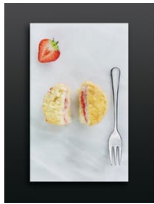


Always get succulent and juicy results

Your dishes are lip-smackingly brought to the next level by the 7000 SteamCrisp® Oven. It easily adds steam to usual oven heat, so that your roast come out succulent, vegetables stay juicy, and they all come out crispy.

Product Benefits & Features



Steam. Your new standard for flavour

Take your dishes to the next level with the SteamCrisp oven. How? Traditional oven heat is enhanced by the introduction of steam. So not only do you get crisp and golden the outside, but thanks to the gentle flavour preserving nature of steam food is juicy, succulent and consistently tasty on the

- 71 Litre oven capacity
- Inclined FloodLight™ focuses 100% on the food
- Fan controlled defrosting
- LED digital display
- Base heat finishing
- Food probe
- Auto safety switch off and child lock
- Electronic Touch Controls



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.



Cook to taste, every time

By precisely measuring the core temperature of your food, the Food Sensor lets you know when your rare, medium or well done meat is ready. As well as cooking fish and vegetables just the way you like them.

Intuitive oven cooking. With the EXCite Touch Display

The EXCite Touch Display provides access to a wide variety of oven functions to suit every dish. It also makes it easy to adjust oven temperature and timings. And gives you direct feedback, and highlights the most important information.

Fast heat-up time, to get you cooking quickly

Superior and quick cooking results - this oven heats up fast, giving you more time to enjoy the meal with your family and friends.

Product Specification

Main Colour	Stainless Steel with antifingerprint coating	Noise (dB)	48
Main Oven - Internal Capacity (L)	71	Energy Rating	A++
Cleaning	Pyrolytic Self Clean	Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	1.09
Plug or Hardwired	Hardwired connection only	Second Oven Conventional Mode - Energy consumption per cycle (Kwh)	N/A
Functions (Main Oven)	Au Gratin, Bottom heat, Bread baking, Conventional/Traditional cooking, Defrost, Dough proving, Drying, Frozen foods, Grilling, Humidity Low, Keep warm, Moist fan baking, Pizza setting, Plate warming, Preserving, Slow Cooking, Steam regenerating, True fan cooking, Turbo grilling	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.52
ProdPartCode	K - Customer Specific KRT	Second Oven Fan Mode - Energy consumption per cycle (Kwh)	N/A
Dimensions (mm) (HxWxD)	594x595x567	Second Oven - Shelves Included	N/A
Built-in Dimensions (mm) (HxWxD)	590x560x550	Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
Total Electricity Loading (W)	3500	Second Oven - Trays Included	N/A
Voltage (V)	240	Main Oven - Trays Included	1 Cake tray grey enamel, 1 Dripping pan grey enamel
Required Fuse (A)	16	Main Oven - Number of Shelf Positions	5
Series	7000	Second Oven - Number of Shelf Positions	0
Frequency (Hz)	50	Main Oven - Shelf Support	Chromed, Pyrolytic Safe Screwed In
Temperature Range	30°C - 300°C	Second Oven - Shelf Support	N/A
Maximum Microwave Output (W)	N/A		
Timer Type	PUX		
Water Tank Capacity (ml)	950		

