

Combination Steam Oven, 60cm, 23 Function

Series 9 | Contemporary

Stainless Steel



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 | 596mm |
| 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. Purchase our Wireless Temperature Sensor accessory and precisely monitor cooking in real time (accessory sold separately).

Design freedom

This Contemporary style oven has a stylish black finish with stainless steel contrasts, designed to help you achieve a kitchen aesthetic that suits your design style. 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

| | | |
|--------------------------|-------------------------------|--------------|
| Chromed shelf runners | | • |
| Descal solution | 2 sachets, Part 580925 | |
| Flat brushed baking tray | | 1 |
| Grill rack | | 1 set |
| Large solid dish | | 1 |
| Perforated large dish | | 1 |
| Perforated small dish | | 1 |
| Roasting dish | | 1 |

| | |
|--------------------------|---|
| Wire shelf | 1 |
| Wired temperature sensor | 1 |

Capacity

| | |
|---------------------|------|
| Shelf positions | 4 |
| Total capacity | 55L |
| Usable capacity | 45L |
| Water tank capacity | 1.5L |

Cleaning

| | |
|--------------------------------|---|
| Acid resistant graphite enamel | • |
| Descalc cycle | • |
| Drying cycle | • |
| Removable oven door | • |
| Removable oven door inner | • |
| Removable shelf runners | • |
| Removable water tank | • |
| Steam clean (oven) | • |

Controls

| | |
|------------------------------|---|
| Adjustable audio and display | • |
| Audio feedback | • |
| Automatic cooking/minute | • |
| Automatic pre-set | • |
| Certified Sabbath mode | • |
| Delay start | • |
| Electronic clock | • |
| Electronic oven control | • |
| Food probe | • |
| Guided cooking by food type | • |

| | |
|-------------------------------|-------------------------|
| Halogen lights | • |
| Intuitive touchscreen display | • |
| Multi-language display | UK English, US English, |
| Soft close doors | • |
| Turned stainless steel dials | • |
| Wi-Fi connectivity | • |
| Wireless temperature sensor | • |

Functions

| | |
|---------------------------|----|
| Air fry | • |
| Bake | • |
| Classic bake | • |
| Crisp regenerate | • |
| Fan bake | • |
| Fan forced | • |
| Fan forced + High steam | • |
| Fan forced + Low steam | • |
| Fan forced + Medium steam | • |
| Fan grill | • |
| Grill | • |
| Number of functions | 23 |
| Pastry Bake | • |
| Pizza bake | • |
| Roast | • |
| Slow cook | • |
| Sous vide | • |
| Steam | • |
| Steam clean (oven) | • |
| Steam defrost | • |
| Steam proof | • |

| | |
|------------------|---|
| Steam regenerate | • |
| Vent bake | • |
| Warm | • |

Performance

| | |
|--------------------------|--------------|
| ActiveVent™ system | • |
| AeroTech™ technology | • |
| Automatic rapid pre-heat | • |
| Grill power | 3000W |
| SteamTechnology | • |
| Temperature range | 35°C - 230°C |

Power requirements

| | |
|------------------|----------|
| Amperage | 15A |
| Supply frequency | 50Hz |
| Supply voltage | 220-240V |

Product dimensions

| | |
|--------|-------|
| Depth | 565mm |
| Height | 458mm |
| Width | 596mm |

Safety

| | |
|------------------------|---|
| Balanced oven door | • |
| Control panel key lock | • |
| CoolTouch door | • |
| Non-tip shelves | • |
| Safety thermostat | • |

Warranty

Parts and labour **2 years**

SKU **82599**



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