

Steam oven

Ovens and Coordinated Products

Code: 5103 680



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

Type of cooling Tangential ventilation

Safety Door Lock

Plug Shuko

Oven type Steam oven

Type of commands Touch Control

Volume 35Lt

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

FEATURES

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

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

Stop-sol glass finish The special screening and mirroring treatment of external glass gives the oven an elegant and modern aesthetic. The oven remains dark when not in use, once the illumination is switched on the inside is perfectly visible.

GALLERY



EQUIPMENT



Stainless steel perforated baking pan



Stainless steel baking tray



Stainless steel grill