

# FISHER & PAYKEL

## PRELIMINARY SPECIFICATION GUIDE

## COMBINATION STEAM SELF-CLEAN OVEN



### OVERVIEW

The flagship appliance within our range, our Combination Steam Oven is designed to fit seamlessly into any kitchen. An intricate balance of full steam and steam assist functionality at a range of temperatures, to ensure perfect results. Accurate and gentle enough to respect even the most delicate ingredients, this oven masters the art of steam cooking. Beautiful to use, the touchscreen interface provides simple and intuitive guided cooking, while Pyrolytic self-cleaning breaks down grime and grease, to keep the oven pristine for the next use.

### SERIES 9 MODELS

#### Combination Steam Oven, Self-cleaning, 60cm, Minimal Style

Black, Touchscreen, Dial  
OS60SDPTDB1

#### Combination Steam Oven, Self-cleaning, 60cm, Minimal Style

Black, Touchscreen  
OS60SDPTB1

#### Combination Steam Oven, Self-cleaning, 60cm, Contemporary Style

Black with Stainless Steel, Touchscreen, Dial  
OS60SDPTDX1

#### Combination Steam Oven, Self-cleaning, 60cm, Contemporary Style

Black with Stainless Steel, Touchscreen  
OS60SDPTX1

### FEATURES

- 1 Styled to perfectly match our Contemporary and Minimal kitchen appliances
- 2 Perfect results from solo steam, convection heat, grill, or a combination of steam and convection heat functions
- 3 Pyrolytic self-clean and Steam Clean for an effortlessly pristine oven
- 4 True temperature precision with three levels of steam with convection to seal natural flavours
- 5 Moisture control and even heat distribution thanks to ActiveVent and AeroTech™ technology
- 6 High-resolution, easy-to-use touchscreen with guided cooking and recipes
- 7 Quality materials and detailing to support a cohesive, considered kitchen design
- 8 Generous 85L total capacity with six shelf positions
- 9 Easy-access and refill 1.5L water tank
- 10 CoolTouch door
- 11 Soft open-and-close door

### ACCESSORIES

- 1 Full-extension telescopic sliding shelves
- 2 Roasting dish, tray and rack
- 3 Perforated steam dish and tray
- 4 Step-down and flat wire shelves
- 5 Calibrated food probe for monitoring cooking in real time
- 6 Pyrolytic self-cleaning proof side racks

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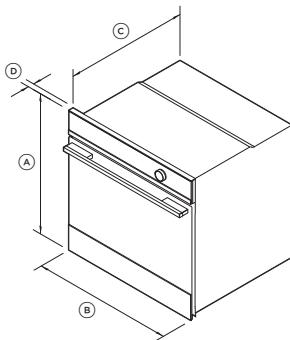
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## COMBINATION STEAM SELF-CLEAN OVEN

### PRODUCT SPECIFICATIONS

<b>Model No.</b>	OS60SDPTDB1, OS60SDPTB1, OS60SDPTDX1, OS60SDPTX1
<b>Dimensions</b>	H 598mm W 596mm D 565mm
<b>Capacity</b>	85L total, 72L usable
<b>Weight</b>	48kg
<b>Electrical</b>	
<b>Supply</b>	220-240V
<b>Service</b>	12.8-13.8A
<b>Connection</b>	Hard wired

### PRODUCT DIMENSIONS

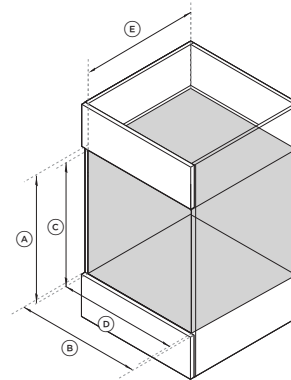


ISO VIEW

	mm
(A) Overall height	598
(B) Overall width	596
(C) Depth of chassis	545
(D) Depth of oven front and control panel*	20

\*Excluding handle.

### CABINERY DIMENSIONS: STANDARD INSTALLATION



ISO VIEW

	mm
(A) Overall height	600
(B) Overall width	600
(C) Minimum inside height of cavity	580
(D) Minimum inside width of cavity	560
(E) Minimum inside depth of cavity	550