
60CM COMPACT STEAM OVEN FIRST USE

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FISHER & PAYKEL

CN

60CM COMPACT STEAM OVEN

MINIMAL

OS60NMSVUB5, OS60NMSVUG5

CONTEMPORARY

OS60NCSVUDX5

GET TO KNOW YOUR APPLIANCE



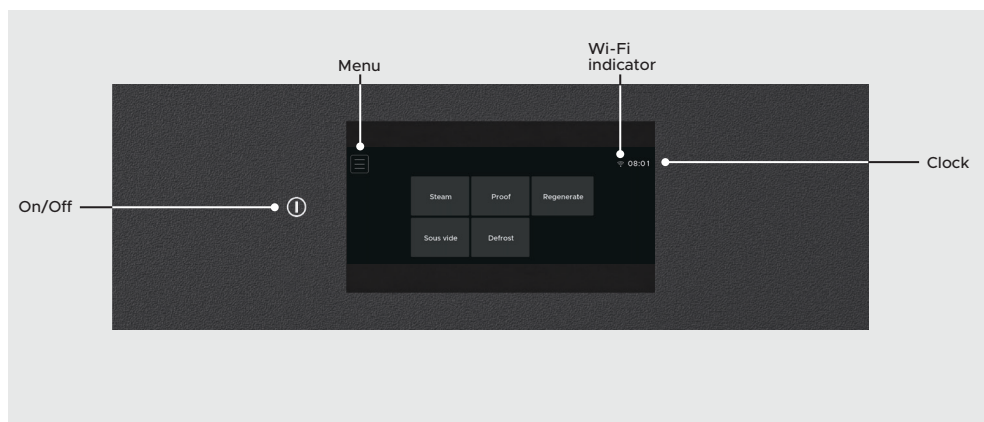
How to get the best results from your oven

- 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.

GET TO KNOW YOUR APPLIANCE



HOME SCREEN

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.

If there is no power button, tap the display to turn it on.

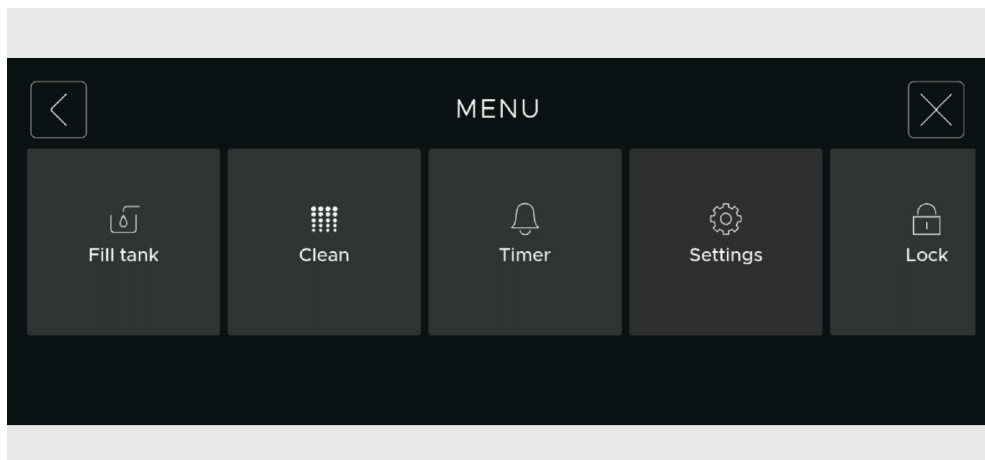
Menu

Press to access additional features and settings.

Cooking methods

Choose from a range of optimised cooking methods.

*some models only



MENU

	FILL TANK	Fill the tank with fresh water to cook with steam methods.
	CLEAN	Set a CLEAN cycle to clean the inside of the oven. Refer to Care and Maintenance guide for full instructions.
	TIMER	Set a timer to keep track of cooking times or as a general timer. The timer does not turn the oven off.
	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.
	REMOTE	Connect appliance to your mobile device to operate it remotely via the app.
	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.
	BACK	Go back one level.
	EXIT	Press to return to the home screen.

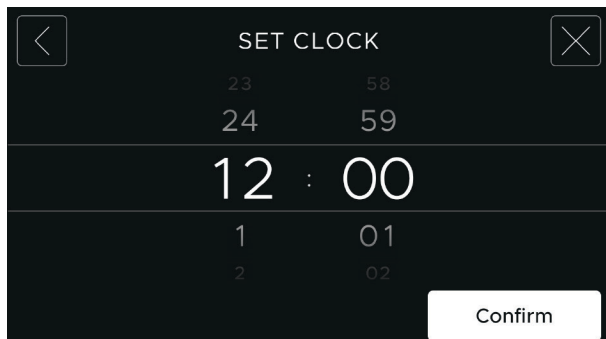
SET UP THE OVEN

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

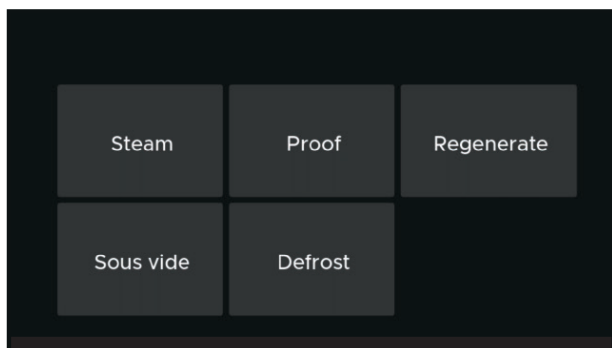
Swipe up or down to set the time, then press confirm.

SELECT A COOKING METHOD OR FUNCTION

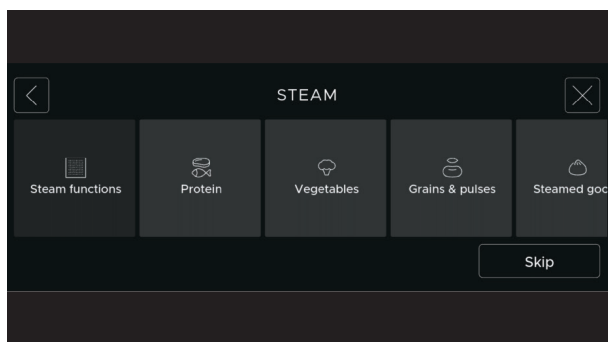
Select a cooking method and follow on-screen prompts for an optimised cooking environment, or choose from a range of traditional cooking functions.



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

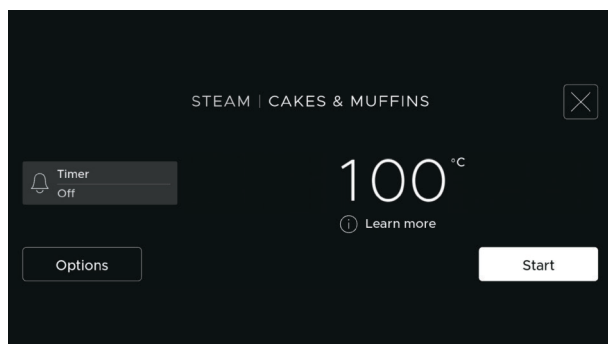


2. Select a cooking method. You'll be prompted to fill the water tank.



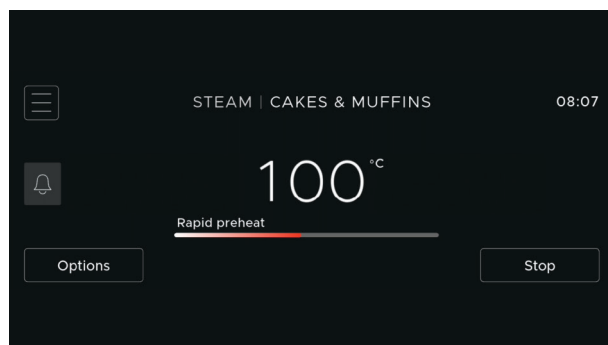
3. Select a food category or function as required.

SELECT A COOKING METHOD OR FUNCTION



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

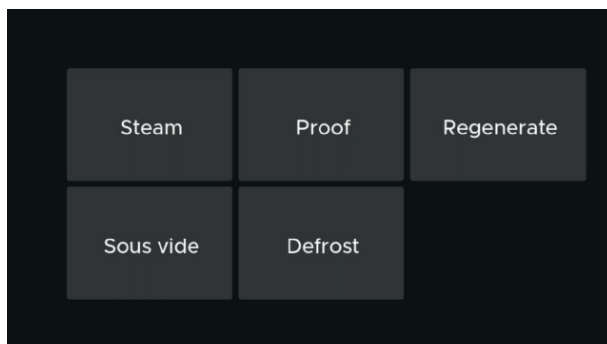
A progress bar will show while the oven is heating. For best results, place food in oven once oven reaches temperature.

USE STEAM METHODS

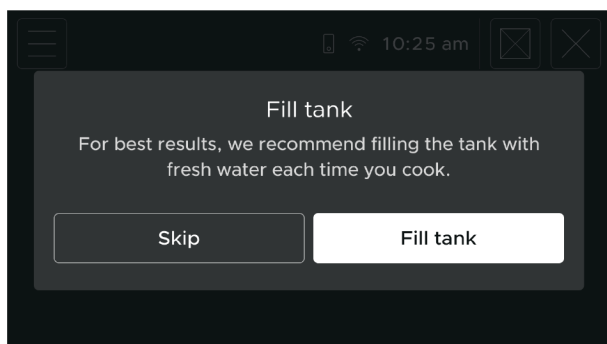


Use STEAM cooking methods to add moisture to the cooking environment and retain nutrients, colour and texture.

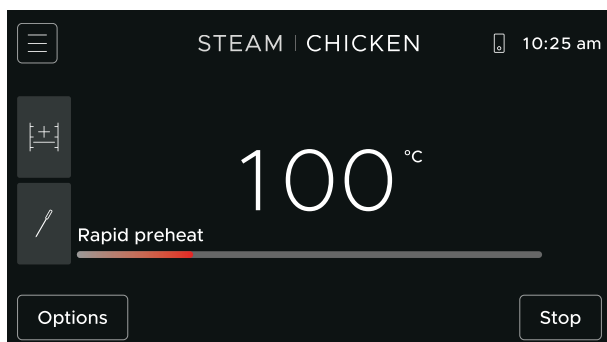
Fill the tank with fresh water first. See 'Fill the water tank'.



1. Select a steam method as desired.



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



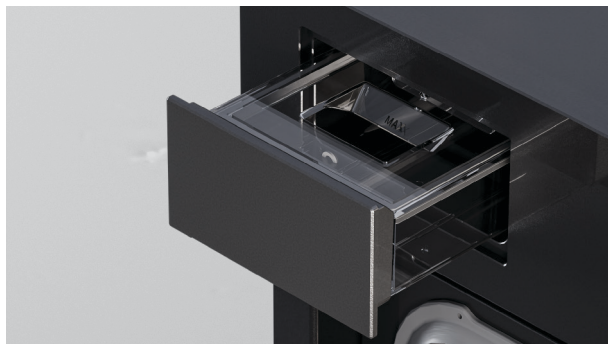
3. Adjust the temperature if needed and add any additional timers or cooking options, then press START.

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

FILL THE WATER TANK



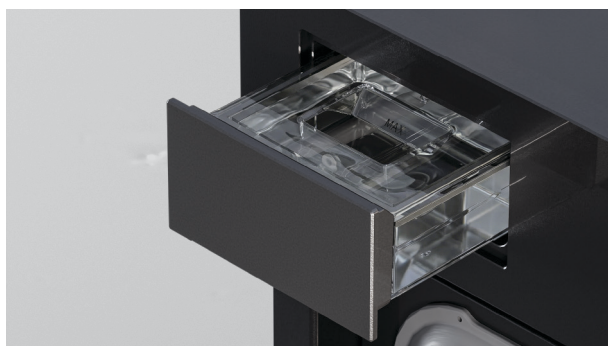
Before using any steam methods you'll need to fill the water tank. For best results, we recommend filling the tank with fresh water before you cook.



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.

