

# 24" COMBI STEAM OVEN















MODEL CODE

MATTEO 700 SERIES

**F7MSCO24MB1**



-  **CREACTIVE COOKING SYSTEM**
-  Steam Cooking
-  True Convection
-  Automatic Cooking
-  Cool Touch Door
-  Multi-level Cooking
-  TFT Display
-  Meat Probe
-  Magnetic Limescale Filter
-  Clean Steam System
-  Air Fry
-  Americans with Disabilities Act †

## DESCRIPTION

The Matteo 700 series 24" combi steam oven combines luxury, versatility, and healthy cooking. With its exclusive matte black finish, this oven not only makes a bold statement but also offers steam, convection, and combination cooking. With multiple preset functions, it provides one of the healthiest ways to cook, making meals nutritious and effortless. Whether baking, broiling, or steaming, the oven's combination modes perform like a full-featured oven with true convection. Elevate your cooking with this must-have oven, perfect for style, health, and convenience in the kitchen.

## FEATURES

- 3-in-1 Oven (Steam, Convection, Combi)
- 10 Functions
- Automatic Cooking
- Pre-selected and Customizable Recipes
- Stainless Interior with Broiler
- Steam Generator
- Steam Recovery Cycle
- TFT Display with Touch Controls
- Quick Access Menu
- Dual Keypad
- Magnetic Limescale Filter
- Meat Probe

## FUNCTIONS

- |                    |             |
|--------------------|-------------|
| True Convection    | Poultry     |
| Convection Roast   | Meat        |
| Convection Broil   | Fish        |
| Broil              | Vegetables  |
| Air Fry            | Desserts    |
| Steam Cook         | Bread/Pizza |
| Steam Reheat       |             |
| Steam Convection   |             |
| Steam Clean        |             |
| Clean Steam System |             |

## INCLUDED ACCESSORIES

- |          |                         |
|----------|-------------------------|
| 12105360 | 1 Micro-perforated Pan  |
| 12105400 | 1 Stainless Steel Cover |
| 12105500 | 1 Stainless Steel Tray  |
| 12200600 | 1 Flat Rack             |
| 12382440 | Water Tank              |
| 12541020 | Meat Probe              |

† To achieve full ADA compliance, please consult the current ADA requirements for product installation instructions.

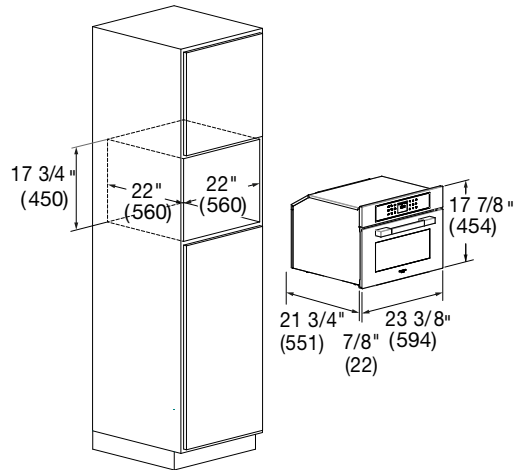
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| MODEL CODE                              | 24" COMBI STEAM OVEN<br>F7MSCO24MB1                                |         |
|---|--|---------|
| <b>GENERAL DETAILS</b>                  |  |         |
| Finish                                  | Matte Black  |         |
| Control Type                            | Dual Touch Electronic Keypads                                      |         |
| Display                                 | 3.5" TFT   |         |
| Language                                | English (USA) / English (UK) / French / Spanish / Italian / German |         |
| <b>FEATURES</b>                         |  |         |
| Oven Type                               | Combi Steam Oven   |         |
| Oven Cavity                             | Stainless Steel  |         |
| Door Glass                              | Cool Touch   |         |
| Rack Positions                          | 3  |         |
| Interior Light                          | 1 x 20 W Halogen   |         |
| <b>CAPACITY</b>                         |  |         |
| Volume, cu. ft. (L)                     | 1.41   | (39.9)  |
| Useable Width, in. (mm)                 | 16-9/16  | (420)   |
| Useable Height, in. (mm)                | 9-5/8  | (244)   |
| Useable Depth, in. (mm)                 | 15-1/4   | (387)   |
| <b>DIMENSIONS / WEIGHT</b>              |  |         |
| Product Width, in. (mm)                 | 23-3/8   | (594)   |
| Product Height, in. (mm)                | 17-7/8   | (454)   |
| Product Depth, in. (mm)                 | 21-5/8   | (551)   |
| Cutout Width, in. (mm)                  | 22   | (560)   |
| Cutout Height (min), in. (mm)           | 17-3/4   | (450)   |
| Cutout Depth (min), in. (mm)            | 22   | (560)   |
| Net Weight, lbs. (kg)                   | 106  | (48)    |
| <b>POWER / RATINGS</b>                  |  |         |
| Broil Upper Heating Element             | 1500 W   | (240 V) |
| Convection Element                      | 2300 W   | (240 V) |
| Steamer                                 | 1500 W   | (240 V) |
| Lower Element                           | 300 W  | (240 V) |
| Supply voltage, V/Hz                    | 208/240 V / 60 Hz  |         |
| kW / Amps rating at 120-240 V, 60 Hz    | 3.3 kW - 13.7 A  |         |
| kW / Amps rating at 120-208 V, 60 Hz    | 2.48 kW - 11.9 A   |         |
| Power Cable                             | 4-Wire Conduit – Hardwire Connection                               |         |
| Power Cable Length, in. (mm)            | 56   | (1422)  |
| <b>INSTRUCTIONS FOR USE</b>             |  |         |
| Use & Care Manual / Installation Manual | English / French / Spanish   |         |