# 60cm Series 11 Minimal Handleless Combi-Steam Oven

Series 11 | Minimal



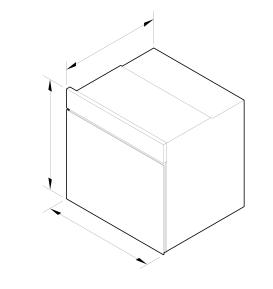
With its sleek handleless design, this Combination Steam Oven offers precise control and uniform temperature across its 23 functions to effortlessly create healthy and delicious dishes.

- 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
- Help reduce food waste by rejuvenating leftovers with steam for fresh-tasting roasts, and risottos and more

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

## DIMENSIONS





# **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 interface, you can cook with a favourite method, hero ingredient, cooking function or recipe. Your oven will guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

## Mastery Of Temperature

Steam is eight times more efficient at conducting heat than convection, which means our combi steam oven can cook at reduced times and lower temperatures. It perfectly balances steam with convection heat, ensuring exceptional temperature accuracy for perfect roasting and crafting signature dishes.

## 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.

## Steam Clean

Keep your oven spotless with the natural power of steam. The oven's steam cleaning feature simplifies maintenance by helping lift stubborn spills, allowing for a quick wipe-down.

# SPECIFICATIONS

#### Accessories (included)

Chromed shelf runners

#### QUICK REFERENCE GUIDE > OS60SMTNB1

Descale solution	2
Flat brushed baking tray	1
Full extension sliding shelves	2 sets
Grill rack	1 set
Large steam dish	1
Perforated large steam dish	1
Perforated small steam dish	1
Roasting dish	1
Smokeless grill tray	1
Step down wire shelf	1
Wired temperature sensor	1

Shelf positions	6
Total capacity	85 L
Usable capacity	72 L
Water tank capacity	1.4 L

## Cleaning

Acid resistant graphite enamel
Descale cycle
Drying cycle
Easy to clean interior
Removable oven door
Removable oven door inner glass
Removable shelf runners
Steam clean (oven)

Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Delay start	•
Electronic capacitive touch controls	•
Electronic clock	•
Electronic oven control	•
Food probe	•
Guided cooking by food type and recipes	•
Handle-free design	•
Internal Light	•
Intuitive touchscreen display	•
Multi-language display	true
Soft close doors	•
Touch control glass interface	•
True convection oven	•
Wireless temperature sensor compatible	•

Adjustable audio and display settings

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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	
Pastry Bake	
Pizza bake	
Roast	
Slow cook	
Sous vide	
Steam	
Steam clean (oven)	
Steam defrost	
Steam proof	
Steam regenerate	
Vent bake	
Warm	

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220-240

#### Product dimensions

Depth

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#### 565 mm

Date: 06.06.2025 > 2

Controls

#### QUICK REFERENCE GUIDE > OS60SMTNB1

Height	598 mm
Width	596 mm
SKU	84728

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

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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.

Other product downloads available at fisherpaykel.com

↓	DWG
↓	DXF
¥ ₹	Installation Guide (English)
↓	Installation Guide (Chinese)
$\overline{1}$	Planning Guide EN - 60cm Handleless Ovens and Companions
↓	Planning Guide (Chinese)
$\overline{1}$	Revit
↓	Rhino
₹ T	SketchUp
$\downarrow$	User Guide (English)
↓	User Guide (Chinese)
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Where applicable: