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Combination Steam Oven, 60cm, 23 Function

Series 9 | Contemporary

Black Glass



Designed to be the cornerstone of any kitchen solution, our Combination Steam Oven is engineered for the home chef. In compact size, this oven can be placed almost anywhere.

- 23 oven functions including Steam, Sous Vide, Air Fry and Crisp Regenerate
- With steam cooking, convection cooking, or a combination of both
- Pair with our Vacuum Seal Drawer companion product for effortless Sous Vide preparation

 Guided touchscreen cooking makes it simple to cook by food, function or recipe

DIMENSIONS

Height	458mm
Width	597mm
Depth	565mm

FEATURES & BENEFITS

COMBINATION COOKING

Give every ingredient the respect it deserves with combination steam cooking. Using a fusion of dry convection heat with variable amounts of steam, you can easily retain the delicate texture of ingredients like salmon and snapper, the vitamins and minerals of greens, or the depth of flavour of a perfect cut of meat.

MASTERY OF TEMPERATURE

Elevate your meals with the precise temperature and humidity control of steam cooking. Steam cooking has a gentler heat transfer into the food, so you get nutritious and delicious results that are moist and tender on the inside, crisp and flaky on the outside, all with minimal effort.

PRESERVE FLAVOUR AND NUTRIENTS

Cooking with steam creates dishes that are full of flavour, while preserving all the vitamins, minerals and textures of delicate ingredients, like fish and seafood. With five steam-only cooking functions, including Sous vide, Steam and Steam Proof, you can use steam to create healthier dishes that get the best out of each component on the plate.

MULTI-FUNCTION FLEXIBILITY

A truly multiple function oven where both steam-only and convection-only cooking mediums can stand on their own merits.

You have the freedom to choose - whether it's dry heat or moist heat, or a combination of the two - each delivering different cooking results. A Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

DESIGN FREEDOM

With a reflective black glass finish, this Contemporary style oven is well-suited to a variety of kitchen designs. It's distinctive and timeless, whether on its own or part of a matching appliance set. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

COOK WITH CONFIDENCE

Using the intuitive touchscreen interface, you can cook with a favourite method, a hero ingredient, or a go-to cooking function or recipe. Your oven will guide you through steps, or change temperature and heat type automatically, depending on your selection.

REHEAT AND RESTORE

Give your leftovers a new life by reheating foods with steam, which regenerates moisture levels so meals come out fresh and delicious. Use Steam Regenerate to reheat meals such as roast and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

SPECIFICATIONS

Accessories (included) Chromed shelf runners Descale solution 2 sachets, Part 580925 Flat brushed baking tray 1 Full extension telescopic 1 Grill rack 1 set Large solid dish Perforated large dish 1 Roasting dish 1

