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Combination Steam Oven, 24", 23 Function

Series 11 | Minimal

Black



With a subtle black glass finish, this Contemporary style oven has 23 functions including steam-only, to effortlessly create healthy and delicious dishes.

- Precise temperature control with steam-only cooking, convection-only, or a combination of both
- 23 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- Designed to match with companion products such as vacuum seal drawers

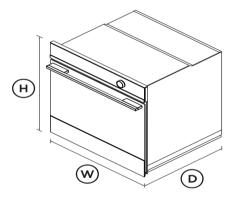
 Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

 Height
 23 9/16"

 Width
 23 7/16"

 Depth
 22 1/4"



FEATURES & BENEFITS

DESIGN FREEDOM

Every detail has been carefully crafted from the finest materials to support a considered kitchen design. With a subtle black 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.

Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

FROM STEAM TO SOUS VIDE

Fine amounts of steam are released with accuracy and precision at a range of temperatures, to ensure food is cooked gently and evenly. Perfect for entertaining, you can sous vide proteins such as steak and salmon before guests arrive, and simply sear when ready to serve. The flexibility of timing and accuracy of temperature control ensure perfect, predictable results every time.

GENTLE AND HEALTHY

Steam functions allow you to cook food in its own juices to retain nutrients, moisture and flavor. With five steam-only cooking functions including Sous Vide, plus four combi-steam functions, this oven lets you enjoy the benefits of flavorful and healthy restaurant-quality meals at home.

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. A food probe precisely monitors cooking in real time, giving you complete control.

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

Reduce household food waste by reheating foods with steam, which helps to regenerate moisture levels and ensure meals come out fresh and delicious. Use Steam Regenerate to reheat leftover meals such as roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

EXCEPTIONAL CONVECTION PERFORMANCE

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AeroTech™ circulates heat evenly for a consistent temperature throughout the cavity, while ActiveVent technology ensures optimized moisture levels when using convection functions.

Achieve perfect results even when you're using multiple shelves.

SPECIFICATIONS

Accessories			
Broil pan	1		
Broil rack	1		
Descale solution	2 sachets, Part 580925		
Food probe	1 2 sets		
Full extension sliding shelves			
Grid	1		
Large solid dish	1		
Perforated large pan	1		
Perforated sheet	1		
Perforated small pan	1		
Capacity			
Shelf positions	6		
Total capacity	3cu ft		
Usable capacity	2.5cu ft		
Cleaning			
Acid resistant graphite enamel	•		
Descale cycle	•		
Drying cycle	•		
Removable oven door	•		
Removable oven door inner	•		
Removable shelf runners	•		

Adjustable audio and display Automatic cooking/minute Automatic pre-set Automatic pre-set Celsius/Fahrenheit Electronic clock Electronic oven control Food probe Guided cooking by food type Intuitive touchscreen display Multi-language display UK English, US English, Precise electronic temperature Sabbath mode Wi-Fi connectivity Steam proof 1 Steam regenerate True Aero True Aero True Aero True Aero + High steam True Aero + Low steam Vent bake Warm Warm Performance ActiveVent™ system ActiveVent™ system ActiveVent™ system AeroTech™ technology Wi-Fi connectivity Broil power 3000W	Steam clean (oven)	•	Steam	•
Adjustable audio and display			Steam clean (oven)	•
Automatic cooking/minute	Controls		Steam defrost	•
Automatic pre-set . True Aero Celsius/Fahrenheit . True Aero + High steam . Electronic clock . True Aero + Low steam . Electronic oven control . True Aero + Medium steam . Electronic oven control . True Aero + Medium steam . Food probe . Vent bake . Guided cooking by food type . Warm . Intuitive touchscreen display . Warm . Intuitive touchscreen display . Warm . Performance . ActiveVent ²⁰ system . ActiveVent ²⁰ system . ActiveVent ²⁰ system . ActiveVent ²⁰ system . Altomatic rapid pre-heat . Broil power . Broil width . 15" . Aero Bake . SteamTechnology . Aero Broil . Temperature range . SteamTechnology . Aero Broil . Amperage . Aero Broil . Amperage . Intuitive touching . Aero Broil . Amperage . Intuitive touching . Aero Broil . Aero Bro	Adjustable audio and display	•	Steam proof	•
Clasius/Fahrenheit True Aero + High steam Clasius/Fahrenheit True Aero + Low steam True Aero + Medium steam Electronic clock True Aero + Medium steam Vent bake Vent bake Current oven control True Aero + Medium steam Vent bake Current oven control Warm Current oven control Warm Current oven control Warm Current oven control Current oven control Current oven control True Aero + Medium steam Vent bake Current oven control Current oven co	Automatic cooking/minute	•	Steam regenerate	•
Electronic clock	Automatic pre-set	•	True Aero	•
Electronic oven control True Aero + Medium steam Vent bake Cuided cooking by food type Intuitive touchscreen display Multi-language display Wishinguage display Aero Bectonic temperature Aero Tech™ technology Automatic rapid pre-heat Broil power Broil power Broil power Broil power Broil width 15″ Aero Bake Aero Broil Temperature range 95°F - 450°F Air fry Whisper quiet cooking Bake Classic bake Power requirements Crisp regenerate Amperage 16.6 - 19.4A Number of functions 23 Supply voltage 208 - 240V Pastry Bake Pizza bake Product dimensions Roast Depth 22 1/4″ Slow cook Height 23 9/16″	Celsius/Fahrenheit	•	True Aero + High steam	•
Food probe Vent bake Warm Multi-language display Witi-language display Active Vent [™] system Active Vent [™]	Electronic clock	•	True Aero + Low steam	•
Guided cooking by food type . Warm . Intuitive touchscreen display Multi-language display WK English, US English, Performance Precise electronic temperature . ActiveVent ^m system . AeroTech ^m technology . Wi-Fi connectivity . Automatic rapid pre-heat . Broil power Broil power SteamTechnology . Temperature range . . Tem	Electronic oven control	•	True Aero + Medium steam	•
Intuitive touchscreen display Multi-language display VK English, US English, Performance Precise electronic temperature ActiveVent™ system ActiveVent™ technology Automatic rapid pre-heat Broil power Broil width 15″ Aero Bake Aero Broil Aero Broil width 15″ Aero Broil	Food probe	•	Vent bake	•
Multi-language display Precise electronic temperature Precise electronic temperature ActiveVent™ system ActiveInt™ system Broil victions Broil power Broil power Broil width 15″ Acro Bake SteamTechnology ActiveInt and Broil power Broil width 15″ Acro Broil ActiveInt™ system ActiveInt™ system Automatic rapid pre-heat Automatic rapid pre-heat ActiveInt Broil power Broil width 15″ ActiveInt Broil power Automatic rapid pre-heat Au	Guided cooking by food type	•	Warm	•
Precise electronic temperature Sabbath mode AeroTech™ technology Wi-Fi connectivity Procise Broil power Broil power Broil width Broil wi	Intuitive touchscreen display	•		
Sabbath mode Wi-Fi connectivity Automatic rapid pre-heat Broil power Broil power 3000W Functions Broil width 15" Aero Bake SteamTechnology Aero Broil Temperature range 95°F - 450°F Air fry Whisper quiet cooking Classic bake Power requirements Crisp regenerate Amperage 16.6 - 19.4A Number of functions 23 Supply voltage Pizza bake Pizza bake Product dimensions Roast Slow cook Height 23 9/16"	Multi-language display	UK English, US English,	Performance	
Wi-Fi connectivity Automatic rapid pre-heat Broil power Broil power 3000W Functions Broil width 15" Aero Bake SteamTechnology Aero Broil Temperature range 95°F -450°F Air fry Whisper quiet cooking Bake Classic bake Power requirements Crisp regenerate Amperage 16.6 - 19.4A Number of functions 23 Supply voltage 208 - 240V Pastry Bake Pizza bake Product dimensions Roast Depth 22 1/4" Slow cook Height	Precise electronic temperature	•	ActiveVent™ system	•
Broil power 3000W Functions Aero Bake SteamTechnology Aero Broil Amperature range Power requirements Crisp regenerate Amperage 16.6 - 19.4A Number of functions 23 Supply voltage Pastry Bake Pizza bake Product dimensions Roast Depth 22 1/4" Slow cook Height 23 9/16"	Sabbath mode	•	AeroTech™ technology	•
Broil width 15" Aero Bake SteamTechnology • Aero Broil • Temperature range 95°F -450°F Air fry Whisper quiet cooking • Bake • Power requirements Crisp regenerate • Amperage 16.6 - 19.4A Number of functions 23 Supply voltage 208 - 240V Pastry Bake • Product dimensions Roast • Depth 22 1/4" Slow cook • Height 23 9/16"	Wi-Fi connectivity	•	Automatic rapid pre-heat	•
Aero Bake • SteamTechnology • Aero Broil • Temperature range 95°F -450°F Air fry • Whisper quiet cooking • Classic bake • Power requirements Crisp regenerate • Amperage 16.6 - 19.4A Number of functions 23 Supply voltage 208 - 240V Pastry Bake • Product dimensions Roast • Depth 22 1/4" Slow cook • Height 23 9/16"			Broil power	3000W
Aero Broil . Temperature range 95°F -450°F Air fry . Whisper quiet cooking . Bake . Power requirements Crisp regenerate . Amperage 16.6 - 19.4A Number of functions 23 Supply voltage 208 - 240V Pastry Bake . Product dimensions Roast . Depth 22 1/4" Slow cook . Height 23 9/16"	Functions		Broil width	15"
Air fry Air fry Whisper quiet cooking Classic bake Power requirements Crisp regenerate Amperage 16.6 - 19.4A Number of functions 23 Supply voltage Pastry Bake Pizza bake Product dimensions Roast Depth 22 1/4" Slow cook Height	Aero Bake	•	SteamTechnology	•
Bake Classic bake Power requirements Crisp regenerate Amperage 16.6 - 19.4A Number of functions 23 Supply voltage Pastry Bake Pizza bake Product dimensions Roast Depth 22 1/4" Slow cook Height	Aero Broil	•	Temperature range	95°F -450°F
Classic bake • Power requirements Crisp regenerate • Amperage 16.6 - 19.4A Number of functions 23 Supply voltage 208 - 240V Pastry Bake • Product dimensions Pizza bake • Depth 22 1/4" Slow cook • Height 23 9/16"	Air fry	•	Whisper quiet cooking	•
Crisp regenerate • Amperage 16.6 - 19.4A Number of functions 23 Supply voltage 208 - 240V Pastry Bake • Product dimensions Pizza bake • Depth 22 1/4" Slow cook • Height 23 9/16"	Bake	•		
Number of functions 23 Supply voltage 208 - 240V Pastry Bake • Product dimensions Pizza bake • Depth 22 1/4" Slow cook • Height 23 9/16"	Classic bake	•	Power requirements	
Pastry Bake Pizza bake Postry Bake Product dimensions Poepth 22 1/4" Slow cook Height 23 9/16"	Crisp regenerate	•	Amperage	16.6 - 19.4A
Pizza bake • Product dimensions Roast • Depth 22 1/4" Slow cook • Height 23 9/16"	Number of functions	23	Supply voltage	208 - 240V
Roast • Depth 22 1/4" Slow cook • Height 23 9/16"	Pastry Bake	•		
Slow cook • Height 23 9/16"	Pizza bake	•	Product dimensions	
10g/k	Roast	•	Depth	22 1/4"
Sous vide • Width 23 7/16"	Slow cook	•	Height	23 9/16"
	Sous vide	•	Width	23 7/16"

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Safety ADA compliant Advanced cooling system Balanced oven door Catalytic venting system Control panel key lock CoolTouch door Non-tip shelves

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

SKU

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