

30" COMBI STEAM OVEN



MATTEO 700 SERIES

MODEL CODE

F7MSCO30S1



CREACTIVE COOKING SYSTEM



Steam Cooking



True Convection



Automatic Cooking



Cool Touch Door



Multi-level Cooking



TFT Display



Air Fry



Fingerprint-resistant Stainless Steel



Clean Steam System



Meat Probe



Magnetic Limescale Filter



Americans with Disabilities Act †

DESCRIPTION

The Matteo 700 series 30" 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
Magnetic Limescale Filter
Meat Probe

FUNCTIONS

True Convection
Convection Roast
Convection Broil
Broil
Air Fry
Steam Cook
Steam Reheat
Steam Convection
Steam Clean
Clean Steam System

Poultry
Meat
Fish
Vegetables
Desserts
Bread/Pizza

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.

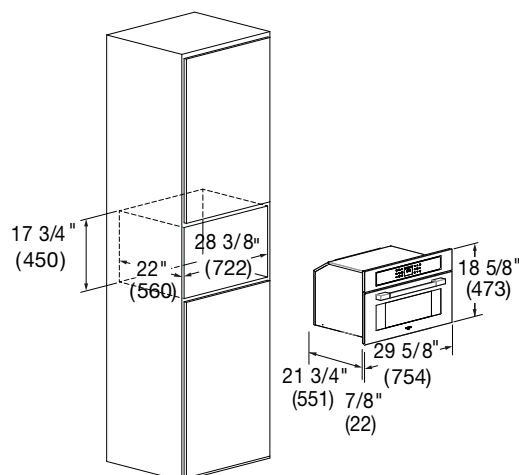
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MODEL CODE	30" COMBI STEAM OVEN F7MSCO30S1		
GENERAL DETAILS			
Finish	Stainless Steel		
Control Type	Dual Touch Electronic Keypads		
Display	3.5" TFT		
Language	English (USA) / English (UK) / French / Spanish / Italian / German		
FEATURES			
Oven 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)	29-5/8	(754)	
Product Height, in. (mm)	18-5/8	(473)	
Product Depth, in. (mm)	21-3/4	(551)	
Cutout Width, in. (mm)	28-3/8	(722)	
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 Length, in. (mm)	56	(1422)	
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		