

## Steam oven

Ovens and Coordinated Products

Code: 5103 180



### COOKING PROGRAMS

steam cooking

Indicated not only for cooking vegetables, but also meat, rice and other foods, generally using glass cooking or using vacuum technology. keep all the properties of food.

Thawing

It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature.

### DETAILS

Coloring

White

Material

Glass

Supply

220-240V - 50Hz

Dimensions

60x46 cm

Number of door glasses

2 glasses

Programming Intuitive electronic programming

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Type of cooling Tangential ventilation

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Safety Door Lock

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Plug Schuko

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Oven type Steam oven

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Type of commands Touch Control

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Volume 35Lt

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## EQUIPMENT

1 x Stainless steel perforated  
baking pan 9401 555  
1 x Stainless steel baking tray  
9401 554  
1 x Stainless steel grill 9401 196

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## FEATURES

Full glass door The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.

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Self cooking An intuitive and advanced programming system that allows to recall a wide set of preset recipes and to memorize exclusive ones.

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## GALLERY



## EQUIPMENT



Stainless steel perforated baking pan



Stainless steel baking tray



Stainless steel grill