

30" Series 7 Contemporary Combi-Steam Oven

Series 7 | Contemporary

Stainless Steel

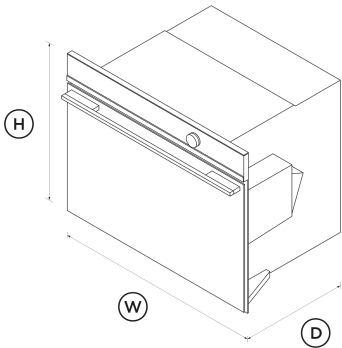


- Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals.
- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
 - Guided cooking makes it simple to navigate cooking processes
 - Help reduce food waste by rejuvenating leftovers 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

Accessories (included)		Adjustable audio and display settings	•	Pizza bake	•
		Audio feedback	•	Roast	•
Broil pan	1	Automatic cooking/minute timer	•	Slow cook	•
Broil rack	1	Automatic pre-set temperatures	•	Sous vide	•
Descale solution	2	Celsius/Fahrenheit temperature	•	Steam	•
Perforated large steam dish	1	Delay start	•	Steam clean (oven)	•
Perforated small steam dish	1	Dial with illuminated halo	•	Steam defrost	•
Step down wire shelf	1	Electronic capacitive touch controls	•	Steam proof	•
Telescopic clip-on runners	1	Electronic clock	•	Steam regenerate	•
Wire shelf	1	Electronic oven control	•	True Aero	•
		Food probe	•	True Aero + High steam	•
		Internal Light	•	True Aero + Low steam	•
Capacity		Multi-language display	true	True Aero + Medium steam	•
Shelf positions	6	Sabbath mode with Star K certification	•	Vent bake	•
Total capacity	3 cu ft	Smart appliance	•	Warm	•
Usable capacity	2.5 cu ft	Soft close doors	•		
Water tank capacity	47.3 oz	Touch control glass interface	•	Performance	
		True convection oven	•		
Cleaning		Voice control	•	ActiveVent™ system	•
		Wireless temperature sensor compatible	•	AeroTech™ technology	•
				Automatic rapid pre-heat	•
Acid resistant graphite enamel	•	Functions		Automatic sensor cooking	•
Descale cycle	•	Aero Broil	•	Temperature range	95-445
Drying cycle	•	Aero™ Bake	•		
Easy to clean interior	•	Air fry	•	Power Requirements	
Removable oven door	•	Bake	•	Amperage	20 A
Removable shelf runners	•	Classic bake	•	Supply frequency	60 Hz
Removable water tank	•	Crisp regenerate	•	Supply voltage	208 or 240 V
Steam clean (oven)	•	Maxi Broil	•		
Controls		Pastry Bake	•	Product Dimensions	

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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

- [↓](#) 2D-DWG Combination Steam Oven
- [↓](#) 2D-DXF Combination Steam Oven
- [↓](#) Installation Guide EN
- [↓](#) Installation Guide FR
- [↓](#) Installation Guide SP
- [↓](#) Planning Guide EN - Contemporary 30" Built-in Ovens and Companions
- [↓](#) Planning Guide FR - Contemporary 30" Built-in Ovens and Companions
- [↓](#) Planning Guide SP - Contemporary 30" Built-in Ovens and Companions
- [↓](#) Revit 20 Combination Steam Oven
- [↓](#) Rhino
- [↓](#) SketchUp
- [↓](#) User Guide EN
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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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