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# Combination Steam Oven, 24", 18 Function

Series 7 | Contemporary

Stainless Steel



Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 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

# **DIMENSIONS**

 Height
 18"

 Width
 23 7/16"

 Depth
 22 1/4"

### **FEATURES & BENEFITS**

#### COMBINATION COOKING

Give every ingredient the respect it deserves with combination steam cooking. Using a fusion of dry convection heat with variable amounts of steam, you can easily retain the delicate texture of ingredients like salmon and snapper, the vitamins and minerals of greens, or the depth of flavor of a perfect cut of meat.

#### MASTERY OF TEMPERATURE

Elevate your meals with the precise temperature and humidity control of steam cooking. Steam cooking has a gentler heat transfer into the food, so you get nutritious and delicious results that are moist and tender on the inside, crisp and flaky on the outside, all with minimal effort.

#### PRESERVE FLAVOR AND NUTRIENTS

Cooking with steam creates dishes that are full of flavor, while preserving all the vitamins, minerals and textures of delicate ingredients, like fish and seafood. With five steam-only cooking functions, including Sous vide, Steam and Steam Proof, you can use steam to create healthier dishes that get the best out of each component on the plate.

#### MULTI-FUNCTION FLEXIBILITY

A truly multiple function oven where both steam-only and convection-only cooking mediums can stand on their own merits. You have the freedom to choose – whether it's dry heat or moist heat, or a combination of the two – each delivering different cooking results. A Wireless Temperature Sensor precisely

monitors cooking in real time, giving you complete control.

#### **DESIGN FREEDOM**

This Contemporary style oven has a stylish black finish with stainless steel contrasts, designed to help you achieve a kitchen aesthetic that suits your design style. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

#### SIZED TO SUIT

This compact 24" Steam Oven can be placed almost anywhere. All Companion products can be installed at a convenient height to suit your kitchen design and preference.

# **SPECIFICATIONS**

	Broil pan		
	Broil rack		
	Chromed shelf runners		
2 sachets, Part 58092	Descale solution		
	Large solid dish		
	Perforated large dish		
	Step down wire shelf		
1 se	Telescopic sliding runners		
	Wire shelf		
	Wired temperature sensor		
	Capacity		
4	Shelf positions		
1.9cu f	Total capacity		
1.61	Usable capacity		

Acid resistant graphite enamel

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Descale cycle	•	Aero Broil	•	Supply voltage	208-240VV
Drying cycle	•	Air fry	•		
Removable oven door	•	Bake	•	Product dimensions	
Removable oven door inner	•	Maxi Broil	•	Depth	22 1/4"
Removable shelf runners	•	Number of functions	18	Height	18"
Removable water tank	•	Pizza bake	•	Width	23 7/16"
Steam clean (oven)	•	Roast	•		
Steam clean (oven)		Slow cook	•	Safety	
		Sous vide	•	ADA compliant	•
Controls		Steam	•	Balanced oven door	•
Adjustable audio and display	•	Steam clean (oven)	•	Control panel key lock	•
Audio feedback	•	Steam defrost	•	CoolTouch door	•
Automatic cooking/minute	•	Steam proof	•	Non-tip shelves	•
Automatic pre-set	•	True Aero	•	Safety thermostat	•
Delay start	•	True Aero + High steam	•		
Electronic clock	•	True Aero + Low steam	•	Warranty	
Electronic oven control	•	True Aero + Medium steam	•	Parts and labor	2 years
Food probe	•	Vent bake	•	r dres drid lasser	2 years
Guided cooking by food types	•				
Halogen lights	•	Performance		SKU	82640
Multi-language display	UK English, US English,	ActiveVent™ system	•		
Sabbath mode	•	AeroTech™ technology	•		
Soft close doors	•	Automatic rapid pre-heat		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 convection oven	•	SteamTechnology			
Turned stainless steel dials	•	Temperature range	95 °F - 445 °F		
Wi-Fi connectivity	•	Whisper quiet cooking	•	currently available. Frisher & Payker Appliances	Ltd 2020
Wireless temperature sensor	•				
Functions		Power requirements			
Aero Bake		Amperage	16.6-19.4A		
Aero bake	-	Supply frequency	60Hz		

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# Other product downloads available at fisherpaykel.com



Service & Warranty



Preliminary Specification Guide Steam Oven



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24 Hours 7 Days a Week Customer Support

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