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# Combination Steam Oven, 24", 23 Function

Series 9 | Minimal

Black Glass



Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- With steam cooking, convection cooking, or a combination of both
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

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

# **DIMENSIONS**

Height	18 "
Width	23 5/8 "
Denth	22 1/4 "

## **FEATURES & BENEFITS**

# **Combination Cooking**

Give every ingredient the respect it deserves with combination steam cooking. Using a fusion of dry convection heat with variable amounts of steam, you can easily retain the delicate texture of ingredients like salmon and snapper, the vitamins and minerals of greens, or the depth of flavour of a perfect cut of meat.

#### Mastery Of Temperature

Elevate your meals with the precise temperature and humidity control of steam cooking. Steam cooking has a gentler heat transfer into the food, so you get nutritious and delicious results that are moist and tender on the inside, crisp and flaky on the outside, all with minimal effort.

#### Preserve Flavour And Nutrients

Cooking with steam creates dishes that are full of flavour, while preserving all the vitamins, minerals and textures of delicate ingredients, like fish and seafood. With five steamonly cooking functions, including Sous vide, Steam and Steam Proof, you can use steam to create healthier dishes that get the best out of each component on the plate.

# **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).

#### **Design Freedom**

With a matte black glass 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.

# Cook With Confidence

Using the intuitive touchscreen interface, you can cook with a favorite 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

Give your leftovers a new life by reheating foods with steam, which regenerates moisture levels so meals come out fresh and delicious. Use Steam Regenerate to reheat meals such as roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

#### **SPECIFICATIONS**

# Accessories (included)

Broil pan	1
Broil rack	1
Chromed shelf runners	•
Descale solution	2 sachets, Part 580925

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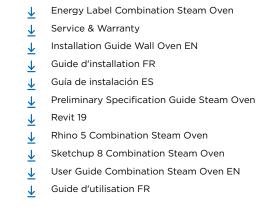
Large steam dish	1	Adjustable audio and display settings	•	Number of functions	23
Perforated large steam dish	1	Audio feedback	•	Pastry Bake	•
Perforated small steam dish	1	Automatic cooking/minute timer	•	Pizza bake	•
Wire shelf	1	Automatic pre-set temperatures	•	Roast	•
Wired temperature sensor	1	Delay start	•	Slow cook	•
		Electronic clock	•	Sous vide	•
		Electronic oven control	•	Steam	•
Capacity		Guided cooking by food types	•	Steam clean (oven)	•
Shelf positions	4	Halogen lights	•	Steam defrost	•
Total capacity	1.9 cu ft	Intuitive touchscreen display	•	Steam proof	•
Usable capacity	1.6 cu ft	Multi-language display	UK English, US	Steam regenerate	•
Water tank capacity	50.7 oz		English, Simplified	True Aero	•
			Chinese, Français, Español	True Aero + High steam	•
		Sabbath mode with Star K certification	•	True Aero + Low steam	•
Cleaning		Smart appliance	•	True Aero + Medium steam	•
Acid resistant graphite enamel	•	Soft close doors	•	Vent bake	•
Descale cycle	•	True convection oven	•	Warm	•
Drying cycle	•	Turned stainless steel dials with illuminated	•		
Removable oven door	•	halos			
Removable oven door inner glass	•	Wi-Fi connectivity	•	Performance	
Removable shelf runners	•	Wireless temperature sensor compatible	•	ActiveVent™ system	•
Removable water tank	•			AeroTech™ technology	•
Steam clean (oven)	•			Automatic rapid pre-heat	•
		Functions		SteamTechnology	•
		Aero Broil	•	Temperature range	95 °F - 445 °F
Consumption		Aero™ Bake	•	Whisper Quiet Cooking	•
Energy usage	193kWh/year	Air fry	•		
In-use energy carbon emissions estimate	23.8kgCO2e/year	Bake	•		
		Classic bake	•	Power requirements	
		Crisp regenerate	•	Amperage	16.6 - 19.4 A
Controls		Maxi Broil	•	Supply frequency	60 Hz

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Supply voltage	208-240 V		
Product dimensions			
Depth	22 1/4 "		
Height	18 "		
Width	23 5/8 "		
Safety			
Balanced oven door	•		
Control panel key lock	•		
CoolTouch door	•		
Non-tip shelves	•		
Safety thermostat	•		
Warranty			
Parts and labor	2 years		
SKU	82605		

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.

