60CM COMBI-STEAM FIRST USE

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60CM COMBI-STEAM OVEN

COMBI-STEAM

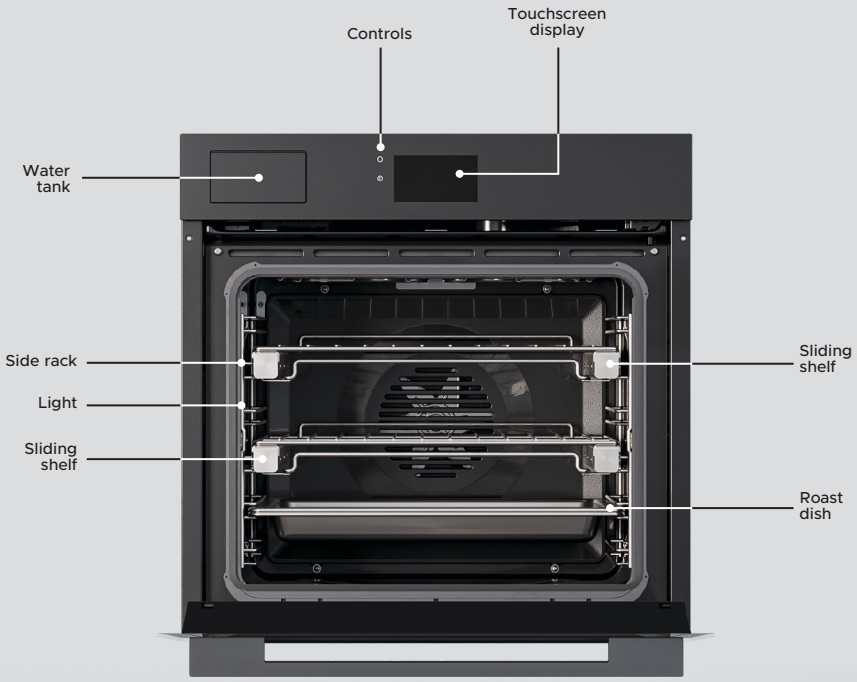
OS60SAMVUB5, OS60SAMVUG5, OS60SACVUDX5, OS60SAMVTB5, OS60SAMVTG5, OS60SACVTDX5

COMPACT COMBI-STEAM

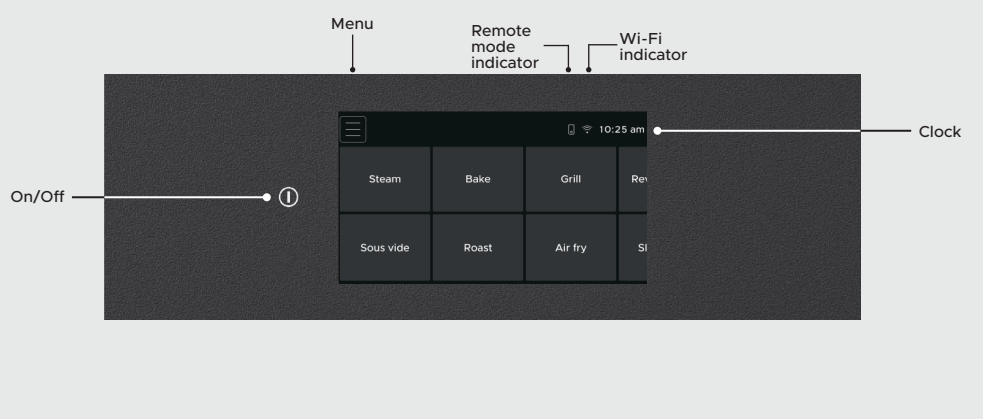
OS60NAMVUB5, OS60NAMVUG5, OS60NACVUDX5, OS60NAMVTB5, OS60NAMVTG5, OS60NACVTDX5

How to get the best results from your oven

- Download the app to use remote mode and get updates.
- Set up and condition the oven before you use it.
- Run regular CLEAN cycles.
- Register your product to get streamlined service support.

