

BSE892330M Built-in Oven



MASTER EVEN THE MOST COMPLEX FLAVOURS

Every meal should be an experience. With that in mind we created the SteamPro oven. It has three cooking modes - heat, steam and a combination of both. In the combination mode it will calculate exactly the right combination of heat and steam automatically.



Restaurant-quality results at home

Professional chefs have long turned to 'sous vide' cooking to achieve perfect, consistent results. SousVide brings restaurant-quality technology into your own home, allowing you to create dishes that exceed your expectations.



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.

More Benefits :

- The Humidity sensor automatically uses right amount of steam for perfect results
- An intuitive rotary Command Wheel that responds immediately to touch for full and instant control over your cooking
- The Soft Closing Door system ensures a smooth and soundless door closing

Features :

- Electronic touch controls
- 70 litre oven capacity
- Inclined FloodLight™ focuses 100% on the food
- Isofront® Plus quadruple glazed door
- Fan controlled defrosting
- LED digital display
- Base heat finishing
- Food probe

Technical Specs :

- Cleaning : Steam
- Cavity coating : Grey Enamel; Stainless steel fan cover
- Dimensions (mm) (HxWxD) : 594x595x567
- Dimensions : 590x560x550
- Total electricity loading, W : 3500
- Voltage : 240
- Required Fuse : 16
- Frequency : 50
- Temperature range : 30°C - 230°C
- Maximum Microwave output (W) : 0
- Water Tank Capacity : 950 ml
- Volume usable, l : 70
- Largest Surface area : 1424
- Noise : 53
- Energy class : A++
- Energy consumption, conventional mode, kWh per cycle : 0.89
- Energy consumption per EU standard cycle : 0
- Product Partner Code : E - Generic Partner All
- Colour : Stainless Steel with antifingerprint coating

Product Description :

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