



FISHER AND PAYKEL OS60NMLG1 Digital Repeat Cycle Timer User Guide

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Specifications

- **Accessories (included):**

- Chromed shelf runners
- Descale solution
- Flat brushed baking tray
- Grill rack
- Large steam dish
- Perforated large steam dish
- Roasting dish
- Step down wire shelf
- Telescopic sliding runners
- Wire shelf

- **Capacity:** 55 L total capacity, 45 L usable

capacity, 1.5 L water tank capacity

- **Cleaning:** Acid resistant graphite enamel, descale cycle, drying cycle, removable oven door, removable oven door inner glass, removable shelf runners, removable water tank, steam clean (oven)

- **Controls:** Adjustable audio and display settings, audio feedback, automatic cooking/minute timer, automatic pre-set temperatures, certified Sabbath mode, delay start, electronic clock, electronic oven control, guided cooking by food types, internal light, multi-language display (UK English, US English), soft close doors, true convection oven, turned stainless steel dials with illuminated halos, wireless temperature sensor compatible

- **Functions:** Air fry, bake, fan bake, fan forced, fan forced + high steam

Product Usage Instructions

Combination Cooking

Give every ingredient the respect it deserves with combination steam cooking. Use a fusion of dry convection heat with variable amounts of steam to retain delicate textures and flavors.

Mastery Of Temperature

Elevate your meals with precise temperature and humidity control. Steam cooking offers gentle heat transfer for nutritious and delicious results.

Preserve Flavour And Nutrients

Cook with steam to create flavorful dishes while preserving vitamins and minerals. Utilize steam-only functions like Sous vide and Steam Proof for healthier meals.

Design Freedom

The Minimal Grey Glass finish blends seamlessly into your kitchen design. Pair with a Vacuum Seal Drawer for a complete kitchen solution.

Sized To Suit

This compact 60cm Steam Oven can be placed almost anywhere. Install companion products at a convenient height to suit your kitchen layout.

Frequently Asked Questions (FAQ)

Q: How do I clean the oven?

A: The oven features an acid resistant graphite enamel for easy cleaning. Use the descale cycle and steam clean function for maintenance.

Q: Can I use the oven for air frying?

A: Yes, the oven includes an air fry function for crispy and healthier cooking.

Q: What is the water tank capacity?

A: The water tank has a capacity of 1.5 liters for steam cooking functions.

Q: Is the oven door removable for cleaning?

A: Yes, the oven door is designed to be easily removed for cleaning purposes.

Q: How many shelf positions are available?

A: The oven offers 4 shelf positions for flexible cooking options.

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[View Fullscreen](#)

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60cm Series 7 Minimal Compact Combi-Steam Oven

Series 7 | Minimal Grey 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 Width Depth

458 mm 597 mm 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

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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. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

Design Freedom With a subtle grey 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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Chromed shelf runners Descale solution

Flat brushed baking tray Grill rack Large steam dish Perforated large steam dish

Roasting dish Step down wire shelf Telescopic sliding runners Wire shelf

· 2 sachets, Part

580925 1

1 set 1 1 1 1

1 set 1

Capacity

Shelf positions Total capacity Usable capacity Water tank capacity

4 55 L 45 L 1.5 L

Cleaning

Acid resistant graphite enamel

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Descale cycle

·

Drying cycle

·

Removable oven door

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Removable oven door inner glass

·

Removable shelf runners

- .

Removable water tank

- .

Steam clean (oven)

- .

Controls

Adjustable audio and display settings

- .

Audio feedback

- .

Automatic cooking/minute timer

- .

Automatic pre-set temperatures

- .

Certified Sabbath mode

- .

Delay start

- .

Electronic clock

.

Electronic oven control

.

Guided cooking by food types

.

Internal Light

.

Multi-language display

UK English, US English,
Simplified Chinese, Français,
Español

Soft close doors

.

True convection oven

.

Turned stainless steel dials with illuminated

.

halos

Wireless temperature sensor compatible

.

Functions

Air fry

.

Bake

.

Fan bake

.

Fan forced

.

Fan forced + High steam

.

Fan forced + Low steam

.

Fan forced + Medium steam

.

Fan grill

.

Grill

Number of functions

18

Pizza bake Roast Slow cook Sous vide Steam Steam clean (oven) Steam defrost Steam proof Vent bake

Performance ActiveVent™ system AeroTech™ technology Automatic rapid pre-heat

Grill power SteamTechnology Temperature range Whisper Quiet Cooking

Power requirements Amperage Supply frequency Supply voltage

Product dimensions Depth Height Width

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... 3000 W · 35°C 230°C ·

15 A 50 Hz 220-240 V

565 mm 458 mm 597 mm

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

Safety thermostat

SKU

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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Other product downloads available at fisherpaykel.com

Planning Guide – 60cm Ovens Series 7 Minimal User Guide

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.

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Documents / Resources



[FISHER AND PAYKEL OS60NMLG1 Digital Repeat Cycle Timer \[pdf\]](#) User Guide

OS60NMLG1 Digital Repeat Cycle Timer, OS60NMLG1, Digital Repeat Cycle Timer, Repeat Cycle Timer, Cycle Timer

References

- [User Manual](#)

📁 FISHER and
PAYKEL

🔍 Cycle Timer, Digital Repeat Cycle Timer, FISHER and PAYKEL, OS60NMLG1, OS60NMLG1 Digital Repeat Cycle Timer, Repeat Cycle Timer

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