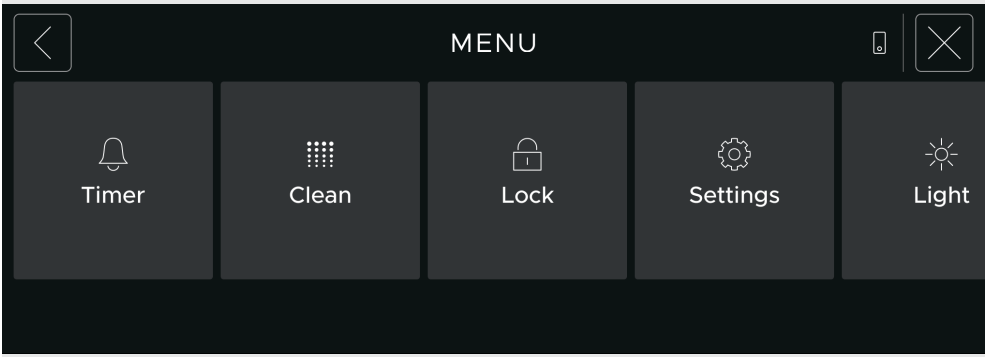


All imagery shown in this guide is representative. Your product may differ.



HOME SCREEN	
Control dial*	• Turn the dial to scroll. • Press to select. • Press and hold to go back.
Power button	Press and hold to turn the display on when oven is in standby. The oven will go into standby after a period of inactivity, and the display and clock will turn off. If Remote Mode is enabled, the power button will pulse when oven is in standby.
Menu	Press to access additional features and settings.
Cooking methods	Choose from a range of optimised cooking methods or traditional functions.

*some models only



MENU		
	TIMER	Set a timer to keep track of cooking times or as a general timer. The timer does not turn the oven off.
	CLEAN	Set a CLEAN cycle to clean the inside of the oven. Refer to Care and Maintenance guide for full instructions.
	LOCK	Lock the controls to prevent accidental use. When locked, the controls will be unresponsive and the appliance will not turn on. Press and hold the screen anywhere to unlock.
	SETTINGS	Adjust the settings to suit your preferences or set up a Wi-Fi connection.
	LIGHT	Press LIGHT to turn the oven lights on or off.
	DRY	Set a DRY cycle to dry the inside of the oven after cooking with steam.
	REMOTE	Connect appliance to your mobile device to operate it remotely via the app.
	BACK	Go back one level.
	EXIT	Press to return to the home screen.

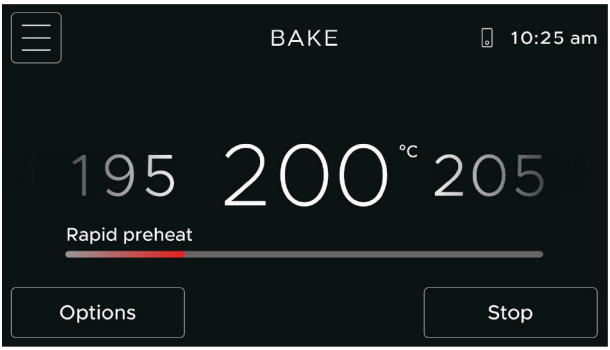
Before using your oven, check there is no plastic or cardboard left inside it, then set the clock. We recommend conditioning your oven for 1 hour before initial use to remove manufacturing residue. A small amount of smoke may be present. Ensure the kitchen is well ventilated.

Remove cable ties

Remove any packaging and the cable ties that are securing the shelves and trays.

Set the clock

Swipe up or down to set the time, then press confirm.



Condition the oven

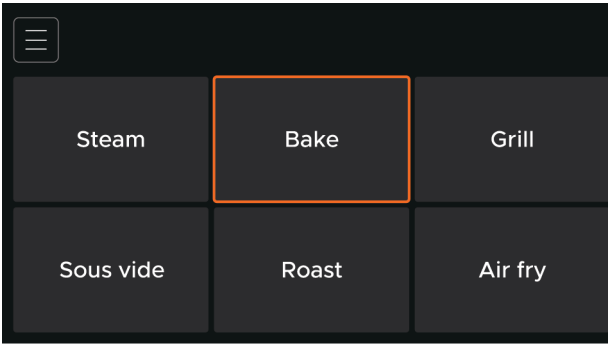
Navigate to the TRADITIONAL FUNCTIONS menu. Select BAKE, then set the oven at 200°C for 30 minutes. Next, set to GRILL for 5 minutes, then FAN FORCED for 20 minutes.

Wipe clean once oven has cooled.

