



Enhance the flavours you love.

Every meal will be an experience when you cook with the CombiSteam Pro oven with its professional Full Taste Steam System. It has three cooking modes - heat, steam and combination. In the combination mode it will automatically adjust to exactly the right combination of heat and steam. So, it helps you to consistently achieve

Product Benefits & Features

Seal in delicious

Use the sous vide function in our oven to replicate restaurant-style results. Cooking at low temperatures infuses and intensifies flavours, meaning delicious tastes and textures are locked in.



Always the right cooking settings

The unique VarioGuide function give you access to 220 recipes. A full-colour touch screen display provides an inspiring cookbook that describes the ingredients and the way to prepare the dish. The oven automatically sets the correct temperature, humidity and time to suit the selected recipe. Wait



More gleam with steam

Now you can ensure your oven gleams after cooking with the steam cleaning programme. A discreet display reminds you that it needs a clean. Then it uses steam to loosen stubborn grease and residue, so a wipe is all it takes to keep your oven spotless.



Replenished in one move

From the oven to tap with no strain or stress. The Removable Water Tank can be taken out with a simple push. With no stooping necessary, you can replenish its contents in comfort, enabling steam cooking when you need it.

Smart food probe for perfect results

This plug-in food temperature probe gives you more insight into your food. Set the probe to the right cooking level (e.g., rare, medium, well done) and it will alert you and switch the oven off when your dish is ready.

- Service codes
- Electric cable length: 1.5 m
- Oven cooking functions: Bottom heat, Bread baking, Browning/Au gratin, Defrost, Dough proving, Drying, Fast grilling, Frozen foods, Full steam, Grilling, Humidity Cooking high, Humidity Cooking low, Humidity Cooking medium, Keep warm, Low temp. cooking/Slow cooking, Moist fan baking, Pizza setting, Plate warming, Preserving, Sous vide cooking, Steam regenerating, Top/Bottom heat, True fan cooking, Turbo grilling, Yoghurt function
- Built-in HxWxD (mm): 590 x 560 x 550
- Automatic weight programs
- Oven cavity with 3 baking levels
- Electronic oven functions overview: Residual heat usage, Rinsing (steam generation circuit), Running time displayed, Service codes, Set & go, Setting languages, Real temperature indication (°C) during heat-up, Reset up counter, Sound type/deactivation, Steam cleaning intense, Steam cleaning quick, Steam cleaning with delayed time, Temperature proposal, Time extension, Time format (am/pm), Time of day, Fast heat up selectable, Favourite cooking programmes (20), Food sensor, Food sensor automatic switch off, Food sensor core temperature indication, Full colour 4.2" TFT touch display, Function lock, Heat and hold, Help texts, Keep warm, Keep warm 65°C extended with LTC and set FS, Last and most used functions, Main switch, Memory day time 1 week, Minute minder, Oven light on/off selectable, Water hardness setting, 75 recipes (ingredients/method), Acoustic signal, 10 Sous vide cooking recipes (ingredients/method), 180 Pre-set cooking programmes VarioGuide (weight/food sensor), 30 Languages, 40 Sous vide pre-set cooking programmes VarioGuide, Automatic switch off only oven, Background images on/off, Buzzer volume adjustable, Check result, Child lock, Cleaning reminder, Clock style sound, Cooking time displayed with program, De-steaming, Default heating function, Demo mode, Descaling (steam generation circuit), Display brightness (ON status), Duration, Electronic temperature regulation, End
- Memory for favourite programme settings
- Automatic temperature proposal

Product Specification

Color	Stainless steel with antifingerprint
Volume usable, l	70
Type of plug	UK Moulded
Cord Length	1.5
Total electricity loading (W)	3000
Voltage	230
Required Fuse	13
Country of origin	DE
Product Number Code	944 184 714
BI dimensions HxWxD in mm	590x560x550
Dimensions HxWxD in mm	594x594x567
Net Weight	40.5
HS Code	85166080
Bar Code	7332543450503
_Product_Installation	Built-in

