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# Brochure Combi-Steam HSL





# Selected product

- Article no.: 2300475002 - EAN code: 7630029423868

- Controls: TouchControl and adjusting knob

- Standard width: 60 cm - Standard height: 38.1 cm - Front design: Black glass

- Handle: Black designer handle

- Cooking space: stainless steel



## Details Combi-Steam HSL 60

## **Additional settings**

- User-controlled descaling

#### Produktdatenblatt Backofen/Herd/Steamer

- Cooking space volume: 34 l

#### Design

- Controls: TouchControl and adjusting knob

Standard width: 60 cmStandard height: 38.1 cmFront design: Black glass

- Handle: Black designer handle

- Cooking space: stainless steel

#### **Dimensions**

- Niche height: 381 mm

- Max. niche height: 381 mm

- Niche width: 550 mm

- Max. niche width: 550 mm

- Niche depth: 605 mm

- Appliance height: 378 mm

- Appliance width: 596.7 mm

- Appliance depth: 567.4 mm

- Depth of appliance when door is open: 294.6 mm

- Empty weight: 28 kg

# Display and operation

- Display: Graphic display

- Controls: TouchControl and adjusting knob

- Number of languages in display: 10

- Languages in display: de, en, fr, he, it, nl, ru, tr, uk, zh

Lighting: HalogenNumber of lights: 1

- Electronic clock timer

## **Energy**

- Energy efficiency rating: A+

Energy consumption - convection/hot air cooking: 0.47 kWh

- Type of connection (1): 220-240 V~

- Frequency (1): 50 Hz

- Connected loads (1): 3.5 kW

- Fuse protection (1): 16 A

- Plug type: cable

- Connection cable: 1.8 m

#### Oven features

- Premium Swiss Quality

- Recipe book: Included

- Combined operation: hot air/steam cooker

- Number of storable programmes: 24

- Food probe

- Climate sensor

- Cooking space volume: 34 l

 Max. temperature setting with forced convection/hot air: 230 °C

- EcoStandby

### Steamer features

- Premium Swiss Quality

- Recipe book: Included

- Electronic Steam System (ESS)

- Steaming accurate to the degree

- Climate sensor

- Combined operation: hot air/steam cooker

- Number of storable programmes: 24

- Food probe

- Cooking space volume: 34 I

- EcoStandby

- Temperature in steam mode (min.): 30 °C

- Temperature in steam mode (max.): 100 °C

 Max. temperature setting with forced convection/hot air: 230 °C



## **Functions**

- Steaming
- Hot air
- Hot air + steaming
- Humid hot air
- Regeneration
- RegenerateOmatic
- BakeOmatic with CCS
- Soft-Roasting
- GourmetGuide
- GourmetSteam
- Professional baking
- EasyCook
- Own recipes
- Warming function
- Hygiene
- Wellness

# **Additional data**

- Feature level: 5

# Service and interfaces

- ZUG-eye
- Warranty: 2 years