SELECT A COOKING METHOD OR FUNCTION

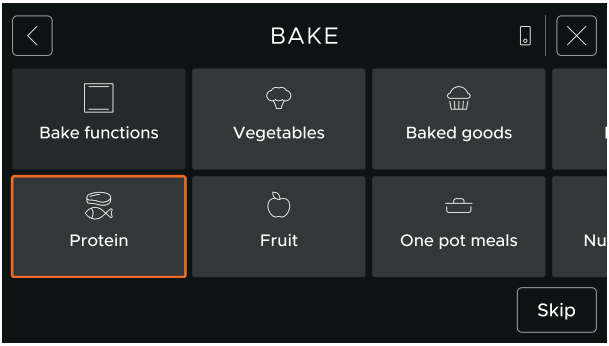
Select a cooking method and follow on-screen prompts for an optimised cooking environment, or choose from a range of traditional cooking functions.

1. Position the shelves at the desired height. To move the shelves on some models, pull up and out.

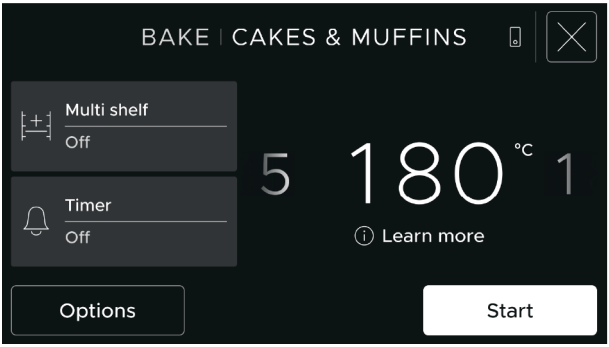


2. Select a cooking method or scroll to select TRADITIONAL FUNCTIONS.

For steam-based selections, you'll be prompted to fill the water tank.

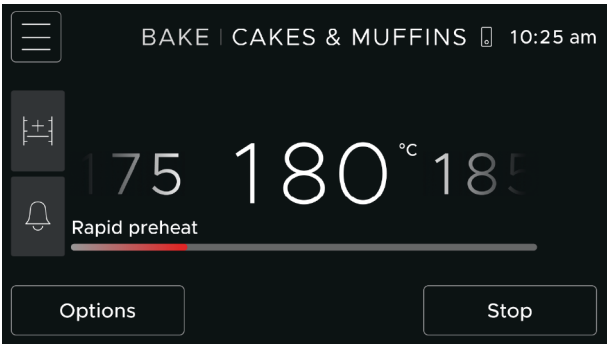


3. Select a food category or function as required.



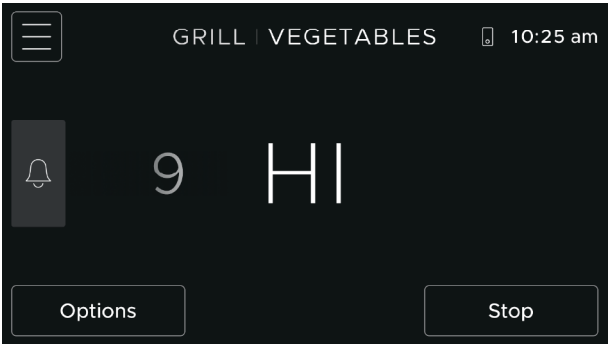
4. Adjust the temperature if needed and add any additional timers or cooking options, then press START.

Press STOP at any point during cooking to turn the oven off.



Methods with preheat

A progress bar will show while the oven is heating. To prevent burning, place food in oven once oven reaches temperature.



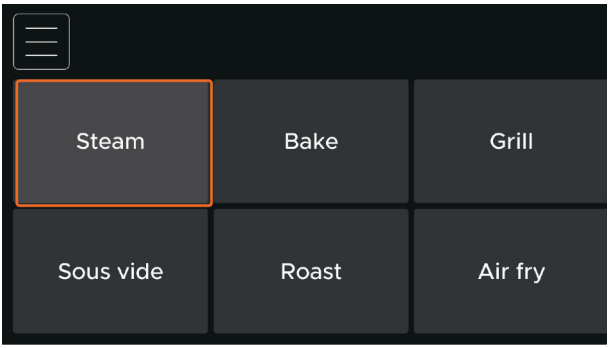
Methods without preheat

If there is no progress bar, place food in the oven when you start the cook.

