

Built-In Steam Oven

This steam oven features a sleek, built-in design with a user-friendly digital interface. It offers multiple cooking modes, precise temperature control, and safety features.



ADDITIONAL IMAGES



Overview

Professional Combi Steam Oven

This 60cm built-in combi steam oven offers a spacious 73L capacity, making it an ideal choice for high-volume cooking environments. It features advanced pure steam technology with precise 1°C temperature adjustments and a wide operating range of 30-230°C. With 23 specialized programs and 132 auto recipes, this appliance provides the versatility and control required for professional-grade culinary results.

Performance & Capacity

Energy Efficiency Class

A+

Oven Volume	73 L
Connected Load	3400 W

Steam Features

Water Tank Capacity	1.3 L
Max Steam Duration	80 min
Steam Temperature Range	30-100°C

Cooking Technology

Cooking Programs

23 programs
Total Programs

132 recipes
Auto Recipes

Operating Temperature	30-230°C
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Design & Build

Door Construction	Quadruple glazed with one heat deflector
Door Mechanism	Soft Close
Rack Levels	5 levels
Telescopic Levels	1 levels

Control Interface

Control Panel	Full Color TFT
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