

30" Series 7 Contemporary Combi-Steam Oven

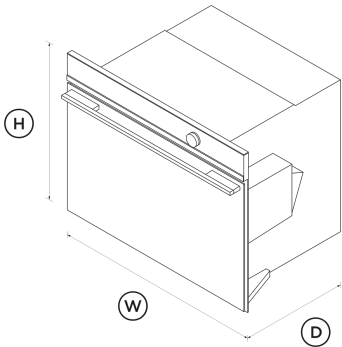
Series 7 | Contemporary



- 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

		Energy usage	234kWh/year	Classic bake	
Accessories (included)		In-use energy carbon emissions estimate	27.0kgCO2e/year	Crisp regenerate	
Broil pan	1			Maxi Broil	
Broil rack	1			Pastry Bake	
Descale solution	2	Controls		Pizza bake	
Perforated large steam dish	1	Adjustable audio and display settings		Roast	
Perforated small steam dish	1	Audio feedback		Slow cook	
Step down wire shelf	1	Automatic cooking/minute timer		Sous vide	
Telescopic clip-on runners	1	Automatic pre-set temperatures		Steam	
Wire shelf	1	Celsius/Fahrenheit temperature		Steam clean (oven)	
		Delay start		Steam defrost	
		Dial with illuminated halo		Steam proof	
Capacity		Electronic capacitive touch controls		Steam regenerate	
Shelf positions	6	Electronic clock		True Aero	
Total capacity	3 cu ft	Electronic oven control		True Aero + High steam	
Usable capacity	2.5 cu ft	Internal Light		True Aero + Low steam	
Water tank capacity	47.3 oz	Multi-language display	true	True Aero + Medium steam	
		Sabbath mode with Star K certification		Vent bake	
		Smart appliance		Warm	
		Soft close doors			
Cleaning		Touch control glass interface			
Acid resistant graphite enamel		True convection oven		Performance	
Descale cycle		Voice control		ActiveVent™ system	
Drying cycle		Wireless temperature sensor compatible		AeroTech™ technology	
Easy to clean interior				Automatic rapid pre-heat	
Removable oven door				Automatic sensor cooking	
Removable shelf runners		Functions		Temperature range	95-445
Removable water tank		Aero Broil			
Steam clean (oven)		Aero™ Bake			
		Air fry		Power requirements	
		Bake		Amperage	20 A

Supply frequency	60 Hz
Supply voltage	208 - 240 V

Product dimensions

Depth	22 1/4 "
Height	23 9/16 "
Width	29 15/16 "

SKU	84722
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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](https://www.fisherpaykel.com)

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- [↓](#) Installation Guide FR
- [↓](#) Installation Guide SP
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- [↓](#) Planning Guide FR - Contemporary 30" Built-in Ovens and Companions
- [↓](#) Planning Guide SP - Contemporary 30" Built-in Ovens and Companions
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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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