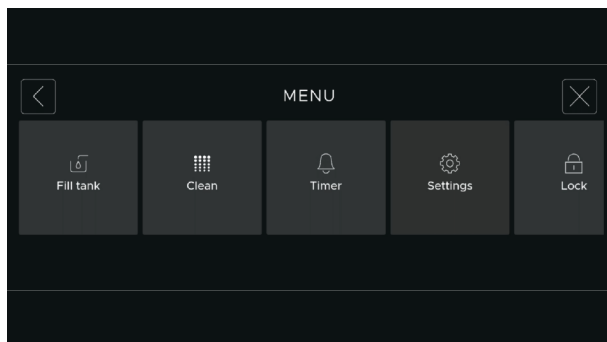


3. Refit the tank in the compartment.

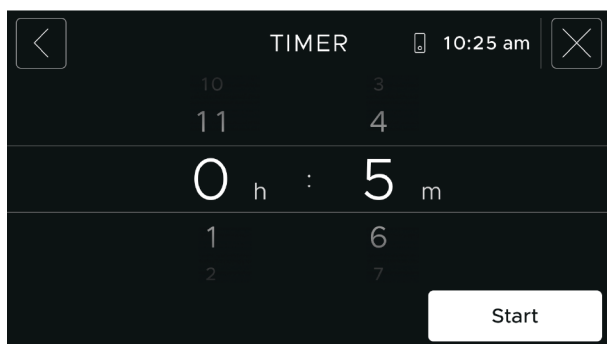
SET THE TIMER



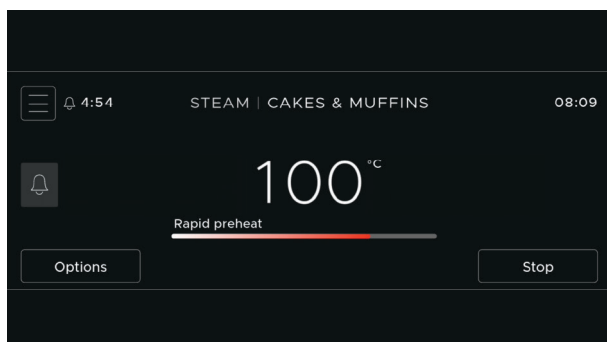
Use the timer to keep track of cooking times or as a general timer. The timer does not turn the oven off.



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.



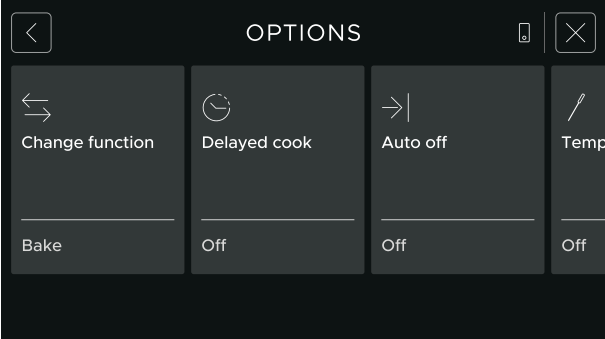
3. The remaining time will show on the screen. Press it to adjust or cancel the timer.

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

SET DELAYED COOK OR AUTO OFF



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 the cook duration and end time to allow enough time for cooking. Press **START**.
Not recommended with **DEFROST**.



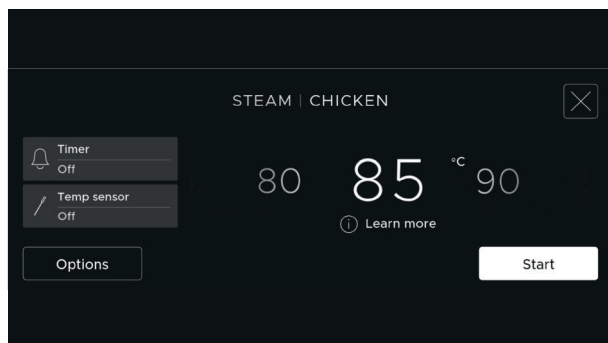
Auto off
Set a cook duration, and press **CONFIRM**.
The oven will turn off after the set duration.

USE THE TEMPERATURE SENSOR

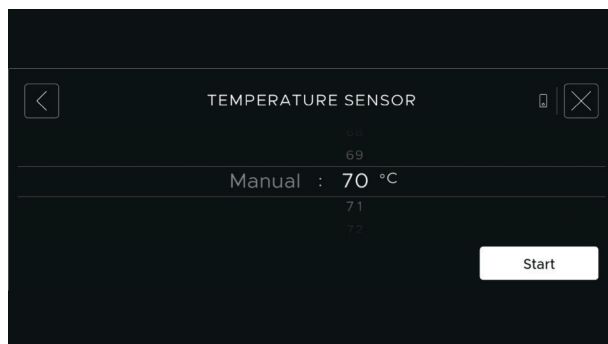


Use the wired temperature sensor or a compatible wireless sensor to monitor your cook to achieve your desired doneness.