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Wireless temperature sensor In Procise descronic temperature O Kenglish, US English, US English, Steam regenerate 1 Capacity Frecise electronic temperature 1 Vont bale 1 Sheft positions 4 Soft open and close door 2 Performance Total capacity 55L Turned strainless steel clidis 3 Activativemin systim 1 Whater lank capacity 15L Wirle camerature sensor 4 Activativemin systim 1 Valar lank capacity 15L Wirle camerature sensor 4 Activative min systim 1 Valar lank capacity 15L Wirless temperature sensor 4 Activative min systim 1 Cleaning 15L Wirless temperature sensor 4 Activative min systim 1 Cleaning 15L Wirless temperature sensor 2 Activative min systim 1 Cleaning 15L Wirless temperature sensor 2 Activative min systim 1 Cleaning 15L Wirless temperature sensor 2 Activations	Wire shelf	1	Intuitive touchscreen display	•	Steam proof	•
Capacity Sabbath mode Warm 1 1 5 March 6 March 7 March 6 March 7 Marc	Wireless temperature sensor	1	Multi-language display	UK English, US English,	Steam regenerate	•
Shelf positions 4 Soft open and close door - Performance Total capacity 58L Turned stainless steel dials • Performance Usable capacity 45L Wi-Floornectivity • Active/eni* system • Water tank capacity 1.5L Wireless temperature sensor • Active eni* system • Cleaning Functions Grill power 3000W Acid restaint graphite enamel • Air fry • SteamTechnology • Acid restaint graphite enamel • Air fry • SteamTechnology • Descable cycle • Bake • Temperature range 35°C - 230°C Drying cycle • Classic bake • Temperature range 35°C - 230°C Removable oven door • Classic bake • Power requirements Removable wether funners • Fan forced • Amperage 15°C Removable wether funners • Fan forced + High steam • Supply fveduce <td></td> <td></td> <td>Precise electronic temperature</td> <td>•</td> <td>Vent bake</td> <td>•</td>			Precise electronic temperature	•	Vent bake	•
Total capacity	Capacity		Sabbath mode	•	Warm	•
Usable capacity 45L Wi-Fi connectivity Active Vent" system Water tank capacity 1.5L Wireless temperature sensor Aero Tech" technology Cleaning Functions Grill power 3000W Active start graphite enamel Air fry SteamTechnology 3000W Descale cycle Bake Temperature range 35°°C - 280°°C 200°C Drying cycle Classic bake Power requirements Temperature range 35°°C - 280°°C 15A Amperage 15A 15A Amperage 15A 15A Amperage 15A	Shelf positions	4	Soft open and close door	•		
Water tank capacity 1.5L Wireless temperature sensor AeroTech** technology . Cleaning Functions Grill power 3000W Acid resistant graphite enamel Air Yo SteemTechnology . Descale cycle Balke Temperature range 35°C - 230°C Drying cycle Classic bake Temperature range 35°C - 230°C Removable oven door Fan bake Amperage 15A Removable shelf runers Fan forced Supply requency 50Hz Removable water tank Fan forced + High steam Supply voltage 220-240V Steam clean (oven) Fan forced + Hedium steam Supply voltage 220-240V Steam clean (oven) Fan grill Depth 558mm Adjustable audio and display Grill (over the dium steam) Product dimensions Autionatic pre-set Sargety Width 597mm Automatic pre-set Pisza bake All width 39mm Automatic pre-set Slow cook All width 30mm 30mm Deley start <t< td=""><td>Total capacity</td><td>55L</td><td>Turned stainless steel dials</td><td>•</td><td>Performance</td><td></td></t<>	Total capacity	55L	Turned stainless steel dials	•	Performance	
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Cleaning Functions Gill power 3000W Acid resistant graphite ename! Air fry SteamTechnology 1 Descale cycle Bake 1 Temperature range 35°C-230°C Drying cycle Classic bake 1 Temperature range 35°C-230°C Removable oven door Crisp regenerate 1 Amperage 15A Removable oven door inner 5 Fan forced 3 Supply frequency 50H Removable shelf runners 5 Fan forced 3 Supply voltage 220-240V Removable water tank 5 Fan forced + High steam 5 Supply voltage 220-240V Steam clean (oven) 5 Fan forced + Medium steam 6 Product dimensions Addustable audio and display 6 Grill 6 Height 458mm Aution feedback 6 Grill 6 Height 458mm Automatic cooking/minute 7 Postry Bake 6 Safety Delay start 8 Sous vide	Water tank capacity	1.5L	Wireless temperature sensor	•	AeroTech™ technology	•
Acid resistant graphite enamel					Automatic rapid pre-heat	•
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Removable oven door Crisp regenerate • Power requirements Removable oven door inner Fan bake • Amperage 15A Removable shelf runners Fan forced • Supply frequency 50Hz Removable water tank Fan forced * High steam • Supply voltage 220-240V Steam clean (oven) Fan forced * Low steam • Product dimensions Controls Fan grill Depth 565mm Adjustable audio and display Grill • Height 458mm Automatic cooking/minute Pastry Bake • Vidth 597mm Automatic pre-set Pizza bake • Advanced cooling system • Electronic clock Slow cook • Balanced oven door • Electronic oven control Sous vide • Control panel key lock • Food grobe Steam clean (oven) • CoolTouch door • Founded cooking by food type • Steam clean (oven) • Non-tip shelves •	Descale cycle	•	Bake	•	Temperature range	35°C - 230°C
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Fan forced + Medium steam Product dimensions Controls Fan grill Peiph P	Removable water tank	•	Fan forced + High steam	•	Supply voltage	220-240V
Controls Fan grill • Depth 565mm Adjustable audio and display • Grill • Height 458mm Audio feedback • Number of functions 23 Width 597mm Automatic cooking/minute • Pastry Bake • Safety Automatic pre-set • Pizza bake • Safety Delay start • Roast • Advanced cooling system • Electronic clock • Slow cook • Balanced oven door • Electronic oven control • Sous vide • Control panel key lock • Electronic oven control • Steam (oven) • Non-tip shelves • Non-tip shelves • Steam defrost	Steam clean (oven)	•	Fan forced + Low steam	•		
Adjustable audio and display Adjustable audio and display Audio feedback Audio feedback Automatic cooking/minute Automatic pre-set Delay start Electronic clock Electronic oven control Food probe Guided cooking by food type Adjustable audio and display Frill Frill Frill Automatic pre-functions Automatic pre-set Pizza bake Advanced cooling system Advanced oven door Balanced oven door Control panel key lock Food probe Guided cooking by food type Non-tip shelves			Fan forced + Medium steam	•	Product dimensions	
Audio feedback Audio feedback Automatic cooking/minute Automatic pre-set Delay start Electronic clock Electronic oven control Food probe Guided cooking by food type Audio feedback Number of functions Pastry Bake Pastry Bake Pizza bake Pizza bake Pizza bake Roast Roast Roast Slow cook Slow cook Balanced oven door Control panel key lock CoolTouch door Steam defrost Steam defrost Steam defrost	Controls		Fan grill	•	Depth	565mm
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Automatic pre-set Delay start Electronic clock Electronic oven control Food probe Guided cooking by food type Pizza bake Pizza bake Roast Roast Roast Slow cook Slow cook Sous vide Sous vide Steam (oven) Steam defrost	Audio feedback	•	Number of functions	23	Width	597mm
Delay start • Roast • Slow cook • Balanced oven door • Electronic oven control • Steam defrost • Steam defrost • Non-tip shelves	Automatic cooking/minute	•	Pastry Bake	•		
Electronic clock Slow cook Sous vide Control panel key lock Food probe Guided cooking by food type Steam defrost Steam defrost Advanced cooling system Control panel key lock CoolTouch door Non-tip shelves	Automatic pre-set	•	Pizza bake	•	Safety	
Electronic oven control Food probe Guided cooking by food type Steam defrost	Delay start	•	Roast	•	Advanced cooling system	•
Food probe Steam Control panel key lock Non-tip shelves Steam defrost	Electronic clock	•	Slow cook	•	Balanced oven door	•
Guided cooking by food type Steam clean (oven) Non-tip shelves Steam defrost	Electronic oven control	•	Sous vide	•	Control panel key lock	•
Steam defrost	Food probe	•	Steam	•	CoolTouch door	•
Halogen lights • Steam defrost • Safety thermostat •	Guided cooking by food type	•	Steam clean (oven)	•	Non-tip shelves	•
	Halogen lights	•	Steam defrost	•	Safety thermostat	•

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Warranty	
Parts and labour	2 years
SKU	82962

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