Series 9 | 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.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- With steam cooking, convection cooking, or a combination of both
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

• Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

Height	18″
Width	23 5/8"
Depth	22 1/4"

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 steam-only 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.

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 matte 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.

You have the freedom to choose - whether it's dry heat or moist

COOK WITH CONFIDENCE

Using the intuitive touchscreen interface, you can cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe. Your oven will guide you through steps, or change temperature and heat type automatically, depending on your selection.

REHEAT AND RESTORE

Give your leftovers a new life by reheating foods with steam, which regenerates moisture levels so meals come out fresh and delicious. Use Steam Regenerate to reheat meals such as roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

SPECIFICATIONS

1
1
•
2 sachets, Part 580925
1
1
1

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Wire shelf	1
Capacity	
Shelf positions	4
Total capacity	1.9cu ft
Usable capacity	1.6cu ft
Water tank capacity	50.7oz
Cleaning	
Acid resistant graphite enamel	
Descale cycle	
Drying cycle	
Removable oven door	
Removable oven door inner	
Removable shelf runners	
Removable water tank	
Steam clean (oven)	
Controls	
Adjustable audio and display	
Audio feedback	
Automatic cooking/minute	
Automatic pre-set	
Delay start	
Electronic clock	
Electronic oven control	
Guided cooking by food types	
Halogen lights	
Intuitive touchscreen display	
Multi-language display	UK English, US English

Sabbath mode with Star K	•
Soft close doors	•
True convection oven	•
Turned stainless steel dials	•
Wi-Fi connectivity	•
Wireless temperature sensor	•
Functions	
Aero Bake	•
Aero Broil	•
Air fry	•
Bake	•
Classic bake	•
Crisp regenerate	•
Maxi Broil	•
Number of functions	23
Number of functions Pastry Bake	23
	23
Pastry Bake	23 • •
Pastry Bake Pizza bake	23
Pastry Bake Pizza bake Roast	23
Pastry Bake Pizza bake Roast Slow cook	23
Pastry Bake Pizza bake Roast Slow cook Sous vide	23
Pastry Bake Pizza bake Roast Slow cook Sous vide Steam	23
Pastry Bake Pizza bake Roast Slow cook Sous vide Steam Steam clean (oven)	23
Pastry Bake Pizza bake Roast Slow cook Sous vide Steam Steam clean (oven) Steam defrost	23
Pastry Bake Pizza bake Roast Slow cook Sous vide Steam Steam clean (oven) Steam defrost Steam proof	23
Pastry Bake Pizza bake Roast Slow cook Sous vide Steam Steam clean (oven) Steam defrost Steam proof Steam regenerate	23
Pastry Bake Pizza bake Roast Slow cook Sous vide Steam Steam clean (oven) Steam defrost Steam proof Steam regenerate True Aero	23

Warranty

Warm	
Performance	
ActiveVent [™] system	
AeroTech™ technology	
Automatic rapid pre-heat	
SteamTechnology	
Temperature range	95 °F - 445
Whisper quiet cooking	
Power requirements	
Amperage	16.6 - 19.4
Supply frequency	60
Supply voltage	208-240
Product dimensions	
Depth	22 1/
Height	1
Width	23 5/
Safety	
ADA compliant	
Balanced oven door	
Control panel key lock	
CoolTouch door	
Non-tip shelves	
Safety thermostat	

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Parts and labor	2 years
SKU	82605

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

- Service & Warranty
- ✓ Installation Guide Wall Oven
- ➡ Preliminary Specification Guide Steam Oven



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