



Steam oven 5103 680

Ovens and Coordinated Products

Code: 5103 680



COOKING PROGRAMS

steam cooking

Indicated not only for cooking vegetables, but also meat, rice and other foods, generally using glass cooking or using vacuum technology. keep all the properties of food.

Thawing

It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature.

DETAILS

Coloring	White
Material	Glass
Supply	220-240V - 50Hz
Dimensions	60x46 cm
Number of door glasses	2 glasses



Programming	Intuitive electronic programming
Type of cooling	Tangential ventilation
Safety	Door Lock
Plug	Shuko
Oven type	Steam oven
Type of commands	Touch Control
Volume	35Lt

EQUIPMENT

1 x Stainless steel perforated baking pan 9401 555 1 x Stainless steel baking tray 9401 554 1 x Stainless steel grill 9401 196

FEATURES

Full glass door	The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.
Self cooking	An intuitive and advanced programming system that allows to recall a wide set of preset recipes and to memorize exclusive ones.
Stop-sol glass finish	The special screening and mirroring treatment of external glass gives the oven an elegant and modern aesthetic. The oven remains dark when not in use, once the illumination is switched on the inside is perfectly visible.



EQUIPMENT



Stainless steel perforated baking pan 9401 555



Stainless steel baking tray 9401 554



Stainless steel grill 9401 196