QUICK REFERENCE GUIDE > OS24NDLX1

Combination Steam Oven, 24", 18 Function

Series 7 | 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.

- 18 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
- With steam cooking, convection cooking, or a combination of both
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

DIMENSIONS

 Height
 18"

 Width
 23 7/16"

 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

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.

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
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1

Accessories (sold separately)

Matching Trim Kit	TK7630NDX

Capacity

Shelf positions	4
Total capacity	1.9cu ft
Usable capacity	1.6L

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Descise cycle	Cleaning		Wi-Fi connectivity	•	Whisper quiet cooking	•
Printing Cycle	Acid resistant graphite enamel	•	Wireless temperature sensor	•		
Removable oven door in er	Descale cycle	•			Power requirements	
Removable over door inner	Drying cycle	•	Functions		Amperage	16.6 - 19.4A
Removable oven door inner Aero Broil 4ce Broil Sephy voitage 208-200-200-200-200-200-200-200-200-200-	Removable oven door	•	Aero Bake	•	Supply frequency	60Hz
Removable shelf runners Air fry Froduct dimensions Removable water tank 1 Bake Copeth 221/4" Steam clean (oven) Maxil Broil 6 Depth 221/4" Number of functions 18 Height 123 7/4" Consumption Paza bake 10 Width 23 7/4" Energy usage 193KWh/year Roast 1 ADA complian 2 In-use energy carbon 23.8kgCO2e/year Slow cook 3 ADA complian 2 Adjustable audio and display 1 Steam clean (oven) 3 ADA complian 3 Audio feedback 1 Steam clean (oven) 3 ADA complian 3 Aution feedback 1 Steam defrost 3 ADA complian (eve lock 3 Aution feedback 1 Steam proof 5 Non-tip shelves 3 4 Aution feedback 1 1 Automatic pre-set 4 Non-tip shelves 3 4 1 4 4 <t< td=""><td>Removable oven door inner</td><td>•</td><td>Aero Broil</td><td>•</td><td></td><td>208-240VV</td></t<>	Removable oven door inner	•	Aero Broil	•		208-240VV
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	Soft close doors	•	Automatic rapid pre-heat	•		
	True convection oven	•	SteamTechnology	•		

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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



Energy Label Combination Steam Oven



User Guide Combination Steam Oven EN



Installation Guide Wall Oven EN



Guía de instalación ES



Guide d'installation FR



Preliminary Specification Guide Steam Oven



Data Sheet Combination Steam Oven



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