











60CM HYDROLYSE OVEN BOH7532LX

Brandt

SPECIFICATIONS

- Hydrolyse oven
- Quattro Pulse / Omega grill technology
- Black glass + Stainless steel trimmings
- Ventilated door
- Electronic knob and touch control
- Multifunction+ Oven
- 5 Cooking functions + 2 Steam Assisted programs
 - ❖ Poultry steam assisted program – 4 dishes
 - ❖ Fish steam assisted program – 4 dishes
- Hydrolysis cleaning
- Enamel cavity: 73L
- Interior light
- 6 shelf levels
- Accessories: 1 x safety rack
1 x drip tray



Position of the function	Display in programmer	Food	Amount of water to add
		Chicken	500 ml lukewarm water in the multipurpose tray
		Duck	500 ml lukewarm water in the multipurpose tray
		Turkey	500 ml lukewarm water in the multipurpose tray
		Pintade	800 ml lukewarm water in the multipurpose tray
		Whole fish (large)	500 ml lukewarm water in the multipurpose tray
		Whole fish (flat)	300 ml lukewarm water in the multipurpose tray
		Small whole fish	300 ml lukewarm water in the multipurpose tray
		Fish fillets	300 ml lukewarm water in the multipurpose tray

Steam Assisted Cooking



Brandt offers you 2 new functions which automatically combine two cooking methods:

- Traditional cooking + Steaming

In order to preserve the nutritional qualities of foods and achieve faster cooking.



FISH

Recommended for cooking whole fish or fillets.



POULTRY

Recommended for cooking chickens, turkeys, guinea fowl and ducks.

For combi-steam function, all you need is 2 simple steps:

1. Add sufficient lukewarm water to your drip pan and place it in your oven on the bottom shelf.
2. Place your food on level 3.

****For the quantity of water to be placed in the drip pan, refer to the table of automatic combined functions with combination of steam at the end of the user manual.**

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ELECTRICAL CONNECTIONS

- Maximum electric power (W): 2650
- Current (A): 13 – 15 (recommended 15 amp)
- Voltage (V): 220 -240
- Frequency (Hz): 50 / 60
- Length of electrical supply cord (cm): 115
- Type of plug: Without

DIMENSIONS

- Dimension of product (mm): H596 x W592 x D544
- Built in dimensions (mm): H585 x W560 x \geq D545
- Dimensions of packed product (mm): H670 x W640 x D660
- Net weight (kg): 32
- Gross weight (kg): 33

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INSTALLATION DIAGRAM

