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.

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

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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. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

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
Grill rack	1 set
Large steam dish	1

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Perforated baking tray	1
Perforated large steam dish	1
Perforated small steam dish	1
Smokeless grill tray	1
Wired temperature sensor	1

Capacity

Shelf positions	6
Total capacity	85 L
Usable capacity	72 L
Water tank capacity	1.5 L

Cleaning

Acid resistant graphite enamel
Descale cycle
Drying cycle
Removable oven door
Removable oven door inner glass
Removable shelf runners
Removable water tank
Steam clean (oven)

Controls

Adjustable audio and display settings
Automatic cooking/minute timer
Automatic pre-set temperatures
Celsius/Fahrenheit temperature
Certified Sabbath mode

Electronic clock	•
Electronic oven control	•
Guided cooking by food type and recipes	•
Intuitive touchscreen display	•
Multi-language display	UK English, US English, Simplified Chinese, Français,
Soft close doors	Español •
Turned stainless capacitive touch buttons	
with illuminated halos	
Wireless temperature sensor compatible	•
Functions	
Air fry	•
Bake	•
Classic bake	•
Crisp regenerate	•
Fan bake	•
Fan forced	•
Fan forced + High steam	•
Fan forced + Low steam	•
Fan forced + Medium steam	•
Fan grill	•
Grill	•
Number of functions	23
Pastry Bake	•
Pizza bake	•
Roast	•
Slow cook	•

Steam clean (oven) Steam defrost Steam proof Steam regenerate Vent bake Warm Performance ActiveVent[™] system AeroTech™ technology Automatic rapid pre-heat . Grill power 3000 W SteamTechnology • Temperature range 35°C - 230°C Whisper quiet cooking . **Power requirements**

Amperage

Amperage	15 A
Supply voltage	220 - 240 V

Product dimensions

Safety

Steam

Depth	565 mm
Height	598 mm
Width	596 mm

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Warranty	Our In-use Energy Carbo customers in making inf
Non-tip shelves	consumption data multi energy in your country o
CoolTouch door	cycle, using the product
Control panel key lock	 product's in-use energy.
Catalytic venting system	e carbon emissions. Fishe Carbon Emissions Estim
Balanced oven door	All appliances use energy

82250

warrancy			
Parts and lab	our		1 year

gy, and energy usage typically generates er & Paykel Appliances' In-use Energy nate indicates carbon emissions from a . This is calculated either annually or per t's market-specific energy label energy iplied by the carbon emissions factor for

or region.

oon 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.

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

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SKU

Other product downloads available at fisherpaykel.com

- Installation Guide (EN) $\overline{\mathbf{1}}$
- $\overline{\mathbf{1}}$ User Guide (EN)
- $\overline{\mathbf{1}}$ Service & Warranty
- $\overline{\mathbf{1}}$ XXXXX ZH
- ZXXXX ZH $\overline{\mathbf{1}}$

Where applicable: