

Combination Steam Oven, 24", 23 Function

Series 9 | Contemporary

Stainless Steel



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 flavor 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 flavor and nutrients

Cooking with steam creates dishes that are full of flavor, 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.

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. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

Design freedom

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.

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

Accessories

Broil pan	1
Broil rack	1
Chromed shelf runners	•
Descal solution	2 sachets, Part 580925
Large solid dish	1
Perforated large dish	1
Perforated small dish	1
Wire shelf	1

Accessories (sold separately)		Halogen lights	•	Steam proof	•
Matching Trim Kit	TK7630NDX1 (stainless steel)	Intuitive touchscreen display	•	Steam regenerate	•
Capacity		Multi-language display	UK English, US English,	True Aero	•
Shelf positions	4	Sabbath mode with Star K	•	Vent bake	•
Total capacity	1.9cu ft	Soft close doors	•	Warm	•
Usable capacity	1.6cu ft	True convection oven	•	Performance	
Water tank capacity	50.7oz	Turned stainless steel dials	•	ActiveVent™ system	•
Cleaning		Wi-Fi connectivity	•	AeroTech™ technology	•
Acid resistant graphite enamel	•	Wireless temperature sensor	•	Automatic rapid pre-heat	•
Descalc cycle	•	Functions		SteamTechnology	•
Drying cycle	•	Air fry	•	Temperature range	95°F -445°F
Removable oven door	•	Bake	•	Whisper quiet cooking	•
Removable oven door inner	•	Classic bake	•	Power requirements	
Removable shelf runners	•	Crisp regenerate	•	Amperage	16.6 - 19.4 A
Removable water tank	•	Fan bake	•	Supply frequency	60Hz
Steam clean (oven)	•	Fan forced + High steam	•	Supply voltage	208-240V
Controls		Fan forced + Low steam	•	Product dimensions	
Adjustable audio and display	•	Fan forced + Medium steam	•	Depth	22 1/4"
Audio feedback	•	Fan grill	•	Height	18"
Automatic cooking/minute	•	Maxi Broil	•	Width	23 5/8"
Automatic pre-set	•	Number of functions	23	Safety	
Delay start	•	Pastry Bake	•	ADA compliant	•
Electronic clock	•	Pizza bake	•	Balanced oven door	•
Electronic oven control	•	Roast	•	Control panel key lock	•
Food probe	•	Slow cook	•	CoolTouch door	•
Guided cooking by food type	•	Sous vide	•	Non-tip shelves	•
		Steam	•		
		Steam clean (oven)	•		
		Steam defrost	•		

Safety thermostat •

Warranty

Parts and labor **2 years**

SKU 82609

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

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Service & Warranty



Installation Guide Wall Oven



Data Sheet Combination Steam Oven



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