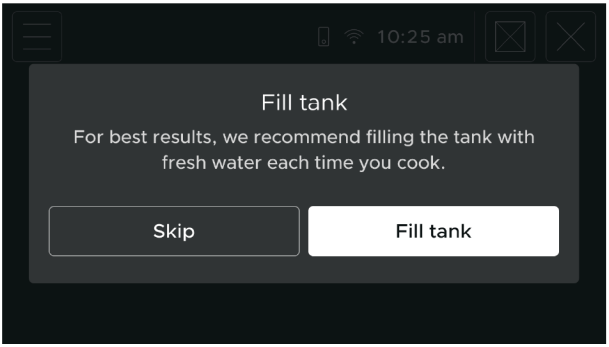
Press STOP at any point to turn the oven off.

Use STEAM cooking methods and functions to add moisture to the cooking environment and retain nutrients, colour and texture.

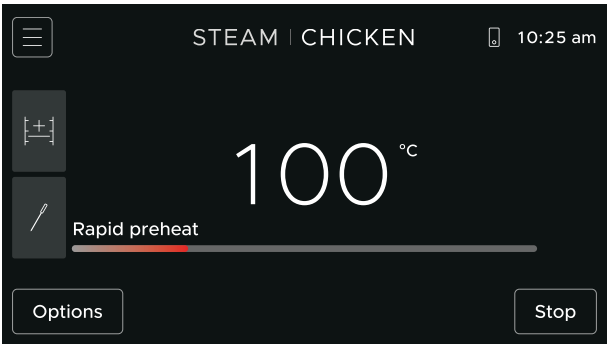
Fill the tank with fresh water first. See 'Fill the water tank'.



1. Select a steam method or steam function as desired.



2. Fill the water tank before starting a steam-based cook or when prompted.

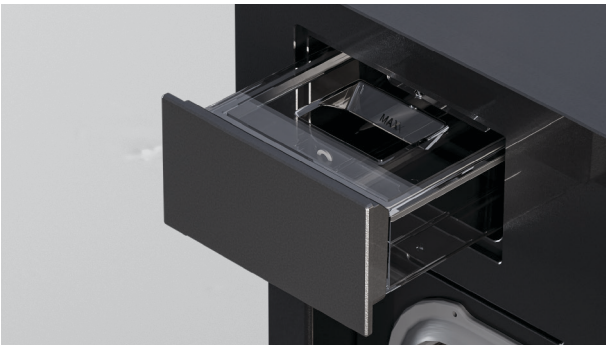


3. Adjust the temperature if needed and add any additional timers or cooking options, then press START.

Press stop at any point during cooking to turn the oven off.

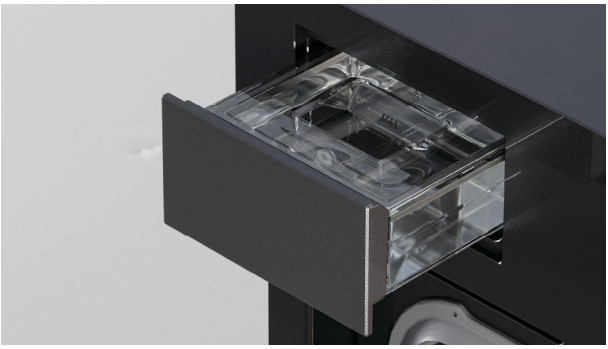
FILL THE WATER TANK

Before using any steam methods or functions, you'll need to fill the water tank. For best results, we recommend filling the tank with fresh water before you cook.



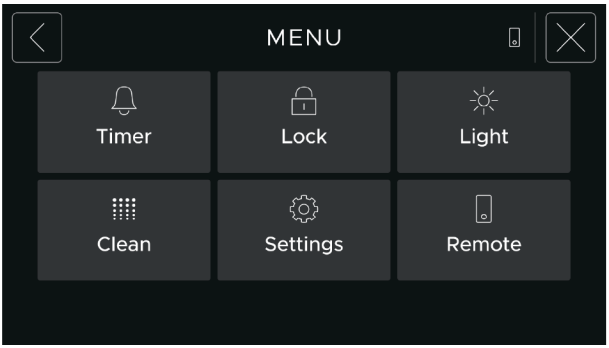
1. Press **FILL TANK** from the main menu and pull tank out of its compartment.

