

Combination Steam Oven, 24", 23 Function

Series 9 | Contemporary

Black Glass



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

With a reflective black glass finish, this Contemporary style oven is well-suited to a variety of kitchen designs. It’s distinctive and timeless, whether on its own or part of a matching appliance set. 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	•
Descale solution	2 sachets, Part 580925
Large solid dish	1
Perforated large dish	1
Perforated small dish	1
Wire shelf	1

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

- Non-tip shelves •
- Safety thermostat •

Warranty

Parts and labor 2 years

SKU 82963

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

Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. **Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate** indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.

Other product downloads available at fisherpaykel.com

- ↓ Service & Warranty
- ↓ Guide d'utilisation FR
- ↓ User Guide Combination Steam Oven EN
- ↓ Installation Guide Wall Oven EN
- ↓ Guía de instalación ES
- ↓ Guide d'installation FR
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