

EKDG 6900.0 PW

Features:

Functions:

Steam cooking, hot air convection, regenerating, baking like professionals, electronic steam system & hot air, gentle roasting, gourmet steaming.

A large selection of applications make the combination steamer an extremely versatile appliance. In addition to a steamer, it can also be used as an oven.

Steaming at 30° - 100°C

With steam cooking, temperatures of between 30°C and 100°C can be selected in order to prepare any kind of food in the gentlest, most tasty manner.

Energy efficiency class A

Electronic steam system & hot air

Steam is generated outside the oven in an external steam generator. This ensures the right atmosphere inside the oven within a matter of seconds and the oven switches from steam to hot air and vice versa extremely precisely.

Electronic thermostat and display

Programmable electronic timer

(cooking time, end of cooking time, minute minder, roasting thermometer)

The programmable electronic timer ensures perfect results every time. In addition, the cooking thermometer makes sure every roast is cooked to perfection.

Clear text display

The clear text display gives reliable information on the current programme setting. When you operate your appliance for the first time, select one of several languages and the rest will be taken care of.

Air sensor

The air sensor ensures perfect climatic conditions inside the oven. It checks the air conditions in the oven all the time and ensures a perfect coordination of steam and hot air.

Automatic limescale and water refill-indicators

In order to guarantee an optimal production of steam at all times the combined steam oven has been equipped with an automatic limestone indicator. This shows when it is time to descale and the water refill indicator reminds you to refill the water tank before the next cooking process.

Automatic altitude adjustment (above sea level)

This ensures that the air in the oven cavity is always sufficiently moist and the food is not dried out.

Stainless steel oven cavity with interior lighting

Fresh water tank

The steam oven can easily be integrated into any kitchen for the removable fresh water tank means that no additional water supply is necessary.

Childproof lock

Removable drop-down door

Choice of handles

Various handle designs allow you to perfectly match your built-in appliance to the style of your kitchen.

Standard accessories

1 perforated cooking trivet, 1 cooking tray, 1 grid

Electrical connection: 3.5 kW

Appliance dimensions: W x H x D approx. 596 x 455 x 551 mm (incl. 20 mm front)

Niche dimensions: W x H x D approx. 560 x 450 x 570 mm

Oven cavity dimensions: W x H x D approx. 359 x 250 x 390 mm

Oven cavity capacity: 34 litres

EKDG 6900.0 PW (Platinum white design)

