24" Series 9 Contemporary Compact Combi-Steam Oven

Series 9 | Contemporary

Stainless Steel



Reduce the need for oils and fats with steam cooking. Its compact size makes this perfect to pair with a warming drawer underneath.

- 1.3 cu ft total capacity
- Cooking flexibility with nine oven functions, including five Steam functions, Broil and Convection
- Steam cooking allows you to cook a food in its own juices, to retain nutrients and flavour
- Designed to match aesthetically with companion products such as warming drawers, for flexible cooking configurations

DIMENSIONS

Height	18 1/16 "
Width	23 7/16 "
Depth	22 1/8 "

FEATURES & BENEFITS

SIZED TO SUIT

This compact 24” Steam Oven can be placed almost anywhere. All Companion products can be installed at a convenient height to suit your kitchen design and preference.

SIMPLE TO USE

An easy to use, intuitive display shows the time and provides useful information about functions along with a refill alert.

EASY CLEANING

Cleaning and care of the Steam Oven is simple. After each use, just wipe the smooth stainless steel interior with a dry cloth.

SAFE & SOUND

The CoolTouch door is safe to touch from the outside, protecting your hands and the surrounding cabinetry.

EASY INSTALLATION

Plug in and cook straight away. The Steam Oven is easy to install, with no plumbing needed.

HEALTHY EATING

The Steam Oven allows you to cook food in its own juices to retain nutrients and flavor. With nine oven modes, it doesn’t just steam, but also has Broil and Fan functions.

SPECIFICATIONS

Accessories (included)

Baking pan	1
Perforated large steam dish	1
Wire shelf	1
Wired temperature sensor	1

Accessories (sold separately)

Optional lower trim kit	Part 81662

Capacity

Shelf positions	3
Total capacity	1.3 cu ft

Cleaning

Easy clean stainless steel interior	•
Removable water tank	•
Steam clean (oven)	•

Consumption

Energy usage	141kWh/year
In-use energy carbon emissions estimate	17.8kgCO2e/year

Controls

Audio feedback	•
Automatic cooking/minute timer	•
Celsius/Fahrenheit temperature	•
Delay start	•
Electronic clock	•
Electronic oven control	•
Guided cooking by food type and recipes	•
Internal Light	•

Intuitive touchscreen display	•
Temperature sensor	•

Functions

Broil	•
Convection Broil	•
Number of functions	9
Recipe function	•
Ring + broil	•
Steam + ring	•
Steam 100 (100°C / 210°F)	•
Steam 130 (130°C / 265°F)	•
Steam assist	•
Steam clean (oven)	•

Performance

Broil power	1500 W
SteamTechnology	•

Power requirements

Amperage	15 A
Supply frequency	60 Hz
Supply voltage	208 - 240 V

Product dimensions

Depth	22 1/8 "
Height	18 1/16 "
Width	23 7/16 "

Safety

Control panel key lock	•
CoolTouch door	•
Safety thermostat	•

SKU	82308

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

- DXF
- DXF
- DXF
- Archicad
- Archicad - 24" Trim
- Archicad - 30" Trim
- DWG
- DWG
- DWG
- Installation Guide (English)
- Installation Guide (Canadian French)
- Installation Guide - Cavity Trim Kit (English)
- Revit
- Revit - 24" Trim
- Revit - 30" Trim
- Rhino
- Rhino - 24" Trim
- Rhino - 30" Trim
- Right To Repair Declaration (English, Canadian French)
- SketchUp
- SketchUp - 24" Trim
- SketchUp - 30" Trim
- User Guide (English)

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.

24/7

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