QUICK REFERENCE GUIDE > OS60NMTDB1

Combination Steam Oven, 60cm, 23 Function

Series 9 | Minimal

Black 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	458 mm
Width	596 mm
Depth	565 mm

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 steamonly 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 matte black 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 (included)

Chromed shelf runners •

Descale solution 2 sachets, Part 580925

Flat brushed baking tray

Grill rack 1 set

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Large steam dish	1	Adjustable audio and display settings	•	Fan forced + Low steam	•
Perforated large steam dish	1	Audio feedback	•	Fan forced + Medium steam	•
Perforated small steam dish	1	Automatic cooking/minute timer	•	Fan grill	•
Roasting dish	1	Automatic pre-set temperatures	•	Grill	•
Wire shelf	1	Delay start	•	Number of functions	23
Wired temperature sensor	1	Electronic clock	•	Pastry Bake	•
		Electronic oven control	•	Pizza bake	•
		Food probe	•	Roast	•
Capacity		Guided cooking by food type and recipes	•	Slow cook	•
Shelf positions	4	Halogen lights	•	Sous vide	•
Total capacity	55 L	Multi-language display	UK English, US	Steam	•
Usable capacity	45 L		English, Simplified	Steam clean (oven)	•
Water tank capacity	1.5 L		Chinese, Français,	Steam defrost	•
, ,			Español	Steam proof	•
		Sabbath mode with Federation of Synagogues certification	•	Steam regenerate	•
Cleaning		Smart appliance	•	Vent bake	•
Acid resistant graphite enamel	•	Soft close doors	•	Warm	•
Descale cycle	•	True convection oven	•		
Drying cycle	•	Turned stainless steel dials with illuminated	•		
Removable oven door	•	halos		Performance	
Removable oven door inner glass	•	Wi-Fi connectivity	•	ActiveVent™ system	•
Removable shelf runners	•	Wireless temperature sensor compatible	•	AeroTech™ technology	•
Removable water tank	•		_	Automatic rapid pre-heat	•
Steam clean (oven)	•	Functions		Grill power	3000 W
	Functions		SteamTechnology	•	
		Air fry	•	Temperature range	35°C - 230°C⊠
Consumption		Bake	•	Whisper quiet cooking	•
Energy rating	A +	Classic bake	•		
Energy usage	0.60kWh/cycle	Crisp regenerate	•		
	. •	Fan bake	•	Power requirements	
		Fan forced	•	Amperage	15 A
Controls		Fan forced + High steam	•	. -	

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Supply frequency	50 Hz 220-250 V		
Supply voltage			
Product dimensions			
Depth	565 mm		
Height	458 mm		
Width	596 mm		
Safety			
Balanced oven door	•		
Control panel key lock	•		
CoolTouch door	•		
Non-tip shelves	•		
Safety thermostat	•		
Warranty			
Parts and labour	5 years		
CIAL	20525		
SKU	82595		

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

Other product downloads available at fisherpaykel.com

- Declaration of Conformity Combination Steam Oven with WiFi Capability
- ↓ Energy Label Combination Steam Oven
- ↓ Service & Warranty

- ↓ User Guide Combination Steam Oven EN

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.



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