

SPECIFICATIONS

- 45cm, 100% combi steam oven
- Dark grey glass, Cool door
- Electronic knob and touch control + Duo color TFT screen
- Multifunction+ Oven
- 2 x Pyrolytic cleaning modes
- Enamel cavity, 40L + 1L water tank
- 3 shelf levels
- 4 Cooking programs: Expert, Expert steam, Cooking guide, Steam guide
 - Expert 10 cooking functions
 - Expert Steam 4 cooking functions
 - Cooking guide 30 dishes
 - Steam guide 37 dishes
- Favorites function
- Dehydration mode / Dedicated bread progam
- Auto descaling
- Accessories: 1 x safety rack

1 x stainless steel steam tray

1 x drip tray







Expert Steam + Combined Steam programs

Brandt offers two new programs that combine two cooking methods automatically:

EXPERT STEAM cooking or COMBINED STEAM cooking



Select the "EXPERT STEAM" mode for a recipe in which you specify the cooking method, temperature, steam percentage, and cooking time.



Poulterer – 3 Dishes



The Pastry cook – 8 Dishes



Butcher – 5 Dishes



The Baker – 4 Dishes



Fishmonger – 4 Dishes



The Caterer – 7 Dishes



Greengrocer – 3 Dishes



Defrosting – 3 Dishes



Select the "COMBINED STEAM" mode when preparing a traditional steam-based dish that requires oven assistance.

Simply select the proposed food type and its weight, and the oven will automatically select the optimal cooking parameters.



Greengrocer – 16 Dishes



Butcher – 3 Dishes



Fishmonger – 6 Dishes



ELECTRICAL CONNECTIONS

- Maximum electric power (W): 3135
- Current (A): 15
- Voltage (V): 220 -240
- Frequency (Hz): 50
- Length of electrical supply cord (cm): 125
- Type of plug: Without

DIMENSIONS

- Dimension of product (mm): H456 x W592 x D547
- Built in dimensions (mm): H450 x W560 x ≥D550
- Dimensions of packed product (mm): H550 x W660 x D710
- Net weight (kg): 36
- Gross weight (kg): 39



INSTALLATION DIAGRAM

