

30" Series 7 Contemporary Combi-Steam Oven

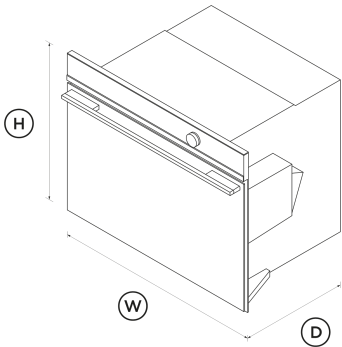
Series 7 | Contemporary



- 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

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

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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
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- [↓](#) 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
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- [↓](#) SketchUp
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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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