



Great bakes and easy cleaning

In addition to all your standard oven functions, the PlusSteam button in this SteamBake oven adds steam at the beginning of the baking process. The steam cooking allows dough to develop a crispy, tasty crust and a soft centre. In addition to baking crispy and tasty breads, muffins and pies - your roasted chicken, grilled spare

Product Benefits & Features

Add steam for better baking

In addition to all your standard oven functions, the PlusSteam button in this SteamBake oven adds steam at the beginning of the baking process. The steam cooking keeps the dough moist on the surface to create a golden color and tasty crust, while the heart stays soft and tender.



Perfect results with the Food Sensor

Thanks to the Food Sensor of this oven you can measure the core temperature from the center of your dish during the cooking process. So you get the perfect results everytime.



Make cleaning effortless with pyrolytic cleaning

With one touch of the Pyrolytic cleaning function, dirt, grease and food residue in the oven is converted into ash that you can easily wipe off with a damp cloth.



Effortless control. EXPLORE LED Display with Touch buttons

Explore a new way to experience your oven with the responsive EXPLORE LED Display with touch buttons. The vibrant interface gives you quick access and dynamic control of cooking time, temperature, and other features.

Cooked evenly everywhere

With this oven, using energy efficiently also means cooking efficiently. It has a new convection system called SurroundCook, which ensures hot air circulates evenly throughout the oven cavity. The result is that the oven heats up faster and cooking temperatures can be reduced by



- Isofront® Plus Quadruple Glazed Door
- Fan Controlled Defrosting
- LED Digital Display
- Retractable Controls
- Food Probe
- Auto safety switch off and child lock
- Electronic Touch Controls
- Cooling Fan

Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Energy efficiency index EEI	81.2
Energy Rating	A+	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	1.09
Built-in Dimensions (mm) (HxWxD)	590x560x550	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.69
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Frozen foods, Grilling, Moist fan baking, Pizza setting, Steam bake, True fan cooking, Turbo grilling	Power (w)	40
Connectivity	No	Oven Energy Source	Electrical
Total Electricity Loading (W)	3300	Product Type	Built-in Electric Oven
Steam Category	Direct Steam	Noise (dB)	48
Timer Type	Electronic display with clock, minute minder, cooking duration and delay start.	Gross Weight (Kg)	35.5
Main Oven - Internal Capacity (L)	71	Net Weight (Kg)	34.5
Cleaning	Pyrolytic Self Clean	Main Oven - Trays Included	1 Dripping pan grey enamel
Dimensions (mm) (HxWxD)	594x595x567	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Oven knob type	Pop in / Pop out flat with metal caps horizontal brushing	Main Oven - Shelf Support	Chromed;Grid Runners Easy Entry
Max Power Grill - Top Oven (W)	2300	Plug or Hardwired	Hardwired connection only
Max power oven - Top Oven	3300	Door surface temperature maximum in K - Top Oven	20
Temperature Range	30°C - 300°C	Cavity Coating	Grey Enamel
Largest Surface area	1418	Nø of cavities	1
Interior Light	1, Top halogen	PNC	944 188 732
		Bar Code	7332543844906
		Voltage (V)	240
		Required Fuse (A)	16
		Product Number (PNC)	K - Customer Specific KRT

