

Combination Steam Oven, 24", 18 Function

Series 7 | 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.

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

DIMENSIONS

Height	18"
Width	23 7/16"
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.

Sized to suit

This compact 24" Steam Oven can be placed almost anywhere. All Companion products can be installed at a convenient height to suit your kitchen design and preference.

SPECIFICATIONS

Accessories

Broil pan	1
Broil rack	1
Chromed shelf runners	•
Descalc solution	2 sachets, Part 580925
Large solid dish	1
Perforated large dish	1
Step down wire shelf	1
Telescopic sliding runners	1 set
Wire shelf	1
Wired temperature sensor	1

Accessories (sold separately)

Matching Trim Kit	TK7630NDX1
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Capacity

Shelf positions	4
Total capacity	1.9cu ft

Usable capacity	1.6L				
		Functions	Power requirements		
Cleaning			Amperage	16.6 - 19.4A	
Acid resistant graphite enamel	•	Aero Bake	•	Supply frequency	60Hz
Descale cycle	•	Aero Broil	•	Supply voltage	208-240VV
Drying cycle	•	Air fry	•		
Removable oven door	•	Bake	•	Product dimensions	
Removable oven door inner	•	Maxi Broil	•	Depth	22 1/4"
Removable shelf runners	•	Number of functions	18	Height	18"
Removable water tank	•	Pizza bake	•	Width	23 7/16"
Steam clean (oven)	•	Roast	•		
		Slow cook	•	Safety	
Controls		Sous vide	•	ADA compliant	•
Adjustable audio and display	•	Steam	•	Balanced oven door	•
Audio feedback	•	Steam clean (oven)	•	Control panel key lock	•
Automatic cooking/minute	•	Steam defrost	•	CoolTouch door	•
Automatic pre-set	•	Steam proof	•	Non-tip shelves	•
Delay start	•	True Aero	•	Safety thermostat	•
Electronic clock	•	True Aero + High steam	•		
Electronic oven control	•	True Aero + Low steam	•	Warranty	
Food probe	•	True Aero + Medium steam	•	Parts and labor	2 years
Guided cooking by food types	•	Vent bake	•		
Halogen lights	•			SKU	82640
Multi-language display	UK English, US English,	Performance			
Sabbath mode with Star K	•	ActiveVent™ system	•	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	
Soft close doors	•	AeroTech™ technology	•		
True convection oven	•	Automatic rapid pre-heat	•		
Turned stainless steel dials	•	SteamTechnology	•		
Wi-Fi connectivity	•	Temperature range	95 °F - 445 °F		
Wireless temperature sensor	•	Whisper quiet cooking	•		

Other product downloads available at fisherpaykel.com



Service & Warranty



User Guide Combination Steam Oven EN



User Guide Combination Steam Oven EN



Installation Guide Wall Oven EN



Guide d'installation FR



Preliminary Specification Guide Steam Oven



Data Sheet Combination Steam Oven



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