

60CM PYROLYTIC OVEN w TFT screen BOP7568LX

Brandt

SPECIFICATIONS

- Pyrolytic oven
- Quattro Pulse
- Omega grill technology
- Black glass + Stainless steel,
- Cool door
- Electronic touch control with full colored TFT screen
- Multifunction+ Oven
- 8 Cooking functions
- 12 Culinary guide programs + 15 **Auto cook** program + 3 Steam assisted programs
- 3 Pyrolytic cleaning modes
- Exclusive Clean 39' function
- Enamel cavity: 73L,
- Interior light
- 6 shelf levels
- Accessories:
 - 1 x Safety rack
 - 1 x 20mm drip tray
 - 1 x 45mm drip tray
 - 1 x Telescopic railing



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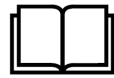
ELECTRICAL CONNECTIONS

- 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

Automated Cooking



Brandt now offers two additional Cooking capabilities that will automatically compute the appropriate cooking function, duration, and temperature for the food of your choosing. Making cooking easy for a simple supper for one or a group of ten.

Culinary Guide



The Culinary Guide programme provides 12 pre-programmed dishes.

Enter the weight and type of dish, and the oven will automatically determine the cooking method, temperature, dish height, and cooking time.

AUTOCOOK



The AUTOCOOK programme features 15 pre programmed dishes.

This Fully automated program controls all culinary parameters, including temperature, mode, and time. Choose the dish of your choice, place it in the oven in a cool oven, and savour it when it is finished.

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

