

30" Series 7 Contemporary Combi-Steam Oven

Contemporary

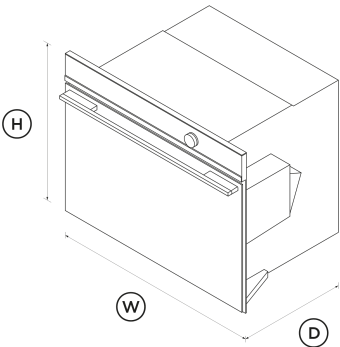


Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals.

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