Combination Steam Oven, 30"

Series 9 | Professional

Stainless Steel



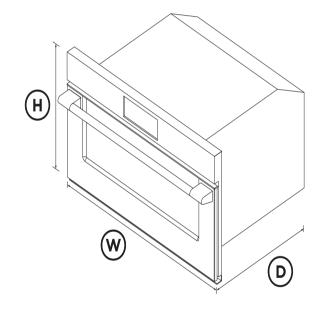
Reduce the need for oils and fats with steam cooking. The Combination Steam Oven's compact size is designed to pair with a Professional-style warming drawer underneath, creating the perfect interpretation of the bold design seen in a commercial kitchen.

- 1.3 cu ft total capacity
- Cooking flexibility with nine oven functions, including five Steam functions, Broil and Convection
- Steam cooking allows you to cook a food in its own juices, to retain nutrients and flavor

 Designed to match aesthetically with Professional-style companion products such as warming drawers, for flexible cooking configurations

DIMENSIONS

Height	18 1/2"
Width	29 13/16″
Depth	20 13/16″



FEATURES & BENEFITS

SIZED TO SUIT

This compact 30" Steam Oven can be placed almost anywhere. It can be installed at a convenient height to suit your kitchen design and preference, with room for a drawer underneath. The bold stainless steel styling is designed to match our Professional-

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style cooking products.

SIMPLE TO USE

An easy to use, intuitive display shows the time and provides useful information about functions along with a refill alert.

EASY CLEANING

Cleaning and care of the Steam Oven is simple. After each use, just wipe the smooth stainless steel interior with a dry cloth.

SAFE AND SOUND

The CoolTouch door is safe to touch from the outside, protecting your hands and the surrounding cabinetry.

EASY INSTALLATION

Plug in and cook straight away. The Steam Oven is easy to install, with no plumbing needed.

HEALTHY EATING

The Steam Oven allows you to cook food in its own juices to retain nutrients and flavor. With nine oven modes, it doesn't just steam, but also has Broil and Fan functions.

SPECIFICATIONS

Accessories	
Baking pan	1
Food probe	1
Perforated large dish	1
Wire shelf	1

Capacity

Shelf positions	3
Total capacity	1.3cu ft

Cleaning

Easy clean stainless steel

QUICK REFERENCE GUIDE > OS30NPX1

Removable water tank	•	Performance	
Steam clean (oven)	•	Broil power	1500W
		SteamTechnology	•
Controls			
Audio feedback	•	Power requirements	
Automatic cooking/minute	•	Amperage	15A
Celsius/Fahrenheit	•	Supply frequency	60Hz
Delay start	•	Supply voltage	120 / 208V - 120 / 240VV
Electronic clock	•		
Electronic oven control	•	Product dimensions	
Food probe	•	Depth	20 13/16′
Guided cooking by food type	•	Height	18 1/2′
Halogen lights	•	Width	29 13/16′
Intuitive touchscreen display	•		
Multi-language display French, Spanisł	n, UK English,	Safety	
Precise electronic temperature	•	ADA compliant	
Recipe and food based	•	Child lock	
		Control panel key lock	
unctions		CoolTouch door	
Broil	•	Safety thermostat	
Convection Broil	•		
Number of functions	9	Warranty	
Ring + broil	•	Parts and labour	2 years
Steam + ring	•		
Steam 100 (100°C / 210°F)	•		
Steam 130 (130°C / 265°F)	•	SKU	8193
Steam assist	•		
Steam clean (oven)	•	The product dimensions and enable	in this page apply to the specific and
True convection	•	The product dimensions and specifications and model. Under our policy of continuous specifications may change at any time. You	improvement, these dimensions and

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currently available. ? Fisher & Paykel Appliances Ltd 2020

Paykel's Customer Care Centre to ensure this page correctly describes the model

Other product downloads available at fisherpaykel.com

- ✓ Guide d'utilisation FR
- Service & Warranty
- ▲ Installation Guide
- Specification Guide Steam Oven
- ▲ Data Sheet Steam Oven
- Planning Guide Professional Triple Stack Install



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