



## Combined oven with steamer

OCS8637S

**Craft**

**Installation: Built-in**

**Stainless Steel**

**Combined steam oven**

**Oven volume: 73 l**

**1 wire guide**



### Construction and performance

- Oven type: Combined steam oven
- Max. oven temperature: 230 °C
- Pure Steam™ system - perfectly steamed with preserved taste and nutrients: Yes

### Use and flexibility

- Oven illumination: On both sides/different heights
- Water tank volume: 1.3 l
- Oven guides: 1 wire guide
- Grill rack: 1 pcs
- Baking trays: 1 x shallow enameled baking tray, 1 x steam tray 1/1 width
- Rotating grill spit: No
- Door hinge: Soft opening and closing

### Interaction and control

- Buttons: Large and tactile

### Programs

- Heating type: FastPreheat
- Heating type: Lower and upper heater
- Heating type: Large infra heater
- Heating type: Large infra heater with fan
- Heating type: Lower heater with circular heater and fan
- Heating type: Circular heater
- Heating type: Eco function
- Heating type: AquaClean
- Heating type: Defrost
- Heating type: Strong steam
- Heating type: Steam baking

### Design and integration

- Door material: Glass and stainless steel
- Colour of the product: Stainless Steel
- Support feet: 4 adjustable feet
- Min. niche width: 560 mm
- Min. niche height: 590 mm
- Depth (incl. wall spacing): 550 mm

### Safety and maintenance

- Ventilator system: Active cooling of oven and door glass
- Door surface temperature: Cool Door
- Cleanability door glasses: Easy to remove door glasses for cleaning
- De-scaling program: Yes

### Technical data

- Power consumption in standby mode: 0.8 W
- Energy consumption hot air: 0.701 kWh
- Voltage (V): 220-240 V
- Fuse: 16
- Frequency: 50 Hz

## Dimensions

- Height: 595 mm
- Width: 597 mm
- Depth: 547 mm
- Length of electrical cord: 1500 mm
- Net weight: 46.2 kg

## Logistic information

- Packaging height: 700 mm
- Packaging width: 660 mm
- Packaging depth: 700 mm
- Gross weight: 51.4 kg
- Product code: 739221
- EAN code: 3838782541186

