

30" Series 9 Contemporary Compact Combi-Steam Oven

Contemporary

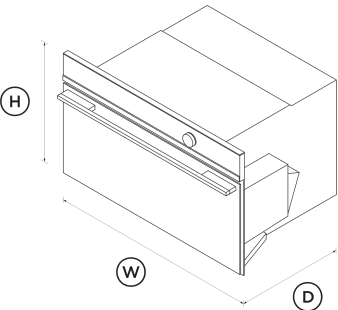


Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals. It pairs seamlessly with companion products like the Vacuum Seal Drawer and Warming Drawer.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- Guided touchscreen 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
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

DIMENSIONS

Height	18 "
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.

Cook with confidence

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 large 5" touchscreen interface, 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 a Vacuum Seal Drawer 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

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Broil rack	1	Controls		Pizza bake	•
Catalytic panels	•	Adjustable audio and display settings	•	Roast	•
Descale solution	2	Audio feedback	•	Slow cook	•
Full extension sliding shelves	1	Automatic cooking/minute timer	•	Sous vide	•
Large steam dish	1	Automatic pre-set temperatures	•	Steam	•
Perforated large steam dish	1	Celsius/Fahrenheit temperature	•	Steam clean (oven)	•
Perforated small pan	1	Delay start	•	Steam defrost	•
Wire shelf	1	Dial with illuminated halo	•	Steam proof	•
Wired temperature sensor	1	Electronic capacitive touch controls	•	Steam regenerate	•
		Electronic clock	•	True Aero	•
		Electronic oven control	•	True Aero + High steam	•
		Guided cooking by food types	•	True Aero + Low steam	•
		Internal Light	•	True Aero + Medium steam	•
		Intuitive touchscreen display	•	Vent bake	•
		Multi-language display	true	Warm	•
		Sabbath mode with Star K certification	•		
		Smart appliance	•		
		Soft close doors	•	Performance	
		Temperature sensor	•	ActiveVent™ system	•
		Touch control glass interface	•	AeroTech™ technology	•
		True convection oven	•	Automatic rapid pre-heat	•
		Voice control	•	Automatic sensor cooking	•
		Wireless temperature sensor compatible	•	Temperature range	95 - 445
		Functions		Power requirements	
		Aero Broil	•	Amperage	20 A
		Aero™ Bake	•	Supply frequency	60 Hz
		Air fry	•	Supply voltage	208 - 240 V
		Bake	•		
		Classic bake	•		
		Crisp regenerate	•	Product dimensions	
		Maxi Broil	•	Depth	22 1/4 "
		Pastry Bake	•	Height	18 "
Capacity					
Shelf positions	4				
Total capacity	1.9 cu ft				
Usable capacity	1.6 cu ft				
Water tank capacity	47.3				
Cleaning					
Acid resistant graphite enamel	•				
Descale cycle	•				
Drying cycle	•				
Easy to clean interior	•				
Removable oven door	•				
Removable side ladders	•				
Removable water tank	•				
Steam clean (oven)	•				
Consumption					
Energy usage	209kWh/year				
In-use energy carbon emissions estimate	24.1kgCO2e/year				

Width 29 15/16 "

SKU 82624

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

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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- [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 \(Canadian French\)](#)
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Where applicable:



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