QUICK REFERENCE GUIDE > OS24SDTDX2

Combination Steam Oven, 24", 23 Function

Series 11 | Contemporary

Stainless Steel



This Contemporary style oven has 23 functions with additional oven accessories, to effortlessly create healthy and delicious dishes.

- With steam-only cooking functions, convection-only, or a combination of both
- 23 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- Designed to match companion products such as Vacuum Seal Drawers

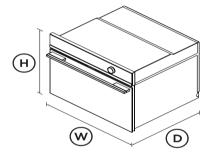
 Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

 Height
 23 9/16"

 Width
 23 7/16"

 Depth
 22 1/4"



FEATURES & BENEFITS

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 flavourful and healthy restaurant-quality meals at home.

MULTI-FUNCTION FLEXIBILITY

A true multi-function oven, where the advantages of steam and convection cooking can be explored in full. You have the freedom to choose – whether it's dry heat, moist heat, or a combination of the two, each cooking method creates a unique result. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

COOK WITH CONFIDENCE

Using the large 5" touchscreen interface, you can cook with a favourite method, a hero ingredient, or a go-to cooking function or recipe. Your oven will guide you through the steps, or change the 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 roasts and risotto, while Crisp Regenerate is perfect for refreshing pastries, breads and pizza.

COMPLEMENTARY DESIGN

Every detail has been carefully crafted from the finest materials to support a considered kitchen design. This Contemporary style oven has a stylish black finish with stainless steel contrasts, designed to help you achieve a kitchen aesthetic that suits your design style. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

EXCEPTIONAL CONVECTION PERFORMANCE

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

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

SPECIFICATIONS

Accessories	
Broil pan	1
Broil rack	1
Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Full extension sliding shelves	2 sets
Large solid dish	1
Perforated large dish	1
Perforated small dish	1
Smokeless broil tray	1
Step down wire shelf	1
Wired temperature sensor	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	•	Number of functions	23
Removable water tank	•	Pastry Bake	•
Steam clean (oven)	•	Pizza bake	•
		Roast	•
Controls		Slow cook	•
Adjustable audio and display	•	Sous vide	•
Automatic cooking/minute	•	Steam	•
Automatic pre-set	•	Steam clean (oven)	•
Celsius/Fahrenheit	•	Steam defrost	•
Delay start	•	Steam proof	•
Dial with illuminated halo	•	Steam regenerate	•
Electronic clock	•	True Aero	•
Electronic oven control	•	True Aero + High steam	•
Food probe	•	True Aero + Low steam	•
Guided cooking by food type	•	True Aero + Medium steam	•
Halogen lights	•	Vent bake	•
Intuitive touchscreen display	•	Warm	•
Multi-language display	UK English, US English,		
Sabbath mode with Star K	•	Performance	
Soft close doors	•	ActiveVent™ system	•
Wi-Fi connectivity	•	AeroTech™ technology	•
		Automatic rapid pre-heat	•
Functions		SteamTechnology	•
Aero Bake	•	Temperature range	95°F -445°F
Aero Broil	•	Whisper quiet cooking	•
Air fry	•		
Bake	•	Power requirements	
Broil	•	Amperage	16.6 - 19.4A
Classic bake	•	Supply voltage	208 - 240V
Crisp regenerate	•		

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Product dimensions

SKU

Depth	22 1/4"
Height	23 9/16"
Width	23 7/16"
Safety	
ADA compliant	•
Balanced oven door	•
Catalytic venting system	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Warranty	
Parts and labor	2 years

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

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User Guide Combination Steam Oven



Service & Warranty



Installation Guide Combination Steam Oven



Installation Guide Combination Steam Oven



Data Sheet Combination Steam Oven



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Preliminary Specification Guide Steam Oven



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