QUICK REFERENCE GUIDE > OS60SMTDG1

# Combination Steam Oven, 60cm, 23 Function

Series 11 | Minimal

Grey 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 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

1 set

Large solid dish

Perforated large dish

Perforated small dish

1

Roasting dish

1

Smokeless grill tray

1

Step down wire shelf

QUICK REFERENCE GUIDE > OS60SMTDG1

Acid resistant graphite enamel         Air fry         Steam Technology           Descale cycle         Bake         Temperature range         35°C - 230°C           Drying cycle         Classic bake         Whisper quiet cooking           Removable oven door         Crisp regenerate         ***           Removable oven door inner         Fan bake         ***           Removable water tank         Fan forced         Amperage         15           Removable water tank         Fan forced + High steam         Supply frequency         501           Steam clean (oven)         Fan forced + Low steam         Supply voltage         220 - 240           Controls         Fan grill         Depth         565m           Adjustable audio and display         Milled Functions         23         Height         588m           Automatic pre-set         Pastry Bake         Width         598m           Automatic pre-set         Pizza bake         Width         598m           Celsius/Fahrenheit         Slow cook         Balanced oven door         1           Delay start         Slow cook         Control panel key lock         1           Electronic clock         Steam clean (oven)         Conflouch door         Non-tip shelves           Flood probe	Wired temperature sensor	1	Intuitive touchscreen display	•	Steam regenerate	•
Shelf positions         6         Selt close doors         •         Performance           Total capacity         85L         Turned stanless steel dials         •         Performance           Usable capacity         15L         Wi-Fi connectivity         •         Active×ent* system           Water tank capacity         15L         Wireless temperature sensor         •         Active×ent* system           Cleaning         Functions         Grill power         3000           Acid resistant graphite enamel         •         Alf ry         Steam Technology           Descele cycle         •         Boke         Temperature range         3000           Acid resistant graphite enamel         •         Alf ry         Temperature range         35°C - 230°           Drying cycle         •         Classic bake         •         Temperature range         35°C - 230°           Polying cycle         •         Classic bake         •         Minisper quiet cooking         35°C - 230°           Removable oven door inner         •         Pon bake         •         Power requirements           Removable stelf runners         •         Fan forced + High steam         •         Supply requery         50°           Removable steer tank         •			Multi-language display	UK English, US English,	Vent bake	•
Total capacity 88L Turned stainless steel dials Performance Usable capacity 72L Wi-Fi connectivity Active Venk" system  Water tank capacity 1.5L Wi-Fi connectivity Active Venk" system  Water tank capacity 1.5L Wi-Fi connectivity Active Venk" system  Active Venk	Capacity		Sabbath mode with Mehadrin	•	Warm	•
Usable capacity         72L         Wil-Fi connectivity         Activevering system           Water tank capacity         1,5L         Wireless temperature sensor         AeroTech** technology           Cleaning         Functions         Steam Technology           Acid resistant graphite enamel         Air fry         Steam Technology           Descale cycle         Blake         Temperature range         35°C - 230°           Drying cycle         1         Classic bake         Whisper quiet cooking           Removable oven door         1         Classic bake         Whisper quiet cooking           Removable oven door inner         1         Fan bake         Power requirements           Removable oven door inner         2         Fan forced         4         Amperage         15           Removable oven door inner         2         Fan forced         4         Supply frequency         500           Removable vater tank         3         Fan forced + Low stem         3         Supply frequency         500           Steam clean (oven)         4         Fan grall         4         Supply voltage         220 - 24c           Controls         Fan grall         5         Product dimensions         4         4           Aution feedback         <	Shelf positions	6	Soft close doors	•		
