SteamCrisp - Steam Oven with Pyrolytic Cleaning

BSE874320M





Steam. Your new standard for flavour
Take your dishes to the next level with the SteamCrisp oven. How? Traditional oven heat is enhanced by the introduction of steam. So not only do you get crisp and golden the outside, but thanks to the gentle flavour preserving nature of steam food is juicy, succulent and consistently tasty on the inside.

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Product Benefits & Features



Cook to taste, every time
By precisely measuring the core temperature of your food, the Food Sensor lets you know when your rare, medium or well done meat is ready. As well as cooking fish and vegetables just the way you like them.



Make cleaning effortless
With one touch of the Pyrolytic cleaning function, dirt, grease and food residue in the oven is converted into ash that you can easily wipe off with a damp cloth.



Cooked evenly everywhere
With this oven, using energy efficiently also means cooking efficiently. It has a new convection system called Hot Air, which ensures hot air circulates evenly throughout the oven cavity. The result is that the oven heats up faster and cooking temperatures can be reduced by up to 20%, saving you

A luxurious look and feel combined with premium performance
The Soft Closing Door technology built into the soft closing door ensures that the door always shuts softly and silently, to deliver both the look and feel of premium performance.

Command your cooking
With the responsive Command Wheel you have complete control over the cooking process, whether adjusting the time, temperature or function of your oven. With just a touch, your current cooking settings appear immediately on the clear colour LCD display for at-a-glance monitoring of your meal, making adjustments exact and precise.

- Electronic touch controls
- 71 litre oven capacity
- Inclined FloodLight™ focuses 100% on the food
- Isofront® Plus quadruple glazed door
- Fan controlled defrosting
- LED digital display
- Base heat finishing
- Food probe

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Product Specification

Cleaning	Pyrolitic
Cavity coating	Grey Enamel
Dimensions (mm) (HxWxD)	594x595x567
Dimensions	590x560x550
Total electricity loading, W	3500
Voltage	240
Required Fuse	16
Frequency	50
Temperature range	30°C - 300°C
Maximum Microwave output (W)	0
Water Tank Capacity	950 ml
Cavity size	71
Largest Surface area	1424
Noise	53
Energy class	A+
Energy consumption, conventional mode, kWh per cycle	1.09
Energy consumption per EU standard cycle	0
ProdPartCode	E - Generic Partner All
Colour	Stainless Steel with antifingerprint coating



