60cm Dark stainless steel 16 multifunction oven with SteamBake, pyrolytic cleaning, TFT touchscreen and Smart Food Probe.

Product Details

FEATURES

SteamBake
Add SteamBake to your repertoire to enjoy fluffy, yet crisp home-baked goodies.

Colour TFT display

Food probe

Pyrolytic self-cleaning oven

FullFlex Telescopic Runners

SoftMove

Easy glide side racks

Quadruple glazed oven doors

80L gross capacity oven

BENEFITS

NEXT-LEVEL BAKING WITH STEAM
With SteamBake, you can create bakery-style bread in your own home. The added steam allows dough to rise more effectively than conventional heating. The steam helps to create an exquisitely soft centre, while the combination of hot air delivers deliciously glossy crusts.

PRECISE COOKING, GREAT RESULTS
Whether you're broiling beef or roasting chicken, the food probe helps you to achieve delicious results, time after time. By monitoring the core temperature of the food during the cooking process, your meats will be cooked to their succulent best. The precise sensor will even let you know when your dishes have been cooked to the desired temperature and automatically stop the process to prevent food from drying out.

ACCESS ALL AREAS WITH EASE
Telescopic runners make it easy for you to slide trays in and out of the oven. This provides safe, effortless access, making it easier to baste during cooking or check on how a dish is coming along. The runners also make light work of lifting and removing hot trays or heavy dishes.

NO NEED FOR ELBOW GREASE
High temperature pyrolytic cleaning burns away oven grease and grime for easy cleaning, without any need for water or chemicals. Simply set the pyro program and wipe the oven clean afterwards. The oven door is also quadruple-glazed to reduce the temperature of the door during cleaning.

PROGRAM FOR PERFECTION

Select from a large range of programs, input the weight or insert the food probe, and let the oven do the rest. Whether you're cooking roast potatoes with crispy skins, tender steaks, succulent roast chicken, or pizza for a crowd, the oven will adjust the cooking function, time and temperature to deliver the best possible results, adding steam whenever necessary.

GENTLY OPENS. QUIETLY CLOSES.

The SoftMove door allows for an efficient and pleasant interaction with your oven. The door will maintain an angled open position if needed and will close softly and quietly with a gentle push.

Specifications

PRODUCT PROFILE

Domestic warranty details (yrs)	2
Type of Oven	single pyrolytic oven
Oven fuel	electric
Materials/Colour	black,Dark stainless steel
Controls of Oven	TFT touchscreen
Cooling fan	Yes

DIMENSIONS

PRODUCT DIMENSION

Total height (mm)	597
Total width (mm)	596
Total depth (mm)	572

FLUSH FIT CUT OUT

Flush fit cut out height (mm)	600
Flush fit cut out width (mm)	600
Flush fit cut out depth (mm)	581

MAIN OVEN

Gross capacity litres	80
Useable capacity litres	72
Oven function	multifunction
Number of functions	16

MAIN OVEN

Oven Functions	fan cooking,fan assist bake,traditional bake,roast,pizza,pastry,cook from frozen,full grill,grill,fan grill,keep warm,defrost,dough proving,slow cooking,pyro clean ,SteamBake
Oven liner	pyrolux high temperature enamel
Timer functions	acoustic signal,duration,minute minder,Countdown,End time,Delayed start,Time of day

ELECTRICAL CONNECTION

Connected load KW	3.1
Maximum current rating (amps)	12.9
Type of connection	hardwired

OTHER FEATURES

Pyrolytic functions	3
Type of Pyrolytic functions	pyrolytic light clean,pyrolytic medium clean,pyrolytic heavy clean
Door	removable door,removable inner glass panes,Soft close
Timer	Fully programmable touch control timer
Lights	2
Light wattage	25
Light position	side and rear
Telescopic runners	one

OTHER FEATURES

Shelf support	Easy glide side racks
Number of shelves	2
Safety features	child button lock
Closed door grilling	Yes
Fold down grill element	Yes
Included accessories	grill/oven pan,Smart food probe,telescopic runner x 1,baking tray,side racks,2 x wire shelves,pan carrier
Layers of glass in door	4
Number of shelf positions	5
Food probe	Yes

SHIPPING

Shipping Volume (m3)	0.283
Shipping Weight (Kg)	43.5
Pack Dimensions Height (mm)	665
Pack Dimension Width (mm)	635

SHIPPING

Pack Dimension Depth (mm)	670

Terms and Conditions

IMPORTANT

This is a guide of product dimensions only. For complete installation instructions, refer to the manual provided with product.

PRODUCT INFORMATION

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