



#### 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



- 72 Litre oven capacity
- Isofront® plus triple glazed door
- Fan controlled defrosting
- LED digital display
- Base heat finishing
- Auto safety switch off and child lock

##### 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 up to 20%, saving you both time and energy

##### Cook more at the same time and still get a perfect result

The additional heating ring in our oven ensures your dishes are evenly cooked – even when loaded with up to three trays – for corner to corner deliciousness. Sure to make each portion as perfect as the last.

#### 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)	72	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.69
Cleaning	Pyrolytic Self Clean	Second Oven Fan Mode - Energy consumption per cycle (Kwh)	N/A
Plug or Hardwired	Hardwired connection only	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Functions (Main Oven)	Bottom heat, Conventional/Traditional cooking, Frozen foods, Grilling, Turbo grilling, Steam bake, Moist fan baking, Pizza setting, True fan cooking	Main Oven - Trays Included	1 Dripping pan grey enamel
ProdPartCode	B - Open All	Main Oven - Number of Shelf Positions	5
Dimensions (mm) (HxWxD)	594x594x568	Main Oven - Shelf Support	Pyrolytic Safe Screwed In
Built-in Dimensions (mm) (HxWxD)	600x560x550		
Total Electricity Loading (W)	3490		
Voltage (V)	220-240		
Required Fuse (A)	16		
Series	6000		
Frequency (Hz)	50-60		
Cord Length (m)	0		
Temperature Range	30°C - 300°C		
Timer Type	LUX		
Noise (dB)	44		
Energy Rating	A+		
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	0.93		