Water tank capacity         1.5L         Wireless temperature sensor         AeroTech™ technology           Cleaning         Functions         Grill power         3000           Acid resistant graphite enamel         Air fry         Steam Technology           Descale cycle         Bake         Temperature range         35°C - 230°C           Orying cycle         Classic bake         Whisper quiet cooking           Removable oven door         Femovable oven door         Power requirements           Removable valer tank         Fan forced         Amperage         15           Removable water tank         Fan forced High steam         Supply voltage         200 -	Total capacity	85L	Turned stainless steel dials	•	Performance	
	Usable capacity	72L	Wi-Fi connectivity	•	ActiveVent™ system	•
Cleaning         Functions         Grill power         3000           Acid resistant graphite enamel         .         Air fry         SteamTechnology           Descale cycle         .         Bake         .         Temperature range         35°C - 230°C           Drying cycle         .         Classic bake         .         Whisper quiet cooking         .           Removable oven door         .         Crisp regenerate         .         Power requirements           Removable oven door inner         .         Fan bake         .         Power requirements           Removable shelf runners         .         Fan forced         .         Amperage         .           Removable water tank         .         Fan forced + High steam         .         Supply frequency         .           Steam clean (oven)         .         Fan forced + Medium steam         .         Depthy voltage         .         .           Adjustable audio and display         .         Grill         .         Poduct dimensions         .	Water tank capacity	1.5L	Wireless temperature sensor	•	AeroTech™ technology	•
Acid resistant graphite enamel  Air fry  Bake  Classic bake  Classic bake  Crisp regenerate  Removable oven door  Removable oven door inner  Removable shelf runners  Removable shelf runners  Removable water tank  Cotana Canada Coven  Fan forced + High steam  Fan forced + Medium steam  Cotatols  Adjustable audio and display  Automatic cocking/minute  Automatic pre-set  Automatic pre-set  Celsiay/Fahrenheit  Celsiay/Fahrenheit  Celsiay/Fahrenheit  Celsiay/Fahrenheit  Celsiay/Fahrenheit  Codor ook  Steam clean (oven)  Fan forced + Medium steam  Colid Wildth  Steam  Automatic pre-set  Celsiay/Fahrenheit  Celsiay/Fahrenheit  Celsiay/Fahrenheit  Celsiay/Fahrenheit  Steam  Steam  Steam  Control panel key lock  Electronic oven control  Electronic oven control  Fan gerind functions  Steam clean (oven)  Steam clean (oven)  Steam clean (oven)  Steam clean (oven)  Steam defrost  Steam defrost  Steam temperature range  Temperatur					Automatic rapid pre-heat	•
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Steam clean (oven) - Fan forced + Low steam - Fan forced + Medium steam - Fan forced + Medium steam - Fan grill - Adjustable audio and display - Adjustable audio and display - Audio feedback - Number of functions - Poduct dimensions - Depth - Depth - Septh - Sep	Removable shelf runners	•	Fan forced	•	Amperage	15A
