

60CM 100% COMBI STEAM PYROLYTIC OVEN BOR7586BB

Brandt

SPECIFICATIONS

- 60cm, 100% combi steam oven
- Black glass
- Electronic knob and touch control + Duo color TFT screen
- Multifunction+ Oven
- 3 x Pyrolytic cleaning modes
- Enamel cavity, 73L + 1L water tank
- 6 shelf levels
- 4 Cooking programs: Expert, Expert steam, Cooking guide, Combined steam guide
 - ❖ Expert – 11 cooking functions
 - ❖ Expert Steam – 5 cooking functions
 - ❖ Cooking guide – 35 dishes
 - ❖ Steam guide – 37 dishes
- Favorites function
- Exclusive Pyro Express59' function
- Dehydration mode / Dedicated bread program / Sabbath
- Auto descaling
- Accessories: 1 x Safety rack, 1 x 45mm Drip tray, 1 x 20mm Drip tray
1 x Stainless steel perforated tray, 1 x Silicon bib, 1 x Telescopic railings



**60CM 100% COMBI STEAM
PYROLYTIC OVEN
BOR7586BB**

Brandt

ELECTRICAL CONNECTIONS

- Maximum electric power (W): 3385
- Current (A): 15
- Voltage (V): 220 -240
- Frequency (Hz): 50
- Length of electrical supply cord (cm): 115
- Type of plug: Without

DIMENSIONS

- Dimension of product (mm): H596 x W592 x D544
- Built in dimensions (mm): H585 x W560 x \geq D545
- Dimensions of packed product (mm): H670 x W640 x D660
- Net weight (kg): 44
- Gross weight (kg): 45

60CM 100% COMBI STEAM PYROLYTIC OVEN BOR7586BB

Brandt

Expert Steam + Combined Steam programs

Brandt offers two new programs that combine two cooking methods automatically:

EXPERT STEAM cooking or COMBINED STEAM cooking



Select the "EXPERT STEAM" mode for a recipe in which you specify the cooking method, temperature, steam percentage, and cooking time.



Steam100%

- To combine classic cooking with steam (combined mode):



Traditional ventilated + steam



Grill ventilated + steam



Circulating heat + steam



Regenerate the bread from the day before
(Recommended duration 8mn)

- Baguette
- Bread
- Bread ball
- Croissants



Select the "COMBINED STEAM" mode when preparing a traditional steam-based dish that requires oven assistance.

Simply select the proposed food type and its weight, and the oven will

automatically select the optimal cooking parameters.



THE PASTRY COOK

Sponge cake
Flans / creams
Cake
Cupcakes
Pound cake
Apple cake
Nut cake
Coco flan



THE POULTERER

Chicken
Duck breast *
Duck



THE BUTCHER

Lamb
Roast pork
Roast veal
Veal fillet
Pork fillet



THE FISHMONGER

Cooked fish
Fish terrine
Whole fish
Salmon casserole



THE GREENGROCER

Potatoes au gratin
Stuffed vegetables
Jacket potatoes



DEFROSTING

Meat
Fish
Bread-Cakes



THE BAKER

Bread
Baguettes
Pre-cooked bread
Frozen dough



THE CATERER

Lasagne
Clafoutis
Vegetable confit
Potatoes
Risotto
Fresh meals
Frozen meals

60CM 100% COMBI STEAM PYROLYTIC OVEN BOR7586BB

Brandt

INSTALLATION DIAGRAM

