# 60cm Series 7 Minimal Compact Combi-Steam Oven

### Grey 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.

- 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	597 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

With a subtle grey 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.

### 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, Part 580925
Flat brushed baking tray	1
Grill rack	1 set
Large steam dish	1
Perforated large steam dish	1
Roasting dish	1
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1

### QUICK REFERENCE GUIDE > OS60NMLG1

### Capacity

Shelf positions	4
Total capacity	55 L
Usable capacity	45 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	•
Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Delay start	•
Electronic clock	•
Electronic oven control	•
Guided cooking by food types	•
Halogen lights	•
Multi-language display	UK English, US English, Simplified Chinese, Français,

Sabbath mode with Mehadrin certification
Smart appliance
Soft close doors
True convection oven
Turned stainless steel dials with illuminated halos
Wireless temperature sensor compatible

Functions	
Air fry	
Bake	
Fan bake	
Fan forced	
Fan forced + High steam	
Fan forced + Low steam	
Fan forced + Medium steam	
Fan grill	
Grill	
Number of functions	
Pizza bake	
Roast	
Slow cook	
Sous vide	
Steam	
Steam clean (oven)	
Steam defrost	
Steam proof	
Vent bake	

Performance

Español

# ActiveVent™ system•AeroTech™ technology•Automatic rapid pre-heat•Grill power3000 WSteamTechnology•Temperature range35°C - 230°CWhisper Quiet Cooking•

### **Power requirements**

٠

.

٠

.

•

18

Amperage	15 A
Supply frequency	50 Hz
Supply voltage	220-240 V

### Product dimensions

Depth	565 mm
Height	458 mm
Width	597 mm

### Safety

Balanced oven door	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•

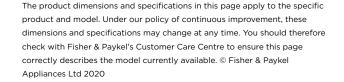
### Warranty

Parts and labour

### 2 years

## FISHER & PAYKEL

82627



### Other product downloads available at fisherpaykel.com

- Service & Warranty
- ↓ Installation Guide Combination Steam Oven
- 🛓 🛛 Revit 19
- ↓ Rhino Combination Steam Oven
- ↓ SketchUp Combination Steam Oven
- User Guide Combination Steam Oven

### 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.



A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 1300 650 590 Wwww.fisherpaykel.com