QUICK REFERENCE GUIDE > OS24NDTDX1

Combination Steam Oven, 24", 23 Function

Series 9 | Contemporary

Stainless Steel



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.

- 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 preperation

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

DIMENSIONS

Height 18 "

Width 23 5/8 "

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.

Cook With Confidence

Using the intuitive touchscreen interface, you can cook with a favorite method, a hero ingredient, or a go-to cooking function or recipe. Your oven will guide you through steps, or change temperature and heat type automatically, depending on your selection.

Reheat And Restore

Give your leftovers a new life by reheating foods with steam, which regenerates moisture levels so meals come out fresh and delicious. Use Steam Regenerate to reheat meals such as roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

SPECIFICATIONS

Accessories (included)

Broil pan 1
Broil rack 1
Chromed shelf runners •
Descale solution 2 sachets, Part 580925
Large steam dish 1

QUICK REFERENCE GUIDE > OS24NDTDX1

Perforated large steam dish	1	Audio feedback	•	Fan grill	•
Perforated small steam dish	1	Automatic cooking/minute timer	•	Maxi Broil	•
Wire shelf	1	Automatic pre-set temperatures	•	Number of functions	23
Wired temperature sensor	1	Delay start	•	Pastry Bake	•
·		Electronic clock	•	Pizza bake	•
		Electronic oven control	•	Roast	•
Accessories (sold separately)		Food probe	•	Slow cook	•
Matching Trim Kit	TK7630NDX1	Guided cooking by food type and recipes	•	Sous vide	•
	(stainless steel) / TK7630NDB1	Halogen lights	•	Steam	•
	(black)	Intuitive touchscreen display	•	Steam clean (oven)	•
		Multi-language display	UK English, US	Steam defrost	•
			English, Simplified	Steam proof	•
Capacity			Chinese, Français,	Steam regenerate	•
Shelf positions	4	Sabbath mode with Star K certification	Español	True Aero	•
Total capacity	1.9 cu ft	Soft close doors	•	Vent bake	•
Usable capacity	1.6 cu ft	True convection oven	•	Warm	•
Water tank capacity	50.7 oz	Turned stainless steel dials with illuminated			
		halos	•		
		Wi-Fi connectivity	•	Performance	
Cleaning		Wireless temperature sensor compatible	•	ActiveVent™ system	•
Acid resistant graphite enamel	•			AeroTech™ technology	•
Descale cycle	•			Automatic rapid pre-heat	•
Drying cycle	•	Functions		SteamTechnology	•
Removable oven door	•	Air fry	•	Temperature range	95°F -445°F
Removable oven door inner glass	•	Bake	•	Whisper Quiet Cooking	•
Removable shelf runners	•	Classic bake	•		
Removable water tank	•	Crisp regenerate	•		
Steam clean (oven)	•	Fan bake	•	Power Requirements	
		Fan forced + High steam	•	Amperage	16.6 - 19.4 A
		Fan forced + Low steam	•	Supply frequency	60 Hz
Controls		Fan forced + Medium steam	•	Supply voltage	208-240 V
Adjustable audio and display settings	_				

QUICK REFERENCE GUIDE > OS24NDTDX1

Product Dimensions

Depth	22 1/4 "
Height	18 "
Width	23 5/8 "

Safety

ADA compliant	•
Balanced oven door	•
Control panel key lock	•
CoolTouch door	•
Non-tip shelves	•
Safety thermostat	•

Warranty

Parts and labor	2 years

SKU	82609

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

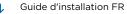
Other product downloads available at fisherpaykel.com



Data Sheet Combination Steam Oven

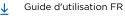
Service	R,	Warranty
Service	α	vvarranty

Installation Guide Wall Oven EN



Guía de instalación ES

User Guide Combination Steam Oven EN



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.



A PEACE OF MIND SALE 24 Hours 7 Days a Week Customer Support

T 1.888.936.7872 Wwww.fisherpaykel.com