














# 60CM PYROLYTIC OVEN BOP7537BB

**Brandt**

## SPECIFICATIONS

- Pyrolytic oven
- Quattro Pulse / Omega grill technology
- Black glass + Black Stainless steel
- Cool door
- Electronic knob and touch control
- Multifunction+ Oven
- 6 Cooking functions + 3 Steam Assisted programs
  - ❖ Poultry steam assisted program – 4 dishes
  - ❖ Fish steam assisted program – 4 dishes
  - ❖ White meat steam assisted program – 2 dishes
- 3 Pyrolytic cleaning modes
- Exclusive Clean 39' function
- Enamel cavity: 73L
- Interior light
- 6 shelf levels
- Accessories:
  - 2 x Safety rack
  - 1 x 20mm drip tray
  - 1 x 45mm drip tray
  - 1 x Telescopic railing



Position of	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
		Roast pork	500 ml lukewarm water in the multipurpose tray
		Roast veal	500 ml lukewarm water in the multipurpose tray



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## **ELECTRICAL CONNECTIONS**

- Maximum electric power (W): 3385
- Current (A): 15
- 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): 38
- Gross weight (kg): 40

## **Assisted Steam Cooking**



Brandt offers you 3 new functions which automatically combine two cooking methods:

- Traditional cooking + Steaming

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



### **WHITE MEAT**

Recommended for preserving the softness and tender character of roast pork and veal.



### **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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## INSTALLATION DIAGRAM

