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60cm Series 9 Minimal Compact Combi-Steam Oven

Series 9 | Minimal

Black



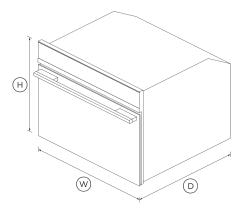
Reduce the need for oils and fats with steam cooking, paired with convection oven functions for cooking flexibility.

- · 36L total capacity
- Cooking flexibility with nine oven functions, including five Steam functions, Grill and Fan Forced
- Steam cooking allows you to cook a food in its own juices, to retain nutrients and flavour

 Designed to match aesthetically with companion products such as warming drawers, for flexible cooking configurations

DIMENSIONS

Height 458 mm
Width 596 mm
Depth 562 mm



FEATURES & BENEFITS

Sized To Suit

The compact 46cm height means this Combination Steam Oven can be placed almost anywhere. companion products share the same dimensions and can be installed in multiple configurations to suit your kitchen design and preference.

Cooking Flexibility

The Combination Steam Oven allows ingredients to retain their nutrients, moisture content and colouration. With nine oven modes, it doesn't just Steam, but also has Grill and Fan functions.

Easy To Use

An easy to use, intuitive display shows the time and provides useful information about functions along with a refill alert.

Beauty Of Choice

With the choice of a stylish stainless steel or elegant black trim, our companion products help you achieve a coherent kitchen aesthetic that suits your design style.

Easy Cleaning

Cleaning and care of the Combination Steam Oven is easy. Simply wipe the smooth stainless steel interior with a dry cloth after each use.

Safe And Sound

The CoolTouch door is safe to touch from the outside, protecting your hands and the surrounding cabinetry.

SPECIFICATIONS

Accessories (included) Baking pan Perforated large steam dish Wire shelf Wired temperature sensor

Accessories (sold separately)

Optional 76cm/30" trim kit Part 81940

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Capacity		Number of functions	9
Shelf positions	3	Ring + grill	•
Total capacity	36 L	Steam + ring	•
Usable capacity	29 L	Steam 100 (100°C / 210°F)	•
		Steam 130 (130°C / 265°F)	•
		Steam assist	•
Cleaning		Steam clean (oven)	•
Easy clean stainless steel interior	•		
Removable water tank	•	D (
Steam clean (oven)	•	Performance	
		Grill power	1500 W
		SteamTechnology	•
Controls			
Adjustable audio and display settings	•		
Automatic cooking/minute timer	•	Power requirements	
Automatic pre-set temperatures	•	Amperage	15 A
Celsius/Fahrenheit temperature	•	Supply frequency	50 Hz
Delay start	•	Supply voltage	220 - 240 V
Electronic capacitive touch controls	•		
Electronic clock	•	5	
Electronic oven control	•	Product dimensions	
Food probe	•	Depth	562 mm
Guided cooking by food type and recipes	•	Height	458 mm
Internal Light	•	Width	596 mm
Intuitive touchscreen display	•		
		Safety	
Functions		Control panel key lock	•
Fan forced	•	CoolTouch door	•
Fan grill	•	Safety thermostat	•

Grill

Warranty

Parts and labour 2 years

SKU 81924

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

Revit Combination Steam Oven

Revit Combination Steam Oven with Bottom Trim

Revit Combination Steam Oven with 760mm Trim

Rhino Combination Steam Oven

Rhino Combination Steam Oven with Bottom Trim

Rhino Combination Steam Oven with 760mm Trim

Sketchup Combination Steam Oven

Sketchup Combination Steam Oven with Bottom Trim

Sketchup Combination Steam Oven with 760mm Trim

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User Guide

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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T +65 6741 0777 Wwww.fisherpaykel.com