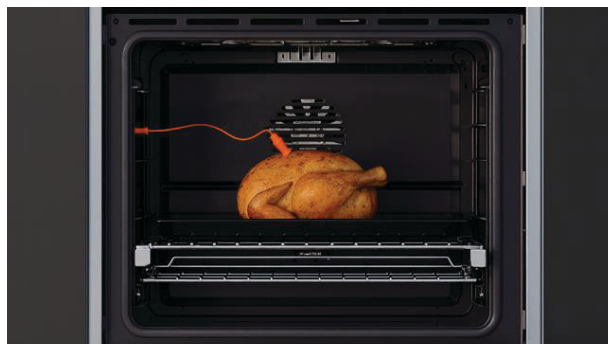
Insert the sensor into the thickest part of the protein, avoiding bone, and ensure the tip doesn't protrude or touch cookware.



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



2. Select the removal temperature, then press **START**. Allow your oven to preheat if necessary.



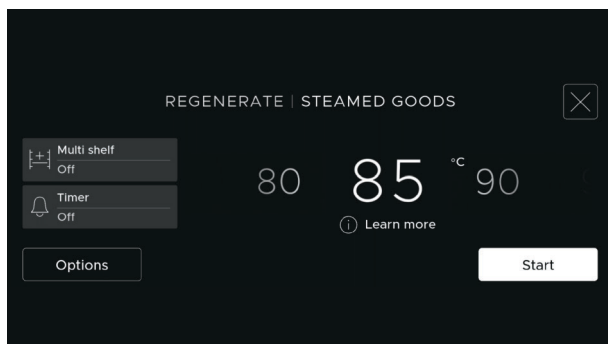
3. Place food in the oven. If using the wired sensor, plug it into the socket on the inside-left of the oven until it clicks into place.

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

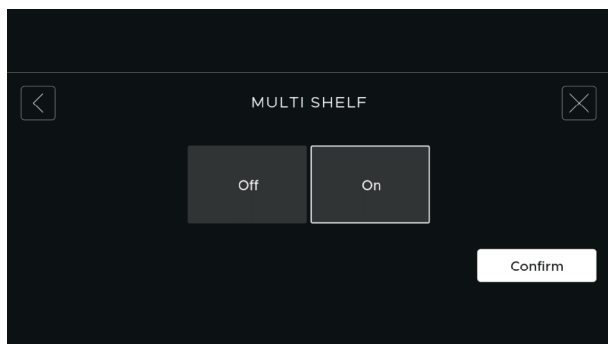
USE MULTI SHELF



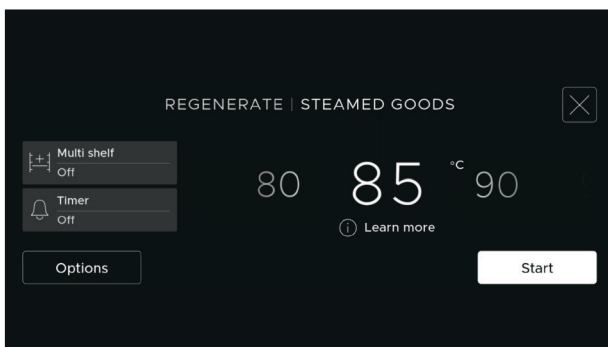
Use the MULTI SHELF option so heat distributes evenly when you cook food on more than one shelf at a time. You can turn it on or off before and during cooking.



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



2. Press ON, then CONFIRM.



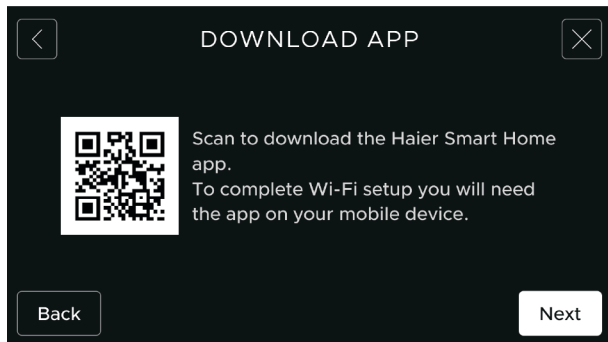
3. Press START, and allow your oven to preheat if necessary before putting the food in. Press MULTI SHELF again to turn it off.

