



SteamBake, just like at the bakery

By adding steam, you can create delicious muffins and perfect pies at home with the SteamBake oven. You will get even cooking results even when cooking roast chicken, lasagna and fish. Just press a button to have a crispy outside and a soft inside.

Product Benefits & Features

SteamBake Oven, for cooking delicious baked goods



The SteamBake oven allows you to obtain professional pastry chef results directly at home, by pressing a simple button. The humidity generated inside the oven cavity allows the dough to rise completely, giving life to a soft product inside,



Easy cleaning with AquaClean

Cleaning up after cooking doesn't have to be a chore: our oven cleans using the power of moisture. AquaClean evaporates water in the bottom of the oven and the steam dissolves stubborn grease and residue left on its surfaces.

Precise settings with our LED timer display

It's easy to keep track of your food with the LED timer display. You can easily set exact cooking times and monitor your food as it cooks. Total control of your oven so you can unleash your culinary creativity.



Uniform, quick and fast cooking thanks to the internal fan

This oven circulates heat evenly throughout the oven, ensuring that all dishes are cooked perfectly in every part. Our technology heats up the oven faster, saving you time and energy.



Uniform cooking thanks to multi-level cooking

Experience even cooking with multi-level cooking. The additional circular heating element allows for even cooking on three levels. Ideal for creating melt-in-your-mouth cookies and delicious pies.

- Multi-eight
- Pizza function
- InfiSpace® - cooking compartment and XL baking tray
- InfiSpace™ pan - 25% larger
- Halogen light
- Push/pull knobs
- Cavities with "Clear'n Clean" enamel
- Aqua Cleaning function
- 1 baking tray - 1 grill - 1 baking tray
- Anti-fingerprint stainless steel aesthetics
- Energy class A
- Oven cooking functions: Final cooking, Traditional cooking, Quick grill, -, Eco-ventilated cooking, Pizza, Fan assisted cooking, Fan assisted cooking PlusSteam, Double ventilated grill

Product Specification

Aesthetic color	Anti-fingerprint stainless steel	Fan Forced - Energy consumption	0.81
Energy class	TO	kWh/cycle Main Oven	
Built-in dimensions in mm	590x560x550	Lamp power, W	40
Cooking functions	Final cooking, Traditional cooking, Quick grill, -, Eco-ventilated cooking, Pizza, Fan assisted cooking, Fan assisted cooking PlusSteam, Double fan assisted grill		
Total electrical load (Watts)	2990		
Steam category	Steam Bake		
Timer type	End of cooking		
Usable oven compartment volume (lt)	72		
Cleaning	Aqua Cleaning Function		
Dimensions HxWxD (mm)	589x594x569		
Type Knobs - oven	Pop in / Pop out flat with sungrind		
Max power grill, W	2700		
Max power oven, W	2990		
Maximum temperature (°C)	275		
Largest cooking surface (cm²)	1424		
Light Type	Single, rear and side halogen light		
Energy efficiency index	95.3		
Conventional - Energy consumption kWh/cycle Main Oven	0.93		

