

Serie | 8
71 | Combi-steam oven

A+

Included accessories

1 x enamel baking tray, 1 x steam container, punched, size S, 1 x steam container, punched, size XL, 1 x steam container, unpunched, size S, 1 x grid, 1 x universal pan

The steam oven with PerfectBake and PerfectRoast: you get perfect results, automatically and gently

- **Steam baking:** by adding steam, foods turn out crispy on the outside and juicy on the inside
- **DishAssist:** automatic setting of the optimal type of heat, temperature and time for countless dishes
- **TFT touchscreen control:** easy-to-use thanks to the control ring with full text and images
- **LED lighting:** perfect illumination of foods with minimum energy consumption

Technical Data

Color / Material Front :	Stainless steel
Built-in / Free-standing :	Built-in
Door opening :	Drop down
Required niche size for installation (HxWxD) :	585-595 x 560-568 x 550
Dimensions of the product (mm) :	595 x 594 x 548
Dimensions of the packed product (HxWxD) (mm) :	675 x 660 x 690
Control Panel Material :	Stainless steel
Door Material :	Glass
Net weight (kg) :	41.527
Approval certificates :	CE, VDE
Length electrical supply cord (cm) :	120
Cooking method :	, 4D hot air, Bottom heat, Conventional heat, Defrost, fermentation, Full width grill, Half width grill, Hot Air-Eco, Hot air grilling, low temperature cooking, Pizza setting, pre-heating, Regeneration, Steam 100%, warming
Time-setting Options :	Start and Stop
Current (A) :	16
Voltage (V) :	220-240
Frequency (Hz) :	60; 50
Plug type :	Gardy plug w/ earthing
Approval certificates :	CE, VDE
Color / Material Front :	Stainless steel
Energy input :	Electric
Current (A) :	16
Voltage (V) :	220-240
Frequency (Hz) :	60; 50
Approval certificates :	CE, VDE
Plug type :	Gardy plug w/ earthing
Net weight (lbs) :	92.000
Gross weight (lbs) :	97



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Type of oven / heating system

- Combi-steam oven with 12 heating methods:
 - 4D hot air
 - Hot Air-Eco
 - Top/bottom heat
 - Conventional heat ECO
 - Hot air grilling
 - Full width grill
 - Half width grill
 - Pizza setting
 - Bottom heat
 - Soft steaming
 - Plate warming setting
 - Hold warm
- Additional heating methods with steam:
 - Steam 100%
 - Regeneration
 - Fermentation
 - Defrost
- Temperature range 30°C - 250°C
- Cavity volume: 71 l

Design

- Oven controls: Rotary swivel
- Triple glass door
- Cavity inner surface: Enamel anthracite

Cleaning

- Ecolyse features: back panel

Comfort

- Oven functions:
 - Temperature proposal
 - Actual temperature display
 - Heating-up control
 - Sabbath setting
- Additional functions:
 - Descaling programme
 - Automatic boiling point detection
 - Drying function
- Door hinge: bottom, soft closing, soft opening
- Supporting systems: Dish categories
- Oven sensors:
 - Baking sensor
 - Multipoint temperature probe
- Electronic clock with timer
- Rapid heating-up
- LED light, Switch for oven illumination
- Water tank with 1 l
- Water level indicator
- Outside cavity
- Integral cooling fan
- Stainless-steel fan
- Info button
- Door handle: Bar handle

Hook-in racks / rails

- Cavity with shelf support rails

Accessories

- 1 x enamel baking tray, 1 x steam container, punched, size S, 1 x steam container, punched, size XL, 1 x steam container, unpunched, size S, 1 x grid, 1 x universal pan

Environment and Safety

- Energy efficiency rating A+
- Childproof lock
 - Automatic switch off
 - Residual heat indicator
 - Start button
 - Door contact switch

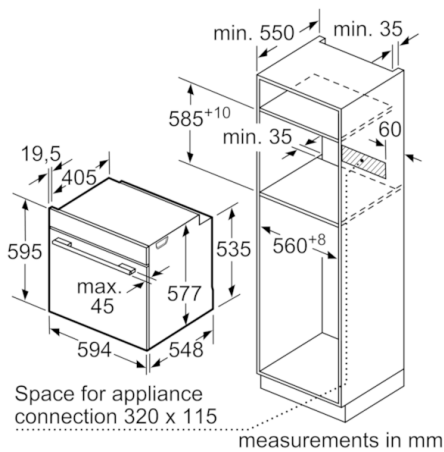
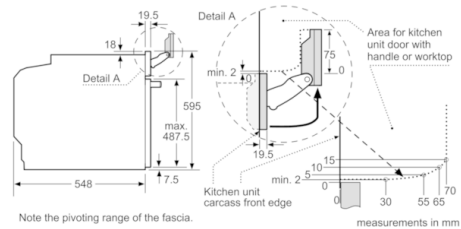
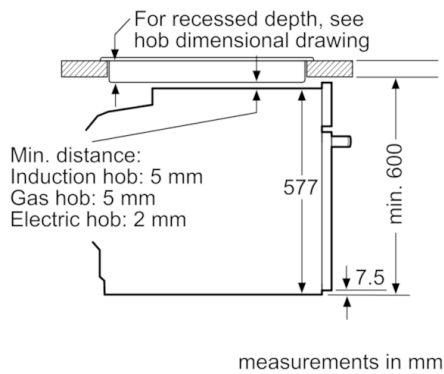
Technical Info

- Length of mains cable: 120 cm
- Total connected load: 3.6 KW
- Appliance dimension (HxWxD): 595 mm x 594 mm x 548 mm
- Niche dimension (HxWxD): 560 mm - 568 mm x 585 mm - 595 mm x 550 mm
- "Please refer to the built-in dimensions provided in the installation drawing"
- Maximum window temperature 40°C
- Energy efficiency rating (acc. EU Nr. 65/2014):
 - Energy consumption per cycle in conventional mode: 0.87 kwh
 - Energy consumption per cycle in fan-forced convection mode: 0.69 kwh
 - Number of cavities: 1
 - Heat source: electrical
 - Cavity volume: 71 l

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Installation with a hob.



If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

Hob type	min. worktop thickness	
	fitted	flush
Induction hob	37 mm	38 mm
Full surface Induction hob	47 mm	48 mm
Gas hob	30 mm	38 mm
Electric hob	27 mm	30 mm

