



V-ZUG Australia Pty. Ltd
2/796 High Street East Kew Vic 3102, VICTORIA/Australia
Phone +61 (03) 9832 7500
enquire.au@vzug.com, www.vzug.com

Brochure Combi-Steam XSL Fixed water and drain connection



Selected product

- Article no.: 2300775002
- EAN code: 7630029423233
- Controls: TouchControl and adjusting knob
- Standard width: 60 cm
- Standard height: 45.0 cm
- Front design: Black glass
- Handle: Black designer handle
- Cooking space: stainless steel
- Fixed water and drain connection





Details Combi-Steam XSL 60 F

Additional settings

- User-controlled descaling

Produktdatenblatt Backofen/Herd/Steamer

- Cooking space volume: 51 l

Design

- Controls: TouchControl and adjusting knob
- Standard width: 60 cm
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Dimensions

- Niche height: 450 mm
- Max. niche height: 450 mm
- Niche width: 600 mm
- Max. niche width: 600 mm
- Niche depth: 550 mm
- Appliance height: 454 mm
- Appliance width: 596.7 mm
- Appliance depth: 567 mm
- Depth of appliance when door is open: 340.6 mm
- Empty weight: 39 kg

Display and operation

- Display: Full-colour 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: Halogen
- Number of lights: 1
- Electronic clock timer

Energy

- Energy efficiency rating: A+
- Energy consumption - convection/hot air cooking: 0.53 kWh
- Type of connection (1): 220-240 V~
- Frequency (1): 50 Hz
- Connected loads (1): 3.7 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: 51 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: 51 l
- 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

- Steam reduction function
- 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

- Drain hose: 3 m
- Feature level: 5

Service and interfaces

- ZUG-eye
- Warranty: 2 years

