

SPECIFICATIONS

- Multifunction Oven
- Smart Assist function
- Soft Close
- 2 Pyrolytic cleaning cycles – 2hr, Clean 39'
 - ❖ At each end of cooking, "Clean 39" flashes on the screen offering you to start this cleaning. Go to the cleaning menu and validate "Clean 39".
To start Clean 39' cycle, oven must have enough residual heat, if not, this function is not applicable. 0:00 will appear on the screen, then you will need to choose one of the other cleaning functions.
- Volume: 73L
- 6 shelf levels + self adjustable telescopic railing
- Electronic knob control with LCD display
- 6 cooking functions + Steam cooking
- Enamel cavity
- Interior halogen lighting
- Accessories:
 - 1 x 45mm drip tray
 - 1 x 20mm drip tray
 - 2 x safety grid
 - 1 x self adjustable telescopic railings



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.**

ELECTRICAL CONNECTIONS

- Maximum electric power (W): 3385
- Current (A): 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): 36.8
- Gross weight (kg): 38.1

INSTALLATION DIAGRAM

