QUICK REFERENCE GUIDE > OS60NDLX1

60cm Series 7 Contemporary Compact Combi-Steam Oven

Series 7 | Contemporary

Stainless Steel



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.

- 18 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- With steam cooking, convection cooking, or a combination of both

 Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preperation

DIMENSIONS

| Height | 458 mm |
|--------|--------|
| Width | 596 mm |
| Depth | 565 mm |

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

This Contemporary style oven has a stylish black finish with stainless steel contrasts, designed to help you achieve a kitchen aesthetic that suits your design style. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

Sized To Suit

This compact 60cm Steam Oven can be placed almost anywhere. All Companion products can be installed at a convenient height to suit your kitchen design and preference.

SPECIFICATIONS

Accessories (included)

| Chromed shelf runners | • |
|-----------------------------|-------------------------|
| Descale solution | 2 sachets, Par 58092 |
| Flat brushed baking tray | |
| Grill rack | 1 se |
| Large steam dish | |
| Perforated large steam dish | |
| Roasting dish | |
| Step down wire shelf | |
| Telescopic sliding runners | 1 se |
| Wire shelf | |
| | |

QUICK REFERENCE GUIDE > OS60NDLX1

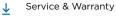
| Capacity | | Sabbath mode with Mehadrin certification | • | ActiveVent™ system | • |
|---|---|---|----|--------------------------|--------------|
| Shelf positions | 4 | Smart appliance | • | AeroTech™ technology | • |
| Total capacity | 55 L | Soft close doors | • | Automatic rapid pre-heat | • |
| Usable capacity | 45 L | True convection oven | • | Grill power | 3000 W |
| Water tank capacity | 1.5 L | Turned stainless steel dials with illuminated halos | • | SteamTechnology | • |
| | | Wireless temperature sensor compatible | • | Temperature range | 35°C - 230°C |
| | | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | | Whisper Quiet Cooking | • |
| Cleaning | | | | | |
| Acid resistant graphite enamel | • | Functions | | Power requirements | |
| Descale cycle | • | Air fry | • | · | 4- 4 |
| Drying cycle | • | Bake | • | Amperage | 15 A |
| Removable oven door | • | Fan bake | • | Supply frequency | 50 Hz |
| Removable oven door inner glass | • | Fan forced | • | Supply voltage | 220-240VAC V |
| Removable shelf runners | • | Fan forced + High steam | • | | |
| Removable water tank | • | Fan forced + Low steam | • | Product dimensions | |
| Steam clean (oven) | • | Fan forced + Medium steam | • | Product dimensions | |
| | | Fan grill | | Depth | 565 mm |
| | | Grill | | Height | 458 mm |
| Controls | | Number of functions | 18 | Width | 596 mm |
| Adjustable audio and display settings | • | | 10 | | |
| Audio feedback | • | Pizza bake | • | | |
| Automatic cooking/minute timer | • | Roast | • | Safety | |
| Automatic pre-set temperatures | • | Slow cook | • | Balanced oven door | • |
| Delay start | | Sous vide | • | Control panel key lock | • |
| Electronic clock | | Steam | • | CoolTouch door | • |
| Electronic elock Electronic oven control | | Steam clean (oven) | • | Non-tip shelves | • |
| | | Steam defrost | • | Safety thermostat | • |
| Guided cooking by food types | • | Steam proof | • | , | |
| Halogen lights | • | Vent bake | • | | |
| Multi-language display | UK English, US English, | | | Warranty | |
| | Simplified Chinese, Français, Español | Performance | | Parts and labour | 2 years |

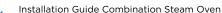
QUICK REFERENCE GUIDE > OS60NDLX1

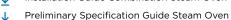
SKU 82636

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.

