

Combination Steam Oven, 24", 9 Function

Series 9 | Minimal

Black

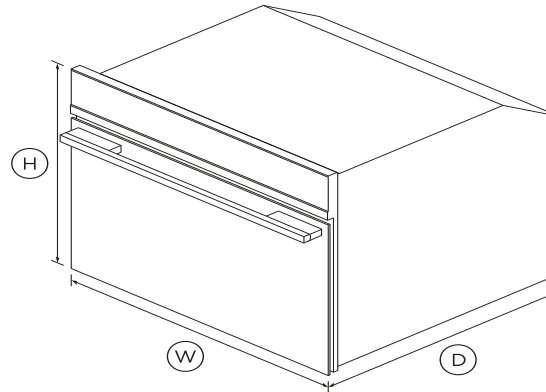


Get more flexibility in the kitchen with both convection cooking and steam cooking, which reduces the need for oils and fats.

- 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
- Part of our suite of companion products, designed to match aesthetically for flexible configurations
- 1.3 cu ft total capacity

DIMENSIONS

Height	18 1/16"
Width	23 1/2"
Depth	22 1/8"



FEATURES & BENEFITS

Sized To Suit

This compact 24" Combination Steam Oven can be placed almost anywhere in the kitchen. Companion products share the same dimensions and can be installed in multiple configurations to suit your kitchen design and preference.

Cooking flexibility

The Combination Steam Oven allows ingredients to retain their nutrients, moisture content and coloration. With nine oven modes, it doesn't just steam, but also has Broil and Fan functions.

Easy To Use

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

BEAUTY OF CHOICE

With the choice of a stylish stainless steel or elegant black trim, our Companion products help you achieve a coherent kitchen aesthetic that suits your design style.

Easy Cleaning

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

Safe And Convenient

The CoolTouch door is safe to touch from the outside, protecting your hands and the surrounding cabinetry. The water tank slides in easily, with no plumbing required.

SPECIFICATIONS

Accessories

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

Accessories (sold separately)

Matching Trim Kit	TK30NDBB1
Optional lower trim kit	Part 81662

Capacity

Shelf positions	3
Total capacity	1.3cu ft

Cleaning

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

Consumption

- Energy usage **141kWh/year**
- In-use energy carbon **17.4kgCO2e/year**

Controls

- Audio feedback •
- Automatic cooking/minute •
- Celsius/Fahrenheit •
- Delay start •
- Electronic capacitive touch •
- Electronic clock •
- Electronic oven control •
- Food probe •
- Guided cooking by food type •
- Halogen lights •
- Intuitive touchscreen display •
- Multi-language display •

Functions

- Broil •
- Number of functions **9**
- Ring + broil •
- Steam + ring •
- Steam 100 (100°C / 210°F) •
- Steam 130 (130°C / 265°F) •

- Steam assist •
- Steam clean (oven) •

Performance

Grill power **1500W**

Power requirements

Amperage **15A**
 Supply frequency **60Hz**
 Supply voltage **208 / 240V**

Product dimensions

Depth **22 1/8"**
 Height **18 1/16"**
 Width **23 1/2"**

Safety

- ADA compliant •
- Control panel key lock •
- CoolTouch door •
- Safety thermostat •

Warranty

Parts and labour **2 years**

SKU **81927**

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

- [↓](#) User Guide
- [↓](#) Guide d'utilisation FR
- [↓](#) Service & Warranty
- [↓](#) Installation Guide - Cavity Trim Kit
- [↓](#) Guide d'installation FR
- [↓](#) Installation Guide Companion Products EN
- [↓](#) Specification Guide Combination Steam Oven
- [↓](#) Data Sheet Combination Steam Oven
- [↓](#) Data Sheet Combination Steam Oven with 30" Trim
- [↓](#) Data Sheet Combination Steam Oven with Bottom Trim



A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

T 1.888.936.7872 W www.fisherpaykel.com