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 Perforated large dish Perforated small dish 1

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

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Parts and labour	2 years	A PEACE OF MIND SALE
		24/7 24 Hours 7 Days a Week Customer Support
		T 400 640 8777 W www.fisherpaykel.com
SKU	82596	

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