


SPECIFICATIONS

- Multifunction Oven
- Smart Assist function
- Catalytic cleaning
 - ❖ The oven is made up of two walls covered with a special microporous enamel which gives the oven its self-degreasing qualities.
To start the cleaning process, set the lever to the position  .
A 30-minute countdown begins
- Volume: 73L
- 6 shelf levels
- Electronic knob control with LCD display
- 5 cooking functions + Steam cooking
- Enamel cavity
- Interior halogen lighting
- Accessories: 1 x 20mm drip tray
1 x safety grid



Steam 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.

ELECTRICAL CONNECTIONS

- Maximum electric power (W): 2650
- Current (A): 13 - 15
- Voltage (V): 220 -240
- Frequency (Hz): 50 / 60
- Length of electrical supply cord (cm): 130
- Type of plug: Without

DIMENSIONS

- Dimension of product (mm): H596 x W592 x D544
- Built in dimensions (mm): H585 x W560 x >D545
- Net weight (kg): 32.1
- Gross weight (kg): 33.5

INSTALLATION DIAGRAM

