# 24" COMBI STEAM OVEN

MODEL CODE

# F7MSCO24S1

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MATTEO 700 SERIES

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**FULGOR** 

MATTEO 700 SERIES





## 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 Frv



Fingerprint-resistant Stainless Steel



Americans with Disabilities Act †

## DESCRIPTION

The Matteo 700 series 24" combi steam oven combines luxury, versatility, and healthy cooking. Finished in fingerprint-resistant stainless steel, this oven not only looks stunning 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

#### **FUNCTIONS**

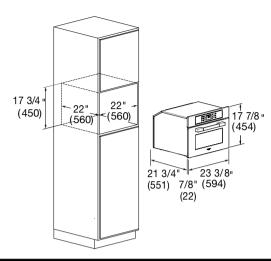
True Convection Poultry
Convection Roast Meat
Convection Broil Fish
Broil Vegetables
Air Fry Desserts
Steam Cook Bread/Pizza

Steam Cook
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	





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GENERAL DETAILS		
Finish	Stainless Steel	
Control Type	Dual Touch Electronic Keypads	
Display	3.5" TFT	
Language	English (USA) / English (UK) / French / Spanish / Italian / German	
FEATURES		
Oven Type	Combi Steam Oven	
Oven Cavity	Stainless Steel	
Door Glass	Cool Touch	
Rack Positions	3	
Interior Light	1 x 20 W Halogen	
CAPACITY		
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)
DIMENSIONS / WEIGHT		
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)
POWER / RATINGS		
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 Lenght, in. (mm)	56 (1422)	
INSTRUCTIONS FOR USE		
Use & Care Manual / Installation Manual	English / French / Spanish	

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

Meat Probe

Magnetic Limescale Filter

VERSION 1.0