

30" Series 7 Contemporary Combi-Steam Oven

Contemporary

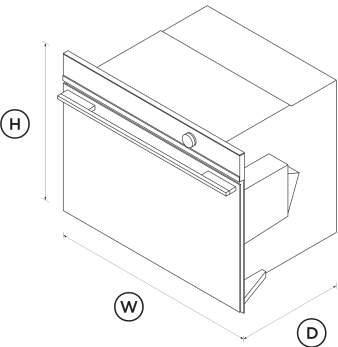


Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- Guided cooking makes it simple to navigate cooking processes
- Help reduce food waste by rejuvenating leftovers with steam for fresh-tasting roasts, and risottos and more
- Designed to match our Contemporary style appliances, for the ultimate kitchen solution

DIMENSIONS

Height	23 9/16 "
Width	29 15/16 "
Depth	22 1/4 "



FEATURES & BENEFITS

- Combination cooking**
Elevate every ingredient with combination steam cooking. By blending dry convection heat with adjustable steam levels, you can preserve the delicate texture of seafood like salmon and snapper, maintain the essential vitamins and minerals in greens, and enhance the rich flavors of prime cuts of meat.
- Mastery of temperature**
Steam is eight times more efficient at conducting heat than convection, which means our combi steam oven can cook at reduced times and lower temperatures. It perfectly balances steam with convection heat, ensuring exceptional temperature accuracy for perfect roasting and crafting signature dishes.
- Preserve flavor and nutrients**

Perfect for delicate dishes like snapper or salmon, steam cooking preserves nutrients and texture, offering a healthier way to enjoy meals. With specialized steam functions, including Sous Vide, the combi steam oven brings out the best in every ingredient, ensuring your creations are both nutritious and delicious.

Cook with confidence
Using the 2.4" screen, you can cook with a favorite method, hero ingredient, cooking function, or recipe. Your oven will guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

Reheat and restore
Revitalize your leftovers with our Steam Regenerate function, ensuring dishes like roast chicken and risotto maintain their freshness and flavor. For that just-baked quality in pastries, bread, and pizza, opt for our Crisp Regenerate setting, which reheats to keep every bite deliciously crispy.

Complementary design
Every detail has been carefully crafted from the finest materials to enhance your kitchen's aesthetic, perfectly suiting your design style. Pair it with our other Contemporary style appliances for the ultimate kitchen solution.

Steam clean
Keep your oven spotless with the natural power of steam. The steam clean feature helps tackle stubborn spills, allowing for a quick wipe-down.

SPECIFICATIONS

Accessories (included)	
Broil pan	1
Broil rack	1
Descale solution	2
Perforated large steam dish	1
Perforated small steam dish	1
Step down wire shelf	1
Telescopic clip-on runners	1
Wire shelf	1

Capacity		Internal Light	•	Performance	
Shelf positions	6	Multi-language display	true	ActiveVent™ system	•
Total capacity	3 cu ft	Sabbath mode with Star K certification	•	AeroTech™ technology	•
Usable capacity	2.5 cu ft	Smart appliance	•	Automatic rapid pre-heat	•
Water tank capacity	47.3	Soft close doors	•	Automatic sensor cooking	•
		Touch control glass interface	•	Temperature range	95-445
		True convection oven	•		
Cleaning		Voice control	•		
		Wireless temperature sensor compatible	•	Power requirements	
Acid resistant graphite enamel	•			Amperage	20 A
Descale cycle	•			Supply frequency	60 Hz
Drying cycle	•	Functions		Supply voltage	208 - 240 V
Easy to clean interior	•	Aero Broil	•		
Removable oven door	•	Aero™ Bake	•	Product dimensions	
Removable side ladders	•	Air fry	•	Depth	22 1/4 "
Removable water tank	•	Bake	•	Height	23 9/16 "
Steam clean (oven)	•	Classic bake	•	Width	29 15/16 "
		Crisp regenerate	•		
Consumption		Maxi Broil	•		
Energy usage	234kWh/year	Pastry Bake	•		
In-use energy carbon emissions estimate	27.0kgCO2e/year	Pizza bake	•		
		Roast	•	SKU	84722
		Slow cook	•		
Controls		Sous vide	•		
		Steam	•	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	
Adjustable audio and display settings	•	Steam clean (oven)	•		
Audio feedback	•	Steam defrost	•		
Automatic cooking/minute timer	•	Steam proof	•		
Automatic pre-set temperatures	•	Steam regenerate	•		
Celsius/Fahrenheit temperature	•	True Aero	•	Other product downloads available at fisherpaykel.com	
Delay start	•	True Aero + High steam	•		
Dial with illuminated halo	•	True Aero + Low steam	•		
Electronic capacitive touch controls	•	True Aero + Medium steam	•	↓ DXF	
Electronic clock	•	Vent bake	•	↓ DWG	
Electronic oven control	•	Warm	•	↓ Energy Label	

- [↓](#) Installation Guide (English)
- [↓](#) Installation Guide (Canadian French)
- [↓](#) Installation Guide (Spanish)
- [↓](#) Planning Guide - Contemporary 30" Built-in Ovens and Companions (English)
- [↓](#) Planning Guide - Contemporary 30" Built-in Ovens and Companions (Canadian French)
- [↓](#) Planning Guide - Contemporary 30" Built-in Ovens and Companions (Spanish)
- [↓](#) California Warning Proposition 65 (English, Spanish, Canadian French, Chinese)
- [↓](#) Revit
- [↓](#) Rhino
- [↓](#) Right To Repair Declaration (English, Canadian French)
- [↓](#) SketchUp
- [↓](#) User Guide (English)
- [↓](#) User Guide (Canadian French)
- [↓](#) User Guide (Spanish)

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.



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