Combination Steam Oven, 60cm, 23 Function

Series 11 | Minimal

Grey Glass



This Minimal style oven has 23 functions with additional oven accessories to effortlessly create healthy and delicious dishes.

- With steam-only cooking functions, convection-only, or a combination of both
- A Wireless Temperature Sensor precisely monitors cooking in real time
- Designed to match companion products such as Vacuum Seal Drawers
- Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

Height	598mm
Width	596mm
Depth	565mm

FEATURES & BENEFITS

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 helps to 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, plus four combi-steam functions, this oven lets you enjoy the benefits of flavourful and healthy restaurant-quality meals at home.

MULTI-FUNCTION FLEXIBILITY

A true multi-function oven, where the advantages of steam and convection cooking can be explored in full. You have the freedom to choose - whether it's dry heat, moist heat, or a combination of the two, each cooking method creates a unique result. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

COOK WITH CONFIDENCE

Using the large 5" touchscreen interface, you can cook with a favourite method, hero ingredient, cooking function or recipe. Your oven can guide you through the steps, or change the 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, bread and pizza.

COMPLEMENTARY DESIGN

Designed to blend seamlessly into the kitchen, this Minimal style oven features subtle textural and tonal contrasts. Available in a black or grey finish to support a considered kitchen design. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

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)

Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Flat brushed baking tray	1
Full extension sliding shelves	2
Grill rack	1 set
Large solid dish	1
Perforated large dish	1
Perforated small dish	1
Roasting dish	1
Smokeless grill tray	1
Step down wire shelf	1

QUICK REFERENCE GUIDE > OS60SMTDG1

Wireless temperature sensor	1
Capacity	
Shelf positions	6
Total capacity	85L
Usable capacity	72L
Water tank capacity	1.5L
Cleaning	
Acid resistant graphite enamel	•
Descale cycle	•
Drying cycle	•
Removable oven door	•
Removable oven door inner	•
Removable shelf runners	•
Removable water tank	•
Steam clean (oven)	•
Controls	
Adjustable audio and display	•
Audio feedback	•
Automatic cooking/minute	•
Automatic pre-set	•
Celsius/Fahrenheit	•
Delay start	•
Electronic clock	•
Electronic oven control	•
Food probe	•
Guided cooking by food type	•
Multi-language display	UK English, US English,

Sabbath mode
Soft open and close door
Turned stainless steel dials
Wi-Fi connectivity
Wireless temperature sensor
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
Pastry Bake
Pizza bake
Roast
Slow cook
Sous vide
Steam
Steam clean (oven)
Steam defrost
Steam proof
Steam regenerate
Vent bake

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Performance	
ActiveVent [™] system	
AeroTech™ technology	
Automatic rapid pre-heat	
Grill power	3000
SteamTechnology	
Temperature range	35°C - 280
Whisper quiet cooking	
Power requirements	
Amperage	12.8 - 13.8
Supply frequency	50
Supply voltage	220 - 240
Product dimensions	
Depth	565m
Height	598m
Width	596m
Safety	
Balanced oven door	
Control panel key lock	
CoolTouch door	
Non-tip shelves	
Safety thermostat	
Warranty	

SKU



24 Hours 7 Days a Week Customer Support

T 1300 650 590 Wwww.fisherpaykel.com

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