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60cm Series 11 Minimal Compact Combi-Steam Oven

Series 11 | Minimal

Black



With a subtle black glass finish, this Contemporary style oven has 23 functions including steam-only, to effortlessly create healthy and delicious dishes.

- Precise temperature control with steam-only cooking, convection-only, or a combination of both
- 23 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- Designed to match with companion products such as vacuum seal drawers

 Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

 Height
 598 mm

 Width
 596 mm

 Depth
 565 mm

FEATURES & BENEFITS

Design Freedom

Every detail has been carefully crafted from the finest materials to support a considered kitchen design. With a subtle black 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.

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 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 flavour. With five steam-only cooking functions including Sous Vide, this oven lets you enjoy the benefits of flavourful and healthy restaurant-quality meals at home.

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. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

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

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, breads and pizza.

Exceptional Convection Performance

AeroTech circulates heat evenly for a consistent temperature throughout the cavity, while ActiveVent technology ensures optimised moisture levels when using convection functions. Achieve perfect results even when you're using multiple shelves.

SPECIFICATIONS

Accessories (included)

Descale solution 2 sachets, Part 580925
Full extension sliding shelves 2 sets
Grill rack 1 set
Large steam dish 1

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| Perforated baking tray | 1 | Electronic clock | • | Steam | • |
|--|-------|--|------------------------|--------------------------|--------------|
| Perforated large steam dish | 1 | Electronic oven control | • | Steam clean (oven) | • |
| Perforated small steam dish | 1 | Guided cooking by food type and recipes | • | Steam defrost | • |
| Smokeless grill tray | 1 | Intuitive touchscreen display | • | Steam proof | • |
| Wired temperature sensor | 1 | Multi-language display | UK English, US | Steam regenerate | • |
| | | | English, Simplified | Vent bake | • |
| | | | Chinese, Français, | Warm | • |
| Capacity | | | Español | | |
| Shelf positions | 6 | Soft close doors | • | | |
| Total capacity | 85 L | Turned stainless capacitive touch buttons with illuminated halos | • | Performance | |
| Usable capacity | 72 L | Wireless temperature sensor compatible | • | ActiveVent™ system | |
| Water tank capacity | 1.5 L | | | AeroTech™ technology | |
| volter tank capacity | | | | Automatic rapid pre-heat | |
| | | Functions | | Grill power | 3000 W |
| Cleaning | | Air fry | • | SteamTechnology | • |
| Acid resistant graphite enamel | • | Bake | • | Temperature range | 35°C - 230°C |
| Descale cycle | | Classic bake | • | Whisper quiet cooking | • |
| Drying cycle | | Crisp regenerate | • | Willisper quiet cooking | |
| Removable oven door | | Fan bake | • | | |
| Removable oven door inner glass | | Fan forced | | Power requirements | |
| Removable shelf runners | | Fan forced + High steam | • | Amnorogo | 15 A |
| | | Fan forced + Low steam | • | Amperage | 220 - 240 V |
| Removable water tank | • | Fan forced + Medium steam | • | Supply voltage | 220 - 240 V |
| Steam clean (oven) | • | Fan grill | • | | |
| | | Grill | • | Product dimensions | |
| Controls | | Number of functions | 23 | Davida | F.C.F |
| A.B. J. J. B. J. B. J. | | | 25 | Depth | 565 mm |
| Adjustable audio and display settings | • | Pastry Bake | • | Height | 598 mm |
| Automatic cooking/minute timer | • | Pizza bake | • | Width | 596 mm |
| Automatic pre-set temperatures | • | Roast | • | | |
| Celsius/Fahrenheit temperature | • | Slow cook | • | Safatu | |
| Certified Sabbath mode | • | Sous vide | • | Safety | |

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| Balanced oven door | • |
|--------------------------|---|
| Catalytic venting system | • |
| Control panel key lock | • |
| CoolTouch door | • |
| Non-tip shelves | • |
| | |

Warranty

Parts and labour 1 year

SKU 82250

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

↓ Installation Guide (EN)

↓ User Guide (EN)

<u>↓</u> MMMM ZH

<u>↓</u> MMM ZH

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.