

Steam Assist Pyrolytic Oven

This built-in pyrolytic oven features steam assist functionality and multiple cooking modes. The pyrolytic self-cleaning function simplifies maintenance by burning off food residue at high temperatures.



ADDITIONAL IMAGES



Overview

Professional Steam-Assisted Cooking

This 60cm high-performance oven combines advanced steam-assist technology with a spacious 70L capacity to deliver professional cooking results. Designed for modern kitchens, it features a versatile 11-program interface including dedicated steam modes for superior baking and roasting. With energy-efficient operation and a high-temperature pyrolytic self-cleaning system, this appliance ensures both culinary excellence and effortless maintenance.

Performance & Capacity

Connected Load

3300 W

Power Consumption

Oven Volume	70 L
Temperature Range	30 - 275°C

Cooking Features

Cooking Programs

- 11 Total Programs
- 3 Dedicated Steam Programs

Shelf Levels	5 levels (including 2 partial telescopic levels)
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Design & Safety

Energy Efficiency

A+

Door Construction

Quadruple Glazed, Soft Close, Heat Deflector

Maintenance

Cleaning System

Pyrolytic