

BPS555060W





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

- 71 Litre oven capacity
- · Fan controlled defrosting
- LED digital display
- · Base heat finishing
- Auto safety switch off and child lock



Make cleaning effortless with pyrolytic cleaning With one touch of the Pyrolytic cleaning function, dirt, grease and food residue in the oven is converted into ash that you can easily wipe off with a damp cloth.

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.

Fast heat-up time, to get you cooking quickly

Superior and quick cooking results - this oven heats up fast, giving you more time to enjoy the meal with your family and friends.

Cook more at the same time and still get a perfect result

The additional heating ring in our oven ensures your dishes are evenly cooked – even when loaded with up to three trays – for corner to corner deliciousness. Sure to make each portion as perfect as the last.



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Product Specification			
Main Colour Main Oven - Internal Capacity (L)	White 71	Second Oven Conventional Mode - Energy consumption per cycle (Kwh)	N/A
Cleaning	Pyrolytic Self Clean	Main Oven Fan Mode - Energy consumption per cycle (Kwh)	0.69
Plug or Hardwired	Hardwired connection only Bottom heat, Conventional/Traditional	Second Oven Fan Mode - Energy consumption per cycle (Kwh)	N/A
Functions (Main Oven)	cooking, Frozen foods, Grilling, Moist fan baking, Pizza setting, Steam bake, True fan cooking, Turbo grilling	Second Oven - Shelves Included	N/A
		Main Oven - Shelves Included	1 Trivet chromed, 2 Wire shelves chromed
ProdPartCode	S - Customer Specific ERT	Second Oven - Trays Included	N/A
Dimensions (mm) (HxWxD)	594x595x567	Main Oven - Trays Included	1 Dripping pan grey enamel
Built-in Dimensions (mm) (HxWxD)	590x560x550	Main Oven - Number of Shelf	5
Total Electricity Loading (W)	3300	Positions	3
Voltage (V)	240	Second Oven - Number of Shelf Positions	0
Required Fuse (A)	16	Main Oven - Shelf Support	Chromed, Pyrolytic Safe Screwed In
Series	6000	Second Oven - Shelf Support	N/A
Frequency (Hz)	50	Coccina Cvoir Citori Capport	14//
Temperature Range	30°C - 300°C		
Maximum Microwave Output (W)	N/A		
Timer Type	LUX		
Noise (dB)	48		
Energy Rating	A+		
Main Oven Conventional Mode - Energy consumption per cycle (Kwh)	1.09		

