



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. In addition to



- 71 Litre oven capacity
- Heat activated catalytic cleaning
- Fan controlled defrosting
- LED digital display
- Base heat finishing
- Food probe
- Auto safety switch off and child lock



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.

Heat activated catalytic cleaning

The catalytic lining absorbs the grease from cooking and is activated by regular heating to 220°C. The grease residue is oxidised leaving the catalytic surface clean.



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 up to 20%, saving you both time and energy

Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Second Oven Conventional Mode - Energy consumption per cycle (Kwh)	N/A
Main Oven - Internal Capacity (L)	71	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.69
Cleaning	Catalytic	Second Oven Fan Mode - Energy consumption per cycle (Kwh)	N/A
Plug or Hardwired	Hardwired connection only	Second Oven - Shelves Included	N/A
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Frozen foods, Grilling, Moist fan baking, Pizza setting, Steam bake, True fan cooking, Turbo grilling	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
ProdPartCode	E - Generic Partner All	Second Oven - Trays Included	N/A
Dimensions (mm) (HxWxD)	594x595x567	Main Oven - Trays Included	1 Dripping pan grey enamel
Built-in Dimensions (mm) (HxWxD)	590x560x550	Main Oven - Number of Shelf Positions	5
Total Electricity Loading (W)	3300	Second Oven - Number of Shelf Positions	0
Voltage (V)	240	Main Oven - Shelf Support	Chromed, Pyrolytic Safe Screwed In
Required Fuse (A)	16	Second Oven - Shelf Support	N/A
Series	6000		
Frequency (Hz)	50		
Temperature Range	30°C - 300°C		
Maximum Microwave Output (W)	N/A		
Timer Type	LUX		
Noise (dB)	47		
Energy Rating	A+		
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	1.09		

