

## 30" Series 9 Contemporary Compact Combi-Steam Oven

## Contemporary



With its timeless design, this compact Combi-Steam oven offers steam cooking, convection cooking, or a combination of both - with method-led cooking.

- Create perfect results with precise cooking methods, including Sous Vide and Crisp Regenerate, via the large 6.8" touchscreen
- Simple maintenance with a Dry Cycle to remove moisture inside the oven after steaming
- Compact 1.9 cu ft total capacity, designed to match our Contemporary style appliances for the ultimate kitchen solution
- With WiFi and the SmartHQ™ app, you can remotely monitor cooking progress and control key functions

## DIMENSIONS

Height	18 "
Width	29 7/8 "
Depth	22 1/4 "

## SPECIFICATIONS

### Accessories (included)

Broil rack	1
Chrome side ladders	2
Descale solution	2
Full extension sliding shelves	1
Large steam dish	1
Perforated large steam dish	1
Perforated small steam dish	1
Roasting dish	1
Wire shelf	1
Wired temperature sensor	1

## Capacity

Shelf positions	4
Total capacity	1.9 cu ft
Usable capacity	1.6 cu ft
Water tank capacity	47.3 oz

## Cleaning

#### • Acid resistant graphite enamel

- Descale cycle
- Drying cycle
- Removable oven door
- Removable oven door inner glass
- Removable side ladders
- Removable water tank
- Steam clean (oven)

## Controls

Adjustable audio and display settings	•
Audio feedback	•
Automatic cooking/minute timer	•
Automatic pre-set temperatures	•
Celsius/Fahrenheit temperature	•
Delay start	•
Dial with illuminated halo	•
Electronic clock	•
Guided touchscreen cooking	•
Internal Light	•
Intuitive touchscreen display	•
Multi-language display	true
Sabbath mode with Star K certification	•
Smart appliance	•
Temperature sensor	•
True convection oven	•
Voice control	•
Wireless temperature sensor compatible	•

## Functions

Aero Broil	• Supply frequency	60 Hz
Aero™ Bake	• Supply voltage	208 - 240 V
Air fry	•	
Bake	•	
Broil	•	
Classic bake	• Depth	22 1/4 "
Classic fan	• Height	18 "
Crisp regenerate	• Width	29 7/8 "
Number of functions	18	
Roast	•	
Slow cook	•	
Sous vide	• ADA compliant	•
Steam	• Control panel key lock	•
Steam regenerate	•	
True Aero	•	
True Aero + High steam	•	
True Aero + Low steam	•	
True Aero + Medium steam	•	
Vent bake	•	
<hr/>		
<b>Performance</b>		
ActiveVent™ system	•	
AeroTech™ technology	•	
Automatic rapid pre-heat	•	
Automatic sensor cooking	•	
Method Cooking	•	
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<b>Power Requirements</b>		
Amperage	20 A	

**Product Dimensions**

Depth	22 1/4 "
Height	18 "
Width	29 7/8 "

**Safety**

ADA compliant	•
Control panel key lock	•

SKU 84985

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](http://fisherpaykel.com)

- ⬇ DWG
- ⬇ DXF
- ⬇ First Use (English)
- ⬇ First Use (Canadian French)
- ⬇ First Use (Mexican Spanish)

- ⬇ Installation Guide (English, Canadian French, Mexican Spanish)
- ⬇ Planning Guide - 30" Contemporary (English)
- ⬇ Planning Guide - 30" Contemporary (Canadian French)
- ⬇ Planning Guide - 30" Contemporary (Mexican Spanish)
- ⬇ Revit
- ⬇ Rhino
- ⬇ Right To Repair Declaration (English, Canadian French)
- ⬇ SketchUp

**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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