QUICK REFERENCE GUIDE > OS60NMLG1

60cm Series 7 Minimal Compact Combi-Steam Oven

Series 7 | 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.

- 18 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- With steam cooking, convection cooking, or a combination of both
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preperation

DIMENSIONS

Height	458 mm
Width	597 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 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.

Sized To Suit

This compact 60cm Steam Oven can be placed almost anywhere. All Companion products can be installed at a convenient height to suit your kitchen design and preference.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners	•
Descale solution	2 sachets, Par 580925
Flat brushed baking tray	
Grill rack	1 se
Large steam dish	
Perforated large steam dish	
Roasting dish	
Step down wire shelf	
Telescopic sliding runners	1 se
Wire shelf	

QUICK REFERENCE GUIDE > OS60NMLG1

Capacity		Electronic oven control	•	Steam clean (oven)	•
Shelf positions	4	Guided cooking by food types	•	Steam defrost	•
Total capacity	55 L	Halogen lights	•	Steam proof	•
Usable capacity	45 L	Multi-language display	UK English, US	Vent bake	•
Water tank capacity	1.5 L		English, Simplified		
, ,			Chinese, Français, Español		
		Sabbath mode with Federation of		Performance	
Cleaning		Synagogues certification		ActiveVent™ system	•
Acid resistant graphite enamel	•	Smart appliance	•	AeroTech™ technology	•
Descale cycle	•	Soft close doors	•	Automatic rapid pre-heat	•
Drying cycle	•	True convection oven	•	Grill power	3000 W
Removable oven door	•	Turned stainless steel dials with illuminated	•	SteamTechnology	•
Removable oven door inner glass	•	halos		Temperature range	35°C - 230°C
Removable shelf runners	•	Wireless temperature sensor compatible	•	Whisper Quiet Cooking	•
Removable water tank	•				
Steam clean (oven)	•	Functions			
Great Great (Great)				Power requirements	
		Air fry	•	Amperage	15 A
Consumption		Bake	•	Supply frequency	50 Hz
Energy rating	A+	Fan bake	•	Supply voltage	220-240 V
	0.78kWh/cycle	Fan forced	•		
Energy usage In-use energy carbon emissions estimate	0.2kgCO2e/cycle	Fan forced + High steam	•		
in-use energy carbon emissions estimate	0.2kgCO2e/cycle	Fan forced + Low steam	•	Product dimensions	
		Fan forced + Medium steam	•	Depth	565 mm
Controls		Fan grill	•	Height	458 mm
A disease let a condita and disease a catalogue		Grill	•	Width	597 mm
Adjustable audio and display settings	•	Number of functions	18		
Audio feedback	•	Pizza bake	•	-	
Automatic cooking/minute timer	•	Roast	•	Safety	
Automatic pre-set temperatures	•	Slow cook	•	Balanced oven door	•
Delay start	•	Sous vide	•	Control panel key lock	•
Electronic clock	•	Steam	•	Control pariet key lock	·

QUICK REFERENCE GUIDE > OS60NMLG1

CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•
Warranty	
Parts and labour	5 years

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

 $\underline{\underline{\downarrow}}$ Declaration of Conformity Combination Steam Oven with WiFi Capability

- ↓ Service & Warranty
- L Product Information Sheet Combination Steam Oven
- Revit 19

SKU

- , SketchUp Combination Steam Oven
- ↓ User Guide Combination Steam Oven

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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