

24" Series 7 Contemporary Compact Combi-Steam Oven

Contemporary



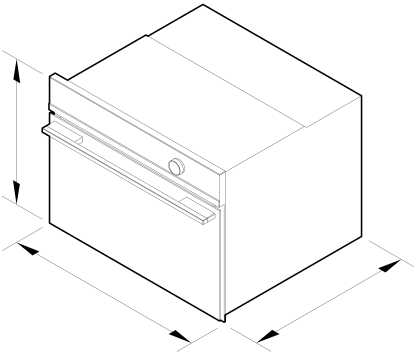
- Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.
- 18 oven functions including Steam, Sous Vide, Air Fry and Vent Bake
 - With steam cooking, convection cooking, or a combination 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 (included)**
- | | |
|-----------------------------|------------------------|
| Broil pan | 1 |
| Broil rack | 1 |
| Chromed shelf runners | • |
| Descal solution | 2 sachets, Part 580925 |
| Large steam dish | 1 |
| Perforated large steam dish | 1 |
| Step down wire shelf | 1 |
| Telescopic sliding runners | 1 set |
| Wire shelf | 1 |

Capacity		Smart appliance	•	SteamTechnology	•
Shelf positions	4	Soft close doors	•	Temperature range	95 °F - 445 °F
Total capacity	1.9 cu ft	Temperature sensor	•	Whisper Quiet Cooking	•
Usable capacity	1.6 L	True convection oven	•		
		Turned stainless steel dials with illuminated halos	•		
		Wireless temperature sensor compatible	•	Power requirements	
Cleaning		Functions		Amperage	16.6 - 19.4 A
Acid resistant graphite enamel	•	Aero Broil	•	Supply frequency	60 Hz
Descale cycle	•	Aero™ Bake	•	Supply voltage	208 - 240 V
Drying cycle	•	Air fry	•		
Removable oven door	•	Bake	•	Product dimensions	
Removable oven door inner glass	•	Maxi Broil	•	Depth	22 1/4 "
Removable side ladders	•	Number of functions	18	Height	18 "
Removable water tank	•	Pizza bake	•	Width	23 7/16 "
Steam clean (oven)	•	Roast	•		
		Slow cook	•	Safety	
		Sous vide	•	Balanced oven door	•
		Steam	•	Control panel key lock	•
		Steam clean (oven)	•	CoolTouch door	•
		Steam defrost	•	Non-tip shelves	•
		Steam proof	•	Safety thermostat	•
		True Aero	•		
		True Aero + High steam	•		
		True Aero + Low steam	•	SKU	82640
		True Aero + Medium steam	•		
		Vent bake	•		
		Performance		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	
		ActiveVent™ system	•		
		AeroTech™ technology	•		
		Automatic rapid pre-heat	•		
Consumption					
Energy usage	193kWh/year				
In-use energy carbon emissions estimate	22.3kgCO2e/year				
Controls					
Adjustable audio and display settings	•				
Audio feedback	•				
Automatic cooking/minute timer	•				
Automatic pre-set temperatures	•				
Delay start	•				
Electronic clock	•				
Electronic oven control	•				
Guided cooking by food types	•				
Internal Light	•				
Multi-language display	UK English				
Sabbath mode with Star K certification	•				

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Other product downloads available at fisherpaykel.com

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- [↓](#) Right To Repair Declaration (English, Canadian French)
- [↓](#) SketchUp
- [↓](#) 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.



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