2. Fill with fresh water, taking care not to fill past the MAX FILL line.

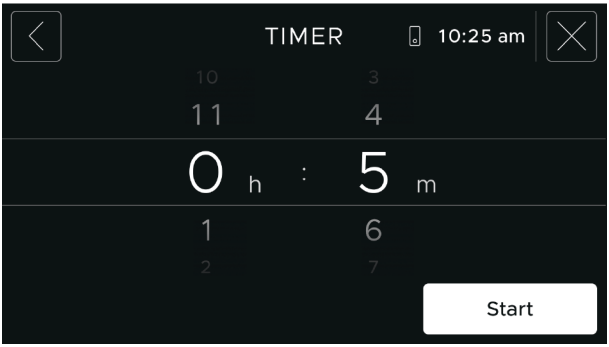


3. Refit the tank in the compartment.

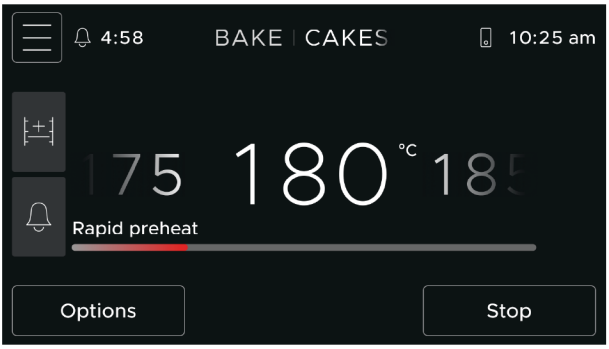
Use the timer to keep track of cooking times or as a general timer. The timer does not turn the oven off.



1. Select TIMER from the menu or from the cooking screen.



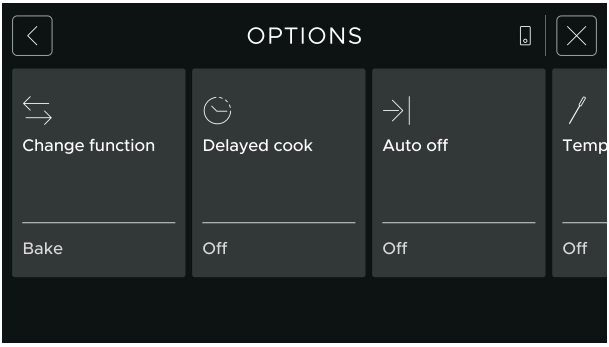
2. Scroll to set the desired duration, then press CONFIRM to start the countdown.



3. The remaining time will show on the screen. Press it to adjust or cancel the timer.

When the timer is complete, an alert will sound and a message will show on the screen. Press DONE to dismiss the message.

You can set DELAYED COOK or AUTO OFF when using most cooking methods or functions. Use DELAYED COOK to set the oven to turn on later, cook for a set duration and turn off at a set time. Use AUTO OFF to set the oven to turn off after a set duration.



Press OPTIONS on the cooking screen, then select DELAYED COOK or AUTO OFF.

Delayed cook

Set a cook duration and a cooking end time, and press CONFIRM.

Cover food or place it on a lower shelf in oven to prevent burning as the oven preheats.

Not recommended with GRILL, FAN GRILL, or DEFROST.

Auto off

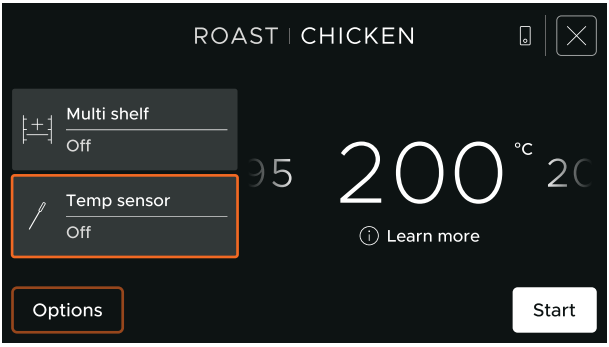
Set a cook duration, and press CONFIRM.

The oven will turn off after the set duration.

