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# 60cm Series 7 Minimal Compact Combi-Steam Oven

Series 7 | Minimal

**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, Par<br>580925 |
| 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                  |                          |
|                             |                          |

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| Capacity                              |       | Multi-language display                        | UK English, US                | Performance              |              |
|---------------------------------------|-------|---|-------------------------------|--------------------------|--------------|
| Shelf positions                       | 4     |   | English,<br>Simplified        | ActiveVent™ system       | •            |
| Total capacity                        | 55 L  |   | Chinese, Français,<br>Español | AeroTech™ technology     | •            |
| Usable capacity                       | 45 L  | Soft close doors                              | •                             | Automatic rapid pre-heat | •            |
| Water tank capacity                   | 1.5 L | True convection oven                          | •                             | Grill power              | 3000 W       |
|                                       |       | Turned stainless steel dials with illuminated | •                             | SteamTechnology          | •            |
|                                       |       | halos   |                               | Temperature range        | 35°C - 230°C |
| Cleaning                              |       | Wireless temperature sensor compatible        | •                             | Whisper Quiet Cooking    | •            |
| Acid resistant graphite enamel        | •     |   |                               |                          |              |
| Descale cycle                         | •     | Functions                                     |                               |                          |              |
| Drying cycle                          | •     |   |                               | Power requirements       |              |
| Removable oven door                   | •     | Air fry                                       | •                             | Amperage                 | 15 A         |
| Removable oven door inner glass       | •     | Bake  | •                             | Supply frequency         | 50 Hz        |
| Removable shelf runners               | •     | Fan bake                                      | •                             | Supply voltage           | 220-240 V    |
| Removable water tank                  | •     | Fan forced                                    | •                             |                          |              |
| Steam clean (oven)                    | •     | Fan forced + High steam                       | •                             |                          |              |
|                                       |       | Fan forced + Low steam                        | •                             | Product dimensions       |              |
|                                       |       | Fan forced + Medium steam                     | •                             | Depth                    | 565 mm       |
| Controls                              |       | Fan grill                                     | •                             | Height                   | 458 mm       |
| Adjustable audio and display settings | •     | Grill   | •                             | Width                    | 597 mm       |
| Audio feedback                        | •     | Number of functions                           | 18                            |                          |              |
| Automatic cooking/minute timer        | •     | Pizza bake                                    | •                             |                          |              |
| Automatic pre-set temperatures        | •     | Roast   | •                             | Safety                   |              |
| Certified Sabbath mode                | •     | Slow cook                                     | •                             | Balanced oven door       | •            |
| Delay start                           | •     | Sous vide                                     | •                             | Control panel key lock   | •            |
| Electronic clock                      | •     | Steam   | •                             | CoolTouch door           | •            |
| Electronic oven control               | •     | Steam clean (oven)                            | •                             | Non-tip shelves          | •            |
| Guided cooking by food types          | •     | Steam defrost                                 | •                             | Safety thermostat        | •            |
| Halogen lights                        | •     | Steam proof                                   | •                             | Safety thermostat        |              |
| Harogen ngmta                         | ·     | Vent bake                                     | •                             |                          |              |
|                                       |       |   |                               | SKU                      | 82627        |
|                                       |       |   |                               |                          | 32327        |

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Service & Warranty

#### 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.



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