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60cm Series 7 Minimal Compact Combi-Steam Oven

Series 7 | Minimal

Black Glass

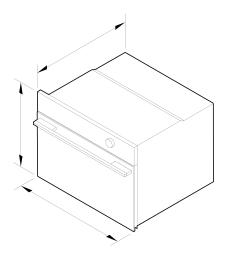


Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 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 preparation

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

Design Freedom

With a subtle black 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)

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omed shelf runners	•	Adjustable audio and display settings	•	Pizza bake	•
cale solution	2 sachets, Part	Audio feedback	•	Roast	•
hande ed hadden karr	580925	Automatic cooking/minute timer	•	Slow cook	•
brushed baking tray	1	Automatic pre-set temperatures	•	Sous vide	•
rack	1 set	Certified Sabbath mode	•	Steam	•
e steam dish	1	Delay start	•	Steam clean (oven)	•
orated large steam dish	1	Electronic clock	•	Steam defrost	•
sting dish	1	Electronic oven control	•	Steam proof	•
down wire shelf	1	Guided cooking by food types	•	Vent bake	•
scopic sliding runners	1 set	Internal Light	•		
e shelf		Multi-language display	UK English, US English, Simplified	Performance	
acity			Chinese, Français, Español	ActiveVent™ system	•
f positions	4	Soft close doors	•	AeroTech™ technology	•
I capacity	55 L	True convection oven	•	Automatic rapid pre-heat	•
ple capacity	45 L	Turned stainless steel dials with illuminated	•	Grill power	3000 W
, -		halos		SteamTechnology	•
er tank capacity	1.5 L	Wireless temperature sensor compatible	•	Temperature range	35°C - 230°C
				Whisper quiet cooking	•
ning		Functions			
l resistant graphite enamel	•	Air fry	•	Power requirements	
cale cycle	•	Bake	•	Amperage	15 A
ng cycle	•	Fan bake	•	Supply frequency	50 Hz
ovable oven door	•	Fan forced	•	Supply voltage	220-240 V
ovable oven door inner glass	•	Fan forced + High steam	•	Supply voltage	220-240 V
ovable shelf runners	•	Fan forced + Low steam			
ovable water tank	•	Fan forced + Medium steam		Product dimensions	
m clean (oven)	•		•		F.C.F
		Fan grill	•	Depth	565 mm
		Grill	•	Height	458 mm
rols		Number of functions	18	Width	597 mm

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Safety

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

SKU 82628

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

2D-DWG

2D-DXF

Installation Guide EN

Installation Guide (Chinese)

Planning Guide - 60cm Ovens Series 7 Minimal

User Guide Combination Steam Oven EN

User Guide ZH

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.