

Combination Steam Oven, 30", 23 Function

Series 9 | Contemporary

Stainless Steel



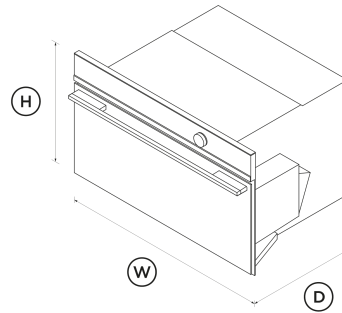
Our Combination Steam Oven is designed for the home chef, helping to effortlessly create healthy and delicious dishes. It pairs seamlessly with companion products such as the Vacuum Seal Drawer or Warming Drawer.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- With steam cooking, convection cooking, or a combination of both
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

- Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

Height	18 "
Width	29 15/16 "
Depth	22 1/4 "



SPECIFICATIONS

Accessories (included)

Broil pan	1
Broil rack	1
Catalytic panels	•
Descal solution	2

Full extension sliding shelves	1
Large steam dish	1
Perforated large steam dish	1
Perforated small pan	1
Wire shelf	1
Wired temperature sensor	1

Capacity

Total capacity	1.9 cu ft
Usable capacity	1.6 cu ft
Water tank capacity	47.3 oz

Cleaning

- Acid resistant graphite enamel
- Descal cycle
- Drying cycle
- Easy to clean interior
- Removable oven door
- Removable shelf runners
- Removable water tank
- Steam clean (oven)

Consumption

Energy usage	209kWh/year
In-use energy carbon emissions estimate	25.8kgCO2e/year

Functions

- Classic bake
- Crisp regenerate
- Maxi Broil
- Pastry Bake
- Pizza bake
- Roast
- Slow cook
- Sous vide
- Steam
- Steam clean (oven)
- Steam defrost
- Steam proof
- Steam regenerate
- True Aero
- True Aero + High steam
- True Aero + Low steam
- Vent bake
- Warm

SKU 82624



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Other product downloads available at fisherpaykel.com

- ↓ [2D-DWG Combination Steam Oven](#)
- ↓ [2D-DXF Combination Steam Oven](#)
- ↓ [Energy Label Steam Oven](#)
- ↓ [Service & Warranty](#)
- ↓ [Planning Guide - Contemporary 30" Built-in Ovens and Companions](#)

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.

Power requirements

Amperage **20 A**
 Supply voltage **208 or 240 V**

Product dimensions

Depth **22 1/4 "**
 Height **18 "**
 Width **29 15/16 "**