



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

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Product Benefits & Features

Add steam for better baking

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- 71 litre oven capacity
- Isofront® Plus quadruple glazed door
- 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.

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.



Absolute accuracy, every time

The clean glass display with touch buttons gives you even more control over your cooking. The timer is activated by entering start/stop through the LCD screen. Meaning you can expect absolute accuracy - even if you momentarily step away from your oven.

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

Type of timer min.	HEXAGON	Energy consumption per EU standard cycle	0
Functions	Bottom heat, Conventional/Traditional cooking, Defrost, Fast heat up, Grilling, Moist fan baking, Pizza setting, Pyrolysis, True fan cooking, True fan cooking PLUS, Turbo grilling	Energy consumption, hot air, kWh/cycle	0.69
Cavity coating	Grey Enamel	Main Colour	Stainless Steel with antifingerprint coating
Plug	No	Top oven number of shelves	No
Cavity Size (L)	71	Bottom oven shelves	2
Dimensions (mm) (HxWxD)	594x595x567		
Dimensions (Built-in, mm)	590x560x550		
Cleaning	Pyrolytic		
Total electricity loading, W	3200		
Voltage (V)	240		
Required Fuse	16		
Frequency (Hz)	50		
Temperature range	30°C - 300°C		
Maximum Microwave output (W)	0		
Largest Surface area	1418		
Noise	48		
Energy class	A+		
Energy consumption, conventional mode, kWh per cycle	1.09		
ProdPartCode	S - Customer Specific ERT		

