



### Great bakes and easy cleaning

In addition to all your standard oven functions, the PlusSteam button in this SteamBake oven adds steam at the beginning of the baking process. The steam cooking allows dough to develop a crispy, tasty crust and a soft centre. In addition to baking crispy and tasty breads, muffins and pies - your roasted chicken, grilled spare

## Product Benefits & Features

### Add steam for better baking

In addition to all your standard oven functions, the PlusSteam button in this SteamBake oven adds steam at the beginning of the baking process. The steam cooking keeps the dough moist on the surface to create a golden color and tasty crust, while the heart stays soft and tender. In addition to



- Anti-fingerprint stainless steel
- Fan controlled defrosting
- Base heat finishing
- 'A' energy class
- Food probe
- Heat activated catalytic cleaning
- LED digital display
- Removable door and glass panes for easy cleaning
- Oven features:
  - Bottom heat
  - Speedcook function
  - Auto safety switch off and child lock
  - Built in Electrical Single oven

Thanks to the Food Sensor of this oven you can measure the core temperature from the center of your dish during the cooking process. So you get the perfect results everytime.



### Expect spotless with a self-cleaning oven

The Catalytic Cleaning feature prevents dirt and grease from building up in the oven. This self-cleaning technology automatically activates when the temperature reaches 250°C and removes cooking residue. No scrubbing, just a spotless oven.



### Effortless control. EXPLore LED Display with Touch buttons

Explore a new way to experience your oven with the responsive EXPLore LED Display with touch buttons. The vibrant interface gives you quick access and dynamic control of cooking time, temperature, and other features.

### Cooked evenly everywhere

With this oven, using energy efficiently also means cooking efficiently. It has a new convection system called SurroundCook, which ensures hot air circulates evenly throughout the oven cavity. The result is that the oven heats up faster and cooking temperatures can be reduced by up to 20%, saving you both time and energy

## Product Specification

PNC	944 188 731
EAN number	7332543844890
Energy class (top oven)	A
Energy class (bottom oven)	N/A
Height (mm)	594
Width (mm)	595
Depth (mm)	567
Built In Height (mm)	590
Built In Width (mm)	560
Built In Depth (mm)	550
Voltage (V)	240
Colour	Stainless Steel with antifingerprint coating
Net Weight	32.5