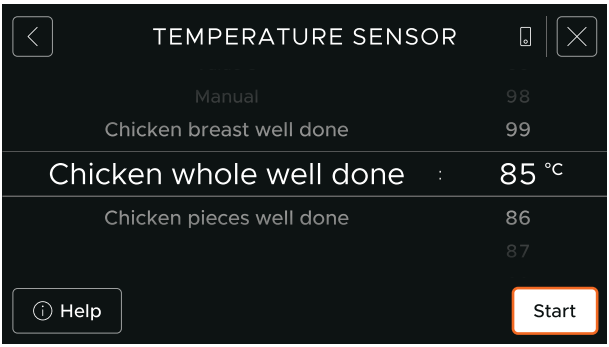
USE THE TEMPERATURE SENSOR

Use the wired temperature sensor or a compatible wireless sensor to monitor your cook to achieve your desired doneness.

Insert the sensor into the thickest part of the protein, avoiding bone, and ensure the tip doesn't protrude or touch cookware.

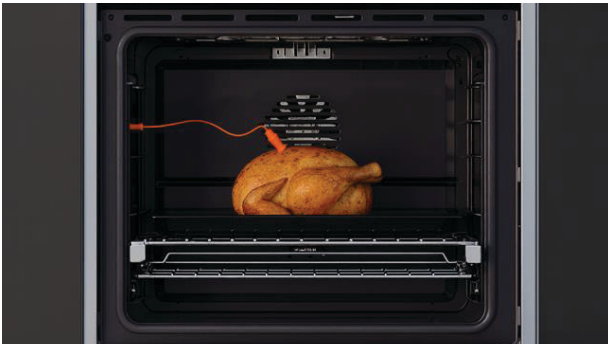


1. Select a cooking method or function and press OPTIONS or TEMP SENSOR.



2. Select the relevant protein and desired doneness or removal temperature, then press START.

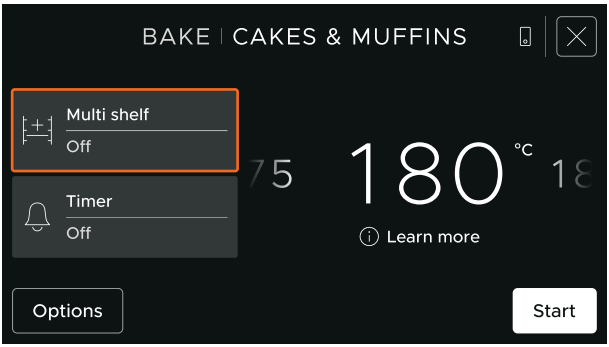
Allow your oven to preheat if necessary.



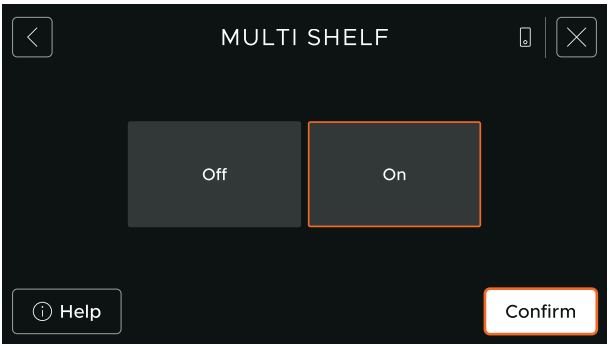
3. Place food in the oven. If using the wired sensor, plug it into the socket on the inside-left of the oven until it clicks into place.

Rest meat before serving to allow the internal temperature to rise.

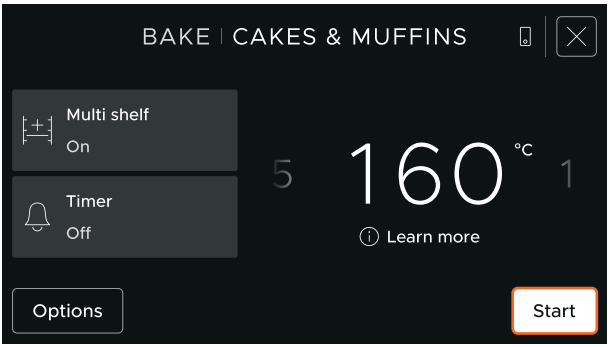
Use the MULTI SHELF option so heat distributes evenly when you cook food on more than one shelf at a time. You can turn it on or off before and during cooking.



