QUICK REFERENCE GUIDE > OS60SMTDB1

60cm Series 11 Minimal Combi-Steam Oven

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
- 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	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: 17.12.2024 > 2

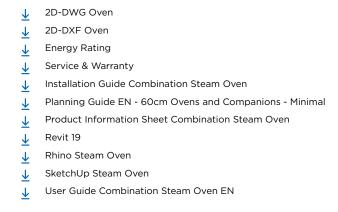
Perforated small steam dish	1	Adjustable audio and display settings	•	Fan forced + Medium steam	•
Roasting dish	1	Audio feedback	•	Fan grill	
Smokeless grill tray	1	Automatic cooking/minute timer	•	Grill	•
Step down wire shelf	1	Automatic pre-set temperatures	•	Number of functions	23
Wired temperature sensor	1	Celsius/Fahrenheit temperature	•	Pastry Bake	•
	•	Delay start	•	Pizza bake	
		Dial with illuminated halo	•	Roast	•
Capacity		Electronic clock	•	Slow cook	•
Shelf positions	6	Electronic oven control	•	Sous vide	•
Total capacity	85 L	Food probe	•	Steam	•
Usable capacity	72 L	Guided cooking by food type and recipes	•	Steam clean (oven)	•
Water tank capacity	1.5 L	Intuitive touchscreen display	•	Steam defrost	•
		Multi-language display	UK English, US	Steam proof	•
			English, Simplified	Steam regenerate	•
Cleaning			Chinese, Français,	Vent bake	•
Acid resistant graphite enamel	•		Español	Warm	•
Descale cycle	•	Sabbath mode with Federation of Synagogues certification	•		
Drying cycle	•	Soft close doors	•		
Removable oven door	•	Turned stainless steel dials with illuminated	•	Performance	
Removable oven door inner glass	•	halos		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
				SteamTechnology	•
		Air fry	•	Temperature range	35°C - 230°C
Consumption		Bake	•	Whisper quiet cooking	•
Energy rating	Α	Classic bake	•		
Energy usage	0.83kWh/cycle	Crisp regenerate	•		_
	, •	Fan bake	•	Power requirements	
Controls		Fan forced	•	Amperage	15 A
		Fan forced + High steam	•	Supply frequency	50 Hz
		Fan forced + Low steam	•		

QUICK REFERENCE GUIDE > OS60SMTDB1 Date: 17.12.2024 > 3

220 - 240 V		
565 mm		
598 mm		
596 mm		
•		
•		
•		
•		
٠		
5 years		
82917		

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



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.

