QUICK REFERENCE GUIDE > OS60NMTNG1

60cm Series 9 Minimal Handleless Compact Combi-Steam Oven

Series 9 | Minimal



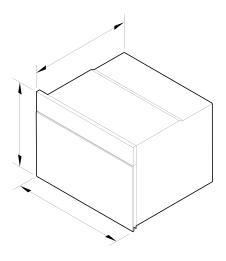
With its sleek handleless design and slim profile, our compact Combination Steam Oven is designed to be the cornerstone of any kitchen, ensuring versatile placement.

- Handleless oven design ensures smooth, uninterrupted lines in your kitchen cabinetry for a cohesive look
- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- Intuitive touchscreen provides cooking guidance for perfect results across a wide range of foods

 Designed to pair with our companion products such as Vacuum Seal Drawers

DIMENSIONS

Height	458 mm
Width	596 mm
Depth	565 mm



FEATURES & BENEFITS

Handleless Design

Effortlessly open and close your oven with a gentle press of a button, ensuring convenience and smooth operation in the kitchen. Moving away from traditional oven doors, this model is an ideal match for kitchens with a continuous, handle-free design, ensuring a seamless flow across the cabinetry.

Cook With Confidence

Using the large 5" touchscreen you can select a cooking method or hero ingredient and your oven will provide heat type and temperature recommendations for perfect results. For added versatility, you can also select your go-to cooking functions.

Sized To Suit

The compact height of this combi steam oven allows for versatile placement. You have the flexibility to install at a convenient height to suit your kitchen design and preference.

Mastery Of Temperature

Steam enhances the transfer of heat, and when combined with convection it delivers exceptional texture and optimises browning, creating perfect results from everyday meals to signature creations.

Preserve Flavour And Nutrients

Perfect for delicate dishes like snapper or salmon, steam cooking preserves nutrients and texture, offering a healthier way to enjoy meals. With specialised steam functions, including Sous Vide, the combi steam oven brings out the best in every ingredient, ensuring your creations are both nutritious and delicious.

Reheat And Restore

Give your leftovers a new life with our Steam Regenerate function, ensuring meals like roast chicken and risotto retain freshness and flavour. For that just-baked quality in pastries, bread, and pizza, use Crisp Regenerate for the perfect reheat that keeps every bite deliciously crispy.

SPECIFICATIONS

Accessories (included)

Chromed shelf runners

Descale solution

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Flat brushed baking tray	1	Audio feedback	•	Fan grill	•
Grill rack	1 set	Automatic cooking/minute timer	•	Grill	•
Large steam dish	1	Automatic pre-set temperatures	•	Pastry Bake	•
Perforated large steam dish	1	Celsius/Fahrenheit temperature	•	Pizza bake	•
Perforated small steam dish	1	Delay start	•	Roast	•
Roasting dish	1	Electronic capacitive touch controls	•	Slow cook	•
Wire shelf	1	Electronic clock	•	Sous vide	•
Wired temperature sensor	1	Electronic oven control	•	Steam	•
		Food probe	•	Steam clean (oven)	•
		Guided cooking by food type and recipes	•	Steam defrost	•
Capacity		Halogen lights	•	Steam proof	•
Shelf positions	4	Handle-free design	•	Steam regenerate	•
Total capacity	55 L	Multi-language display	true	Vent bake	•
Usable capacity	45 L	Smart appliance	•	Warm	•
Water tank capacity	1.4 L	Soft close doors	•		
		Touch control glass interface	•		
		True convection oven	•	Performance	
Cleaning		Voice control	•	AeroTech™ technology	•
Acid resistant graphite enamel	•	Wireless temperature sensor compatible	•	Automatic rapid pre-heat	•
Descale cycle	•			Temperature range	35 - 230
Drying cycle	•				
Easy to clean interior	•	Functions			
Removable oven door	•	Air fry	•	Power requirements	
Removable oven door inner glass	•	Bake	•	Amperage	20 A
Removable shelf runners	•	Classic bake	•	Supply frequency	50 Hz
Removable water tank	•	Crisp regenerate	•	Supply voltage	220-240 V
Steam clean (oven)	•	Fan bake	•		
		Fan forced	•		
		Fan forced + High steam	•	Product dimensions	
Controls		Fan forced + Low steam	•	Depth	565 mm
Adjustable audio and display settings	•	Fan forced + Medium steam	•	Height	458 mm
				-	

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Width	596 mm
SKU	84964

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

DWG



Installation Guide (English)

Planning Guide - Handleless Ovens and Companions (English)

Revit

Rhino

SketchUp

User Guide (English)

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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