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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. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

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. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

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

Full extension sliding shelves 2 sets

Grill rack 1 set

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Large steam dish	1	Electronic oven control	•	Steam proof	•
Perforated baking tray	1	Guided cooking by food type and recipes	•	Steam regenerate	•
Perforated large steam dish	1	Intuitive touchscreen display	•	Vent bake	•
Perforated small steam dish	1	Multi-language display	UK English, US	Warm	•
Smokeless grill tray	1		English, Simplified		
Wired temperature sensor	1		Chinese, Français, Español	Performance	
		Sabbath mode with Mehadrin certification	•	Active\/ent™ system	
Capacity		Smart appliance	•	ActiveVent™ system AeroTech™ technology	•
Shelf positions	6			Automatic rapid pre-heat	•
Total capacity	85 L	Formations		Grill power	3000 W
Usable capacity	72 L	Functions		SteamTechnology	3000 W
Water tank capacity	1.5 L	Air fry	•	Temperature range	35°C - 230°C
water tank capacity	1.5 L	Bake	•	Whisper Quiet Cooking	33 6 230 6
		Classic bake	•	winsper water cooking	
Cleaning		Crisp regenerate	•		
Asid resistant graphite anamal	_	Fan bake	•	Power requirements	
Acid resistant graphite enamel	•	Fan forced	•		1F A
Descale cycle	•	Fan forced + High steam	•	Amperage	15 A
Drying cycle	•	Fan forced + Low steam	•	Supply voltage	220 - 240 V
Removable oven door	•	Fan forced + Medium steam	•		
Removable oven door inner glass	•	Fan grill	•	Product dimensions	
Removable shelf runners	•	Grill	•		
Steam clean (oven)	•	Number of functions	23	Depth	565 mm
		Pastry Bake	•	Height	598 mm
Controls		Pizza bake	•	Width	596 mm
Controls		Roast	•		
Adjustable audio and display settings	•	Slow cook	•	Catala	
Automatic cooking/minute timer	•	Sous vide	•	Safety	
Automatic pre-set temperatures	•	Steam	•	Balanced oven door	•
Celsius/Fahrenheit temperature	•	Steam clean (oven)	•	Catalytic venting system	•
Electronic clock	•	Steam defrost	•	Control panel key lock	•

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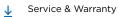
Warranty	
Non-tip shelves	•
CoolTouch door	•

2 years

SKU 82241

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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Parts and labour





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.

