

Multifunctional oven with steam and ionizer



Versatility

The multifunction oven combines top grill, grill, defrosting and heating functions with the option of steam cooking. Closed by a three-layered glass, the furnace diffuses steam (not jets) up to a maximum temperature of 100 ° C thanks to a tank capacity of 1.3 liters.

Adaptability

Depending on the culinary and lifestyle requirements that are now increasingly aimed at a healthy and balanced nutrition, the oven allows to cook food by both traditional methods and by using the water vapor capacity to convey heat to the food and bake it without direct contact with water. So doing we can avoid the dispersion of nutritional components, vitamins and mineral salts, as usually happens in the boiling process.

Basic Functions

- _Vapor
- _Top Grill
- _Convection with Grill
- _High temperature steam
- _Defrosting
- _Heating
- _Sterilization
- _Booster function
- _Water failure alarm
- _Children protection
- _Fresh air regenerator



Steam cooking has always been considered to be the healthiest way to eat, as it helps to preserve the organoleptic properties of foods, their vitamin and mineral salts. Besides being healthy, it is also an ecologically and inexpensive way of preparing food, since it minimizes energy consumption and saves a lot of time.



Accessories

- _ Grid and baking trays
- _ Glove and sponge
- _ User manual
- _ Fixing screws



Technical datas

Material:	stainless steel 304 and glass
Product dimensions:	H 460 x W 595 x D 447 mm
Measures of the furniture for flush mounting for fit for frame installation:	H 462 x W 597 x D 449 mm
Measures of the furniture for flush mounting:	H 450 x W 560 x D 449 mm
Net weight:	22,4 Kg
Packaging dimensions:	H 620 x W 700 x D 600 mm
Gross weight:	25,8 Kg
Volume:	0,199 m ³
Power:	2100 W
Cavity capacity:	28L
Water tank capacity:	1.3L
Voltage:	220-240V / 50/60Hz
Standard connection cable:	schuko plug
Approvals:	CE - CB - GS

Legend

Measure for flush mounting
(Fit for frame installation)

