



SteamBake, your at-home bakery

By adding steam, you can create mouth-watering muffins and perfect pies at home with the 600 SteamBake Oven. You can enjoy roasted chicken, lasagna and fish with even cooking results. For crunchy crusts and fluffy insides at the touch of a button.

Product Benefits & Features

SteamBake for delicious baking

SteamBake lets you create bakery-style results in your own home, at the push of a button. Humidity allows dough to rise up fully, creating deliciously soft insides, while dry heat creates rich, glossy crusts. Enjoy not only delicious bakes, but even roasted chicken and flaky



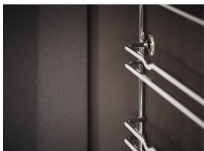
Precision cooking with our Food Sensor

Thanks to our Food Sensor, you can achieve perfect results every time. It lets you monitor the cooking process by measuring the core temperature of the food. It will even let you know when your food has been cooked to the desired temperature and stop cooking.



Catalytic Cleaning – cleans the oven for you

The Catalytic Cleaning feature in your freestanding oven helps to avoid the build-up of dirt and grease. The self-cleaning technology automatically starts to work when the oven's temperature reaches 250°C, making cleaning effortless.



Enjoy the EXPLore LED display with responsive touch buttons

Explore a new way to experience your oven with the EXPLore LED Display and its responsive touch buttons. The vibrant interface gives you quick access and dynamic control of cooking time, temperature, and other features.

Quick and effective, Even Cooking

Our Even Cooking system circulates heat throughout the oven, making sure everything is cooked evenly. All without the need to turn your dish. Our technology means your oven heats up faster saving you time and energy.



- Multifunction combines Ultrafan® fan cooking with other cooking functions, meaning you can choose the best setting to suit your cooking needs
- Ultrafan® Cooking
- Fan Controlled Defrosting
- Turbo grilling - combines grill and fan for a spit roast effect
- Temperature probe
- Retractable oven controls with LED display
- Catalytic cleaning - aids oven cleaning and saves you time
- Removable door and glass panes for easy cleaning
- Cool door - with 3 panes of glass for added safety while you cook
- Child lock for added safety
- 'A' energy class

Product Specification			
Colour	Stainless Steel	Energy consumption, hot air, kWh/cycle	0.69
Energy Rating	A+	Power (w)	40
Dimensions (Built-in, mm)	590x560x550	Oven Energy Source	Electrical
Functions	Bottom heat, Conventional/Traditional cooking, Frozen foods, Grilling, Moist fan baking, Pizza setting, Steam bake, True fan cooking, Turbo grilling	Product Type	Built-in Electric Oven
		Noise	45
		Gross weight (kg)	32.7
Connectivity	No	Net Weight	31.7
Total electricity loading, W	3490	Tray types included	1 Dripping pan grey enamel
SteamCategory	Direct Steam		1 Trivet chromed, 1 Wire shelf chromed high
Type of timer min.	LUX	Grids	
Cavity Size (L)	72	Runners	Grid Runners;With Removable Catalytic Linings
Cleaning	Catalytic	Cord Length	0
Dimensions (mm) (HxWxD)	594x596x569	Plug	No
Oven knob type	Pop in / Pop out flat with sungrind caps	Door surface temperature maximum in K - Top Oven	35
Max power grill - Top Oven	2300	Cavity coating	Catalytic Removable;Grey Enamel
Max power oven - Top Oven	3490	Nø of cavities	1
Temperature range	30°C - 300°C	PNC	949 499 577
Largest Surface area	1424	EAN number	7333394008905
Interior light	1, Back&Side halogen	Voltage (V)	220-240
Energy efficiency index EEI	81.2	Frequency (Hz)	50-60
Energy consumption, conventional mode, kWh per cycle	0.93	Colour	Stainless steel