Fan forced + Medium steam  Controls  Adjustable audio and display  Audio feedback  Automatic cooking/minute  Automatic pre-set  Celsius/Fahrenheit  Delay start  Dial with illuminated halo  Electronic clock  Electronic coven control  Fan forced + Medium steam  Product dimensions  Product dimensions  Product dimensions  Product dimensions  Popth  Sesm  Popth  Sesm  Width  Sesm  Width  Sesm  Width  Sesm  Safety  Balanced oven door  Control panel key lock  CoolTouch door  Non-tip shelves  Food probe  Food probe  Fan forced + Medium steam  Product dimensions  Sesm  Coptrol panel key lock  Food probe  Fan forced + Medium steam  Product dimensions  Automatic pre-set  Popth  Sesm  Sesm  CoolTouch door  Non-tip shelves  Safety thermostat	Removable water tank	•	Fan forced + High steam	•	Supply frequency	50Hz
Controls  Adjustable audio and display  Adjustable audio and display  Audio feedback  Audio feedback  Automatic cooking/minute  Automatic pre-set  Celsius/Fahrenheit  Delay start  Dial with illuminated halo  Electronic clock  Electronic coven control  Fan grill  Grill	Steam clean (oven)	•	Fan forced + Low steam	•	Supply voltage	220 - 240V
Adjustable audio and display  Adjustable audio and display  Audio feedback  Audio feedback  Automatic cooking/minute  Automatic pre-set  Celsius/Fahrenheit  Delay start  Delay start  Dial with illuminated halo  Electronic clock  Electronic oven control  Food probe  Automatic pre-set  Serial  Automatic pre-set  Autom			Fan forced + Medium steam	•		
Audio feedback Automatic cooking/minute Automatic pre-set Celsius/Fahrenheit Delay start Dial with illuminated halo Electronic clock Electronic oven control Food probe  Number of functions  Number of functions  23 Height Width 598m Width 598m Width 596m Width 596m  Safety  Cultivity Balanced oven door  Safety Control panel key lock Control panel key lock Electronic oven control Steam clean (oven) Steam defrost  Steam defrost  Steam defrost Steam defrost Safety height CoolTouch door Non-tip shelves Safety thermostat	Controls		Fan grill	•	Product dimensions	
Automatic cooking/minute  Automatic pre-set  Automatic pre-set  Celsius/Fahrenheit  Delay start  Delay start  Dial with illuminated halo  Electronic clock  Electronic oven control  Food probe  Pastry Bake  Pastry Bake  Pizza bake  Pizza bake  Roast  Roast  Roast  Safety  Safety  Control panel key lock  CoolTouch door  Non-tip shelves  Safety have been door  CoolTouch door  Non-tip shelves  Safety have been door  Steam clean (oven)  Steam defrost  Food probe	Adjustable audio and display	•	Grill	•	Depth	565mm
Automatic pre-set  Celsius/Fahrenheit  Delay start  Dial with illuminated halo  Electronic clock  Electronic oven control  Food probe  Pizza bake  Pizza bake  Roast  Roast  Slow cook  Slow cook  Sous vide  Sous vide  Sous vide  Sous vide  Control panel key lock  CoolTouch door  CoolTouch door  Non-tip shelves  Safety thermostat	Audio feedback	•	Number of functions	23	Height	598mm
Celsius/Fahrenheit  Celsius/Fahrenheit  Delay start  Dial with illuminated halo  Electronic clock  Electronic oven control  Food probe  Roast  Roast  Roast  Solw cook  Solw coo	Automatic cooking/minute	•	Pastry Bake	•	Width	596mm
Delay start . Slow cook . Slow cook . Balanced oven door Dial with illuminated halo . Sous vide . Control panel key lock Electronic clock . Steam clean (oven) . CoolTouch door Electronic oven control . Steam defrost . Steam defrost . Safety thermostat	Automatic pre-set	•	Pizza bake	•		
Dial with illuminated halo  Polary start  Sous vide  Sous vide  Steam  Control panel key lock  CoolTouch door  CoolTouch door  CoolTouch door  Non-tip shelves  Food probe  Steam defrost  Steam defrost  Steam defrost  Safety thermostat	Celsius/Fahrenheit	•	Roast	•	Safety	
Electronic clock  Electronic oven control  Food probe  Steam (Steam (oven) (ove	Delay start	•	Slow cook	•	Balanced oven door	•
Electronic oven control  Food probe  Steam clean (oven)  Steam defrost	Dial with illuminated halo	•	Sous vide	•	Control panel key lock	•
Food probe  Steam defrost  Steam defrost  Safety thermostat	Electronic clock	•	Steam	•	CoolTouch door	•
Safety thermostat	Electronic oven control	•	Steam clean (oven)	•	Non-tip shelves	
	Food probe	•	Steam defrost	•	Safety thermostat	•
Guided cooking by food type  • Steam proof	Guided cooking by food type	•	Steam proof	•		

QUICK REFERENCE GUIDE > OS60SMTDG1

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### 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.