1. Select a cooking method or function, and press MULTI SHELF.



2. Press ON, then CONFIRM.



3. Press START, and allow your oven to preheat if necessary before putting the food in.

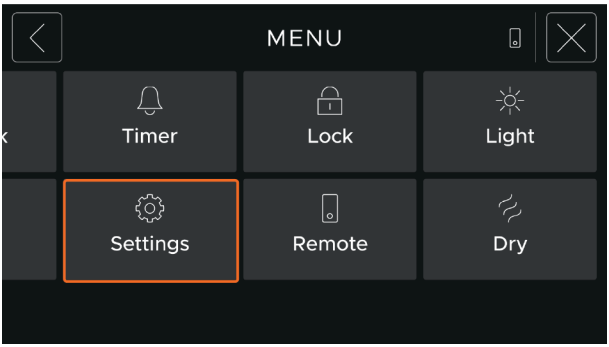
Press MULTI SHELF again to turn it off.

Connect your appliance to your home wireless network to receive updates and connect to the app.

It may take up to 10 minutes to connect your appliance.

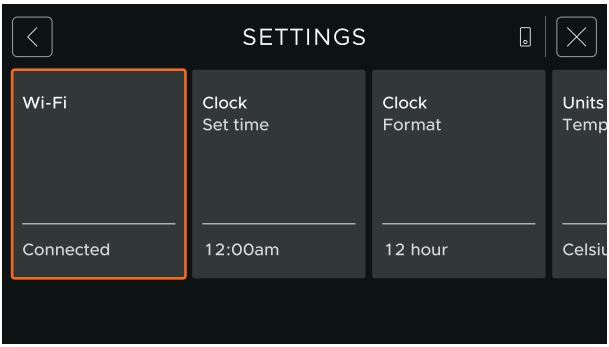
On your mobile device

Scan the QR code to download the app, then create an account and add your appliance.



On your appliance

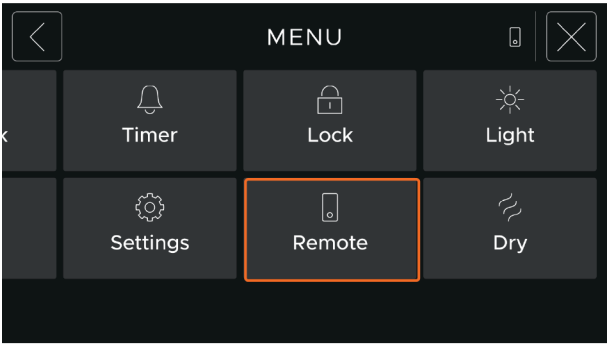
1. Ensure your home Wi-Fi network is on, then go to MENU and select SETTINGS.



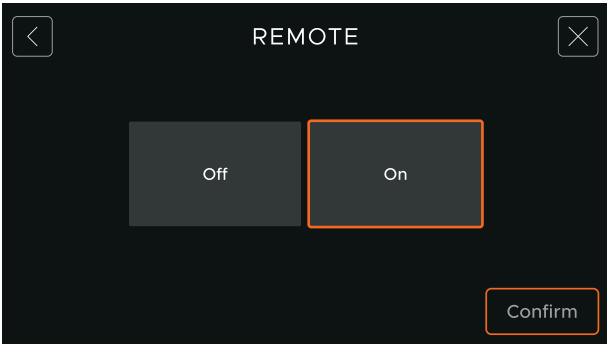
2. Select WI-FI and follow the onscreen instructions to connect.

ENABLE REMOTE MODE

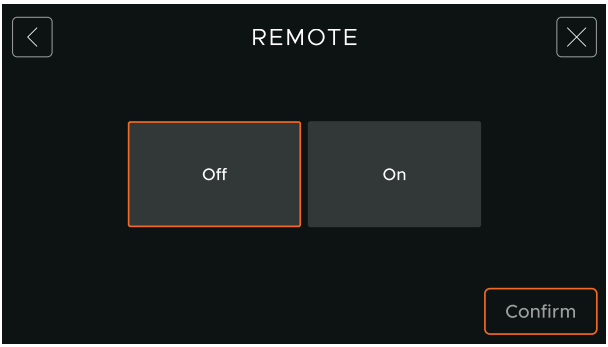
Enable REMOTE MODE to operate your appliance remotely via the app.



