

30" Series 7 Contemporary Compact Combi-Steam Oven

Series 7 | Contemporary

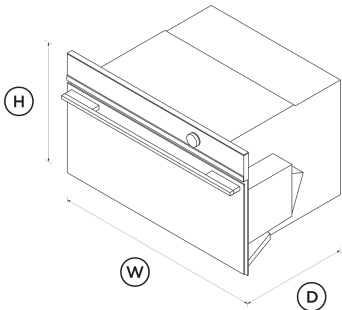


Designed for the home chef, our Combination Steam Oven simplifies the creation of healthy and delicious meals. It pairs seamlessly with companion products like the Vacuum Seal Drawer and Warming Drawer.

- 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
- Easily maintain a spotless oven; Steam Clean lifts stubborn spills for quick wipe-downs

DIMENSIONS

Height	18 "
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.

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 a Vacuum Seal Drawer 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)	
Broil pan	1
Broil rack	1
Catalytic panels	•
Descalc solution	2
Large steam dish	1
Perforated large steam dish	1
Perforated small steam dish	1
Step down wire shelf	1

Telescopic clip-on runners	1	Electronic clock	•	True Aero + Medium steam	•
Wire shelf	1	Electronic oven control	•	Vent bake	•
		Food probe	•		
		Internal Light	•		
		Multi-language display	true	Performance	
Shelf positions	4	Sabbath mode with Star K certification	•	ActiveVent™ system	•
Total capacity	1.9 cu ft	Smart appliance	•	AeroTech™ technology	•
Usable capacity	1.6 cu ft	Soft close doors	•	Automatic rapid pre-heat	•
Water tank capacity	47.3 L	Touch control glass interface	•	Automatic sensor cooking	•
		True convection oven	•	Temperature range	95-445
		Voice control	•		
		Wireless temperature sensor compatible	•		
Cleaning		Functions		Power Requirements	
Acid resistant graphite enamel	•			Amperage	20 A
Descale cycle	•			Supply frequency	60 Hz
Drying cycle	•			Supply voltage	208 - 240 V
Easy to clean interior	•	Aero Broil	•		
Removable oven door	•	Aero™ Bake	•		
Removable shelf runners	•	Air fry	•	Product Dimensions	
Removable water tank	•	Bake	•	Depth	22 1/4 "
Steam clean (oven)	•	Maxi Broil	•	Height	18 "
		Pizza bake	•	Width	29 15/16 "
		Roast	•		
		Slow cook	•		
		Sous vide	•		
		Steam	•	SKU	82643
		Steam clean (oven)	•		
		Steam defrost	•		
		Steam proof	•	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	
		True Aero	•		
		True Aero + High steam	•		
		True Aero + Low steam	•		

Other product downloads available at fisherpaykel.com



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- [↓](#) Installation Guide SP
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- [↓](#) Planning Guide SP - Contemporary 30" Built-in Ovens and Companions
- [↓](#) Revit
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- [↓](#) Right To Repair Declaration (English, French)
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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.