



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 inside.

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Product Benefits & Features



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- 72 litre oven capacity
- Isofront® plus triple glazed door
- Fan controlled defrosting
- Steam cooking
- LED digital display
- Conventional cooking
- Base heat finishing
- Food probe
- Auto safety switch off and child lock
- 'A' energy class



Perfect results with the Food Sensor

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 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.

Pre-heat quicker. With Fast Heat Up

Make more of your time with the Fast Heat Up setting, pre-heating the oven 40% quicker than conventional models. Enjoy minimal waiting before beginning a bake, for great results on your schedule.

Product Specification

Cleaning	Pyrolytic
Cavity coating	Grey Enamel
Dimensions (mm) (HxWxD)	594x596x568
Dimensions	600x560x550
Total electricity loading, W	3390
Voltage	220-240
Required Fuse	16
Frequency	50/60
Cord Length	1.6
Temperature range	30°C - 300°C
Cavity size	72
Largest Surface area	1424
Noise	44
Energy class	A+
Energy consumption, conventional mode, kWh per cycle	0.93
Energy consumption per EU standard cycle	0
ProdPartCode	E - Generic Partner All
Colour	Stainless Steel with antifingerprint coating