30" Series 9 Professional Compact Combi-Steam Oven

Series 9 | Professional

Stainless Steel

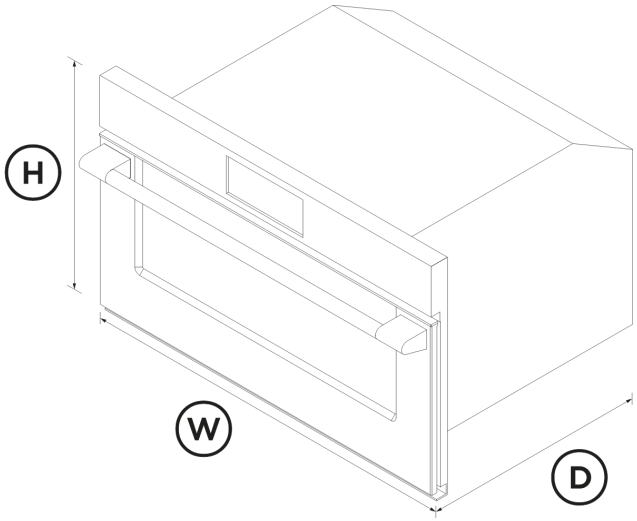


Reduce the need for oils and fats with steam cooking. The Combination Steam Oven's compact size is designed to pair with a Professional-style warming drawer underneath, creating the perfect interpretation of the bold design seen in a commercial kitchen.

- 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 flavor
- Designed to match aesthetically with Professional-style companion products such as warming drawers, for flexible cooking configurations

DIMENSIONS

Height	18 1/2 "
Width	29 13/16 "
Depth	20 13/16 "



FEATURES & BENEFITS

Sized To Suit
This compact 30” Steam Oven can be placed almost anywhere. It can be installed at a convenient height to suit your kitchen design and preference, with room for a drawer underneath. The bold stainless steel styling is designed to match our Professional-style cooking products.

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 And 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

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	209kWh/year
In-use energy carbon emissions estimate	26.4kgCO2e/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
Ring + broil	•
Steam + ring	•
Steam 100 (100°C / 210°F)	•
Steam 130 (130°C / 265°F)	•
Steam assist	•
Steam clean (oven)	•
True convection	•

Performance

Broil power	1500 W
SteamTechnology	•

Power requirements

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

Product dimensions

Depth	20 13/16 "
Height	18 1/2 "
Width	29 13/16 "

Safety

Control panel key lock	•
CoolTouch door	•
Safety thermostat	•

SKU 81930

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

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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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