

60cm Dark stainless steel 17 multifunction oven with SteamBake, pyrolytic cleaning, pyro proof runners, AirFryPlus, TFT touchscreen and Smart Food Probe.



Product Details

FEATURES

SteamBake

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

AirFryPlus (+Steam)

AirFry +Steam for crispy and juicy results

Colour TFT display**Smart Food Probe****Pyrolytic self-cleaning oven****PyroProof runners****SoftMove****Easy glide side racks****Quadruple glazed oven doors****80 litre gross oven capacity**

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.

DELICIOUS FRYING WITH MINIMAL OIL

The mesh design of the Air Fry Plus tray allows super-heated air to crisp the surface of food to deliver a mouth-watering fried taste and texture with little to no oil. Steam is added during the cooking process to help retain moisture inside the food, whilst the outside becomes deliciously crisp and golden.

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.

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.

PYRO-PROOF RACKS & RUNNERS

For easy cleaning, the pyro-proof side racks and double action telescopic runners do not need to be removed when you select a pyrolytic oven cleaning program, simply remove the trays and shelves and clean away.

Specifications

PRODUCT PROFILE

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

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

PRODUCT DIMENSION

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

Gross capacity litres	80
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Useable capacity litres	72
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Oven function	multifunction
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Number of functions	17
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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 , AirFryPlus, SteamBake
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Oven liner	pyrolux high temperature enamel
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Timer functions	acoustic signal, duration, minute minder, Countdown, End time, Delayed start, Time of day
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SECOND OVEN OR GRILL

Cleaning	pyrolytic
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ELECTRICAL CONNECTION

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

Pyrolytic functions	3
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Type of Pyrolytic functions	pyrolytic light clean, pyrolytic medium clean, pyrolytic heavy clean
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SHIPPING

Shipping Volume (m3)	0.283
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Shipping Weight (Kg)	60.5
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Pack Dimensions Height (mm)	665
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OTHER FEATURES

Door	removable door,removable inner glass panes,Soft close
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Timer	Fully programmable touch control timer
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Lights	3
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Light wattage	25
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Light position	side and rear
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Telescopic runners	one
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Shelf support	Easy glide side racks
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Number of shelves	2
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Safety features	child button lock
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Closed door grilling	Yes
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Fold down grill element	Yes
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Included accessories	grill/oven pan,cast baking dish,Smart food probe,baking tray,AirFry tray,2 x wire shelves,1 x side racks, pyro proof,pan carrier,1 x telescopic runners, pyro proof
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Layers of glass in door	4
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Number of shelf positions	5
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SHIPPING

Pack Dimension Width (mm)	635
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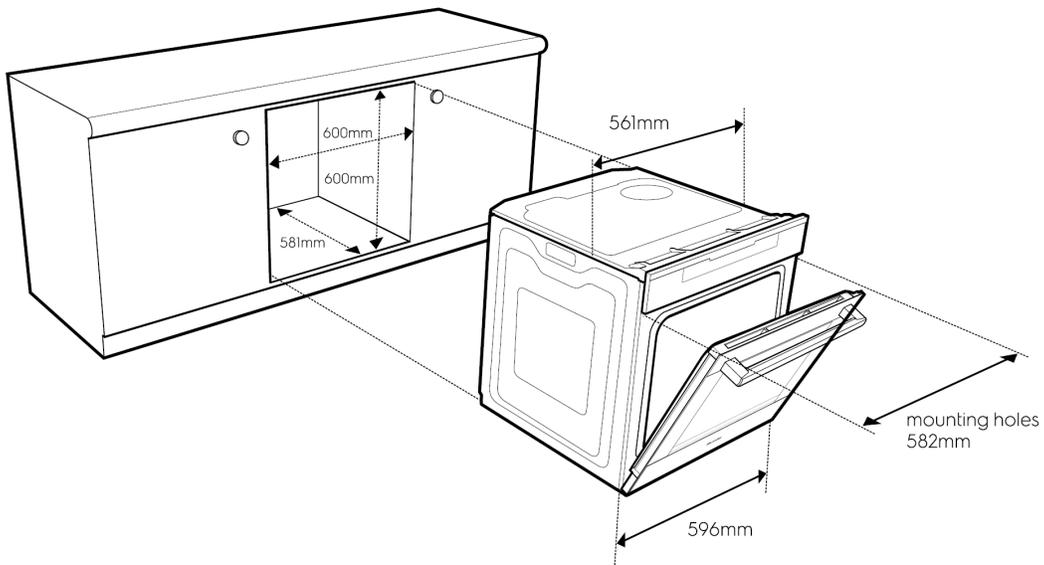
Pack Dimension Depth (mm)	670
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OTHER FEATURES

Food probe	Yes
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Dimensions

Model:
EVEP616DSE



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IMPORTANT

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

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