QUICK REFERENCE GUIDE > OS24NDTDB1

# 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 Wire shelf 1

QUICK REFERENCE GUIDE > OS24NDTDB1

Wired temperature sensor	1				
		Delay start	•	Slow cook	•
Accessories (sold separately)		Electronic clock	•	Sous vide	•
	TK7630NDX1 (stainless steel)	Electronic oven control	•	Steam	•
Matching Trim Kit TK7630NDX1 (stainless	TK/650NDXT (Stailless steel)	Food probe	•	Steam clean (oven)	•
		Guided cooking by food type	•	Steam defrost	•
Capacity		Halogen lights	•	Steam proof	•
Shelf positions	4	Intuitive touchscreen display	•	Steam regenerate	•
Total capacity	1.9cu ft	Multi-language display	UK English, US English,	True Aero	•
Usable capacity	1.6cu ft	Sabbath mode with Star K	•	Vent bake	•
Water tank capacity	50.7oz	Soft close doors	•	Warm	•
		True convection oven	•		
Cleaning		Turned stainless steel dials	•	Performance	
Acid resistant graphite enamel	•	Wi-Fi connectivity	•	ActiveVent™ system	•
Descale cycle	•	Wireless temperature sensor	•	AeroTech™ technology	•
Drying cycle	•			Automatic rapid pre-heat	•
Removable oven door	•	Functions		SteamTechnology	•
Removable oven door inner	•	Air fry	•	Temperature range	95°F -445°F
Removable shelf runners	•	Bake	•	Whisper quiet cooking	•
Removable water tank	•	Classic bake	•		
Steam clean (oven)	•	Crisp regenerate	•	Power requirements	
		Fan bake	•	Amperage	16.6 - 19.4 A
Consumption		Fan forced + High steam	•	Supply frequency	60Hz
Energy usage	193kWh/year	Fan forced + Low steam	•	Supply voltage	208-240V
In-use energy carbon	23.8kgCO2e/year	Fan forced + Medium steam	•		
		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	•		
Automatic pre-set	•	Roast	•		

QUICK REFERENCE GUIDE > OS24NDTDB1 Date: 04.04.2024 > 3

# Safety

ADA compliant	•
Balanced oven door	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•

# Warranty

Parts and labour	2 years	
SKU	82963	3

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



Energy Label Combination Steam Oven

Guide d'utilisation FR

User Guide Combination Steam Oven EN

Installation Guide Wall Oven EN

Guía de instalación ES

Guide d'installation FR

Data Sheet Combination Steam Oven



# A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

 ${\bf T}$  1.888.936.7872  ${\bf W}$ www.fisherpaykel.com