1. Go to MENU, and select REMOTE.



2. Select ON, then press CONFIRM.



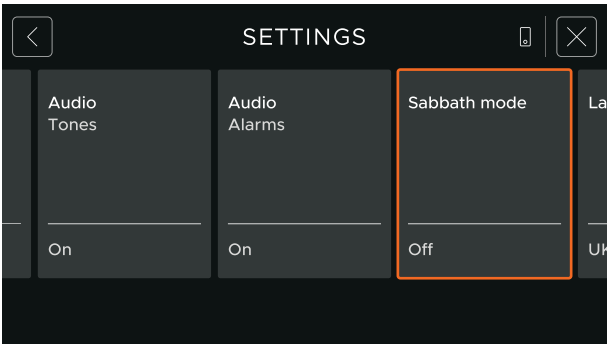
Disable Remote Mode

Go to MENU, and select REMOTE. Select OFF, then press CONFIRM.

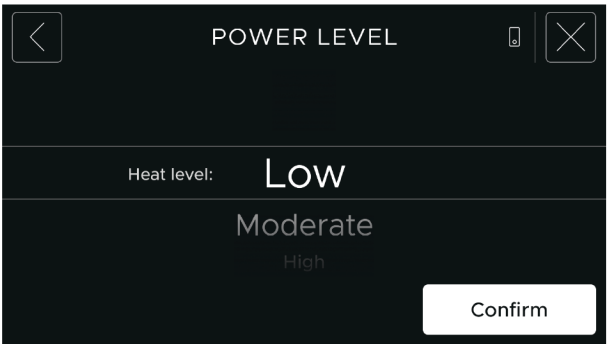
TURN SABBATH MODE ON

For the Sabbath observant. Sets your oven to heat continuously for as long as needed. The display will be unresponsive and no tones or alerts will sound. Your oven will stay in Sabbath mode until cancelled. Use the supplied door-opening tool to open handleless models when Sabbath Mode is on.

LOW	MODERATE	HIGH
Keep hot food warm	Reheat cold food	Cook raw food



1. Go to SETTINGS and select SABBATH MODE.



2. Set a heat level and press CONFIRM. Follow the onscreen instructions to set the oven light on or off and to set a SABBATH MODE duration.

3. The oven will stay in SABBATH MODE until the set duration has passed or until cancelled.

Press and hold the screen to cancel SABBATH MODE.

Method-led cooking lets you select what you want to cook and how you want to cook it. Your oven will then recommend the optimal heat type and temperature for perfect cooking results. Explore the full range of methods and functions available.

Methods

Cooking methods support you to achieve your desired result across a range of food categories. Each method may be supported by one or more functions.

Air fry	Regenerate
Bake	Reverse sear
Defrost	Roast
Grill	Slow cook
Proof	Sous vide
Steam	Warm

Functions

Functions are specific cooking environments. They deliver heat in a fixed way and can involve either a single step or a sequence of steps.

Air fry	Crisp regenerate
Bake	Eco slow cook
Classic bake	Fan bake
Classic fan	Fan grill
Fan forced	Grill
Fan forced + high steam	Roast
Fan forced + low steam	Slow cook
Fan forced + medium steam	Steam regenerate
Sous vide	Vent bake
Steam	

Make these steps a regular part of your cleaning routine to get the best results from your appliance.

Clean door glass after each use

Allow oven to cool, then wipe the door glass clean after each use to prevent stains becoming baked on.

To remove the glass for cleaning, see 'Care and Maintenance Guide'.

Clean inside of the oven after each use

Allow oven to cool, then clean up any easy-to-reach spills, food or grease stains to prevent them becoming baked on.

Wipe up excess water

Allow oven to cool, then wipe up any water remaining after a steam cook.

Run regular steam clean cycles

Run a STEAM CLEAN cycle before wiping out the oven to help lift stubborn spills.

Run regular DRY cycles

Set a DRY cycle to dry the inside of the oven after cooking with steam.

Descale to remove mineral buildup

Run a steam descale cycle when prompted to clean mineral buildup from your oven and maintain cooking performance.

Care, maintenance and troubleshooting information

Scan the QR code or visit fisherpaykel.com and search for your model code.

OS60SAMVUB5, OS60SAMVUG5, OS60SACVUDX5, OS60NAMVUB5, OS60NAMVUG5, OS60NACVUDX5, OS60SAMVTB5, OS60SAMVTG5, OS60SACVTDX5, OS60NAMVTB5, OS60NAMVTG5, OS60NACVTDX5

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The product specifications in this guide apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time.

For current details about model and specification availability in your country, please go to our website or contact your local Fisher & Paykel dealer.

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