

# Combination Steam Oven, 60cm, 23 Function

Series 11 | Minimal

Grey Glass



This Minimal style oven has 23 functions with additional oven accessories to effortlessly create healthy and delicious dishes.

- With steam-only cooking functions, convection-only, or a combination of both
- A Wireless Temperature Sensor precisely monitors cooking in real time
- Designed to match companion products such as Vacuum Seal Drawers
- Guided touchscreen cooking makes it simple to cook by food, function or recipe

## DIMENSIONS

Height	598mm
Width	596mm
Depth	565mm

## FEATURES & BENEFITS

### From steam to sous vide

Fine amounts of steam are released with accuracy and precision at a range of temperatures to ensure food is cooked gently and evenly. Perfect for entertaining, you can sous vide proteins such as steak and salmon before guests arrive, and simply sear when ready to serve. The flexibility of timing and accuracy of temperature control helps to ensure perfect, predictable results every time.

### Gentle and healthy

Steam functions allow you to cook food in its own juices to retain nutrients, moisture and flavor. With five steam-only cooking functions including Sous Vide, plus four combi-steam functions, this oven lets you enjoy the benefits of flavorful and healthy restaurant-quality meals at home.

### Multi-function flexibility

A true multi-function oven, where the advantages of steam and convection cooking can be explored in full. You have the freedom to choose – whether it’s dry heat, moist heat, or a combination of the two, each cooking method creates a unique result. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

### Cook with confidence

Using the large 5” touchscreen interface, you can cook with a favourite method, hero ingredient, cooking function or recipe.

Your oven can guide you through the steps, or change the temperature and heat type automatically, depending on your selection.

### Reheat and restore

Reduce household food waste by reheating foods with steam, which helps to regenerate moisture levels and ensure meals come out fresh and delicious. Use Steam Regenerate to reheat leftover meals such as roasts and risotto, while Crisp Regenerate is perfect for refreshing pastries, bread and pizza.

### Complementary design

Designed to blend seamlessly into the kitchen, this Minimal style oven features subtle textural and tonal contrasts. Available in a black or grey finish to support a considered kitchen design. Pair with a Vacuum Seal Drawer for the ultimate kitchen solution.

### Exceptional convection performance

AeroTech™ circulates heat evenly for a consistent temperature throughout the cavity, while ActiveVent technology ensures optimized moisture levels when using convection functions. Achieve perfect results even when you’re using multiple shelves.

## SPECIFICATIONS

### Accessories

Chromed shelf runners	•
Descale solution	2 sachets, Part 580925
Flat brushed baking tray	1
Full extension sliding shelves	2
Grill rack	1 set
Large solid dish	1
Perforated large dish	1
Perforated small dish	1
Roasting dish	1
Smokeless grill tray	1

Step down wire shelf	1	Guided cooking by food type	•	Steam proof	•
Wired temperature sensor	1	Intuitive touchscreen display	•	Steam regenerate	•
		Multi-language display	UK English, US English,	Vent bake	•
Capacity		Sabbath mode with Mehadrin	•	Warm	•
Shelf positions	6	Soft close doors	•		
Total capacity	85L	Turned stainless steel dials	•	Performance	
Usable capacity	72L	Wi-Fi connectivity	•	ActiveVent™ system	•
Water tank capacity	1.5L	Wireless temperature sensor	•	AeroTech™ technology	•
				Automatic rapid pre-heat	•
Cleaning		Functions		Grill power	3000W
Acid resistant graphite enamel	•	Air fry	•	SteamTechnology	•
Descale cycle	•	Bake	•	Temperature range	35°C - 230°C
Drying cycle	•	Classic bake	•	Whisper quiet cooking	•
Removable oven door	•	Crisp regenerate	•		
Removable oven door inner	•	Fan bake	•	Power requirements	
Removable shelf runners	•	Fan forced	•	Amperage	15A
Removable water tank	•	Fan forced + High steam	•	Supply frequency	50Hz
Steam clean (oven)	•	Fan forced + Low steam	•	Supply voltage	220 - 240V
		Fan forced + Medium steam	•		
		Fan grill	•	Product dimensions	
Controls		Grill	•	Depth	565mm
Adjustable audio and display	•	Number of functions	23	Height	598mm
Audio feedback	•	Pastry Bake	•	Width	596mm
Automatic cooking/minute	•	Pizza bake	•		
Automatic pre-set	•	Roast	•	Safety	
Celsius/Fahrenheit	•	Slow cook	•	Balanced oven door	•
Delay start	•	Sous vide	•	Control panel key lock	•
Dial with illuminated halo	•	Steam	•	CoolTouch door	•
Electronic clock	•	Steam clean (oven)	•	Non-tip shelves	•
Electronic oven control	•	Steam defrost	•	Safety thermostat	•
Food probe	•				

<b>Warranty</b>	
Parts and labour	<b>2 years</b>

SKU	82920
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