CONNECT TO WI-FI



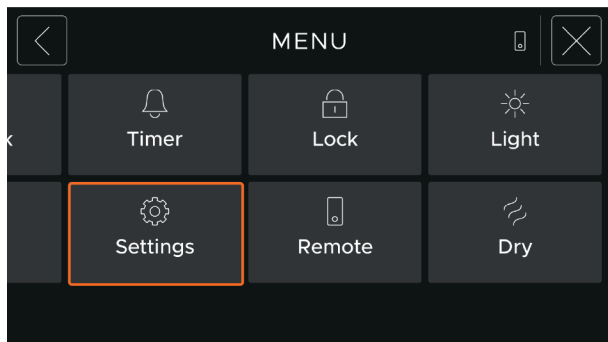
Connect your appliance to your home wireless network to receive updates and connect to the app.

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



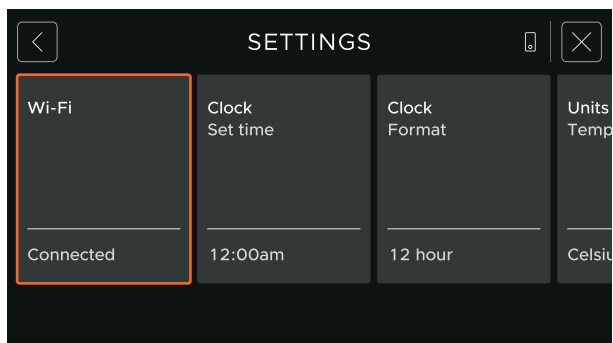
On your mobile device

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.

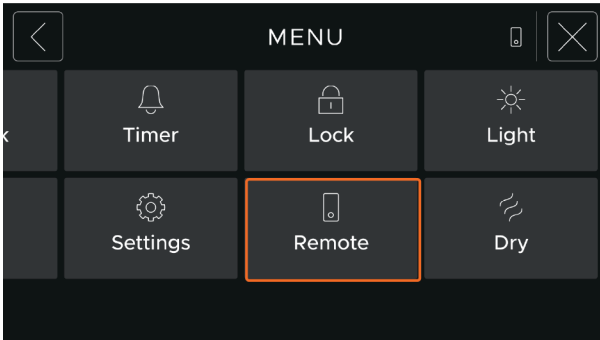


2. Select WI-FI and follow the onscreen instructions to connect.

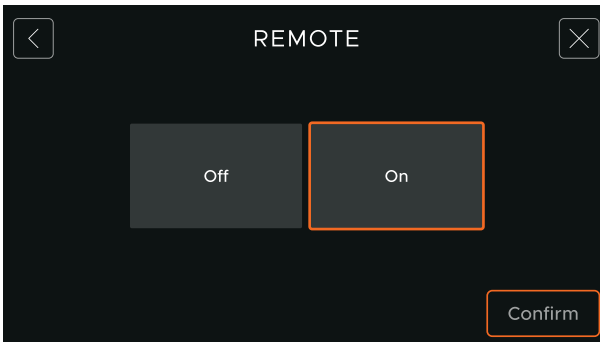
ENABLE REMOTE MODE



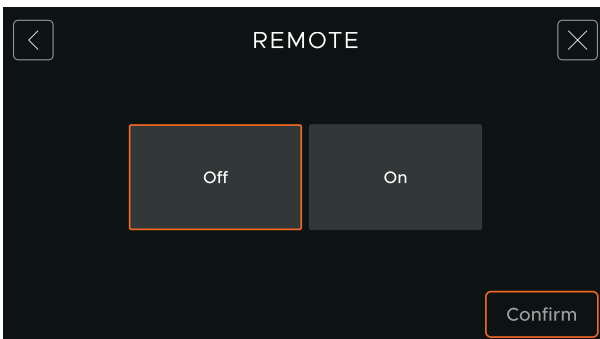
Enable REMOTE MODE to operate your appliance remotely via the app.



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.

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 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.

Steam	Defrost
Sous vide	Regenerate
Proof	

CLEAN AND MAINTAIN YOUR OVEN

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.

OS60NMSVUB5, OS60NMSVUG5, OS60NCSVUDX5

