five steam-only cooking functions including Sous Vide, plus four combi-steam functions, this oven lets you enjoy the benefits of flavorful 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 optimized 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 1 Full extension sliding shelves 2 Grill rack Large solid dish Perforated large dish Perforated small dish Roasting dish 1 Smokeless grill tray

QUICK REFERENCE GUIDE > OS60SMTDB1

Step down wire shelf	1	Electronic clock	•	Steam clean (oven)	•
Wired temperature sensor	1	Electronic oven control	•	Steam defrost	•
		Food probe	•	Steam proof	•
Capacity		Guided cooking by food type	•	Steam regenerate	•
Shelf positions	6	Intuitive touchscreen display	•	Vent bake	•
Total capacity	85L	Multi-language display	UK English, US English,	Warm	•
Usable capacity	72L	Sabbath mode with Federation	•		
Water tank capacity	1.5L	Soft close doors	•	Performance	
		Turned stainless steel dials	•	ActiveVent™ system	•
Cleaning		Wireless temperature sensor	•	AeroTech™ technology	•
Acid resistant graphite enamel	•			Automatic rapid pre-heat	•
Descale cycle	•	Functions		Grill power	3000W
Drying cycle	•	Air fry	•	SteamTechnology	•
Removable oven door	•	Bake	•	Temperature range	35°C - 280°C
Removable oven door inner	•	Classic bake	•	Whisper quiet cooking	•
Removable shelf runners	•	Crisp regenerate	•		
Removable water tank	•	Fan bake	•	Power requirements	
Steam clean (oven)	•	Fan forced	•	Amperage	15A
		Fan forced + High steam	•	Supply frequency	50Hz
Consumption		Fan forced + Low steam	•	Supply voltage	220 - 240V
Energy rating	Α	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	•
Dial with illuminated halo	•	Steam	•	CoolTouch door	•
110	-			Coorroden door	-

QUICK REFERENCE GUIDE > OS60SMTDB1 Date: 21.09.2023 > 3

Non-tip shelves	•
Safety thermostat	•
Warranty	
Parts and labour	5 years
SKU	82919

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

