QUICK REFERENCE GUIDE > OS60SMTDB1

Combination Steam Oven, 60cm, 23 Function

Series 11 | Minimal

Black 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

Heigh	t	598 mm
Width		596 mm
Depth		565 mm

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 (included)

Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Full extension sliding shelves	2
Grill rack	1 set
Large steam dish	1
Perforated large steam dish	1

QUICK REFERENCE GUIDE > OS60SMTDB1 Date: 01.07.2024 > 2

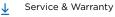
Perforated small steam dish	1	Delay start	•	Number of functions	23
Roasting dish	1	Dial with illuminated halo	•	Pastry Bake	•
Smokeless grill tray	1	Electronic clock	•	Pizza bake	•
Step down wire shelf	1	Electronic oven control	•	Roast	•
Wired temperature sensor	1	Food probe	•	Slow cook	•
		Guided cooking by food type and recipes	•	Sous vide	•
		Intuitive touchscreen display	•	Steam	•
Capacity		Multi-language display	UK English, US	Steam clean (oven)	•
Shelf positions	6		English, Simplified	Steam defrost	•
Total capacity	85 L		Chinese, Français, Español	Steam proof	•
Usable capacity	72 L	Sabbath mode with Mehadrin certification	Espanoi	Steam regenerate	•
Water tank capacity	1.5 L	Smart appliance		Vent bake	•
		Soft close doors		Warm	•
	_	Turned stainless steel dials with illuminated			
Cleaning		halos			
Acid resistant graphite enamel	•	Wi-Fi connectivity	•	Performance	
Descale cycle	•	Wireless temperature sensor compatible	•	ActiveVent™ system	•
Drying cycle	•			AeroTech™ technology	•
Removable oven door	•			Automatic rapid pre-heat	•
Removable oven door inner glass	•	Functions		Grill power	3000 W
Removable shelf runners	•	Air fry	•	SteamTechnology	•
Removable water tank	•	Bake	•	Temperature range	35°C - 230°C
Steam clean (oven)	•	Classic bake	•	Whisper Quiet Cooking	•
		Crisp regenerate	•		
		Fan bake	•		
Controls		Fan forced	•	Power requirements	
Adjustable audio and display settings	•	Fan forced + High steam	•	Amperage	15 A
Audio feedback	•	Fan forced + Low steam	•	Supply frequency	50 Hz
Automatic cooking/minute timer	•	Fan forced + Medium steam	•	Supply voltage	220 - 240 V
Automatic pre-set temperatures	•	Fan grill	•		
Celsius/Fahrenheit temperature	•	Grill	•		
				Product dimensions	

QUICK REFERENCE GUIDE > OS60SMTDB1 Date: 01.07.2024 > 3

Depth	565 mm
Height	598 mm
Width	596 mm
Safety	
Balanced oven door	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•
Warranty	
Parts and labour	2 years
SKU	82912

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

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Installation Guide Combination Steam Oven



Revit 19

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Rhino Steam Oven



SketchUp 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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