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
- 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

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•	Steam	•	Dial with illuminated halo	1	Step down wire shelf
•	Steam clean (oven)	•	Electronic clock	1	Wired temperature sensor
•	Steam defrost	•	Electronic oven control		
•	Steam proof	•	Food probe		Capacity
•	Steam regenerate	•	Guided cooking by food type	6	Shelf positions
•	Vent bake	•	Intuitive touchscreen display	85L	Total capacity
•	Warm	UK English, US English,	Multi-language display	72L	Usable capacity
		•	Sabbath mode with Federation	1.5L	Water tank capacity
	Performance	•	Soft close doors		
•	ActiveVent™ system	•	Turned stainless steel dials		Cleaning
•	AeroTech™ technology	•	Wireless temperature sensor	•	Acid resistant graphite enamel
•	Automatic rapid pre-heat			•	Descale cycle
3000W	Grill power		Functions	•	Drying cycle
•	SteamTechnology	•	Air fry	•	Removable oven door
35°C - 230°C	Temperature range	•	Bake	•	Removable oven door inner
•	Whisper quiet cooking	•	Classic bake	•	Removable shelf runners
		•	Crisp regenerate	•	Removable water tank
	Power requirements	•	Fan bake	•	Steam clean (oven)
15A	Amperage	•	Fan forced		
50Hz	Supply frequency	•	Fan forced + High steam		Consumption
220 - 240V	Supply voltage	•	Fan forced + Low steam	Α	Energy rating
		•	Fan forced + Medium steam	0.2kgCO2e/cycle	In-use energy carbon
	Product dimensions	•	Fan grill		
565mm	Depth	•	Grill		Controls
598mm	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	•	Celsius/Fahrenheit
•					

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2-77	CoolTouch door		A PEACE OF MIND SALE
Safety thermostat • T 08000 886 605 Wwww.fisherpaykel.co	Non-tip shelves	. 24/7	24 Hours 7 Days a Week Customer Support
	Safety thermostat		T 08000 886 605 W www.fisherpaykel.com

Warranty	
Parts and labour	5 years
SKU	82920

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