



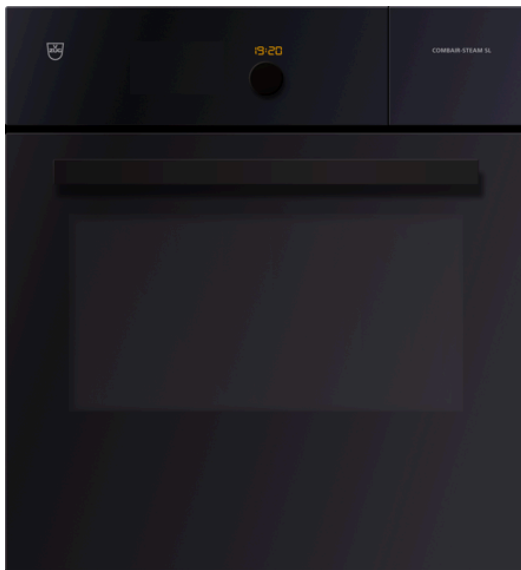
V-ZUG Ltd

Industriestrasse 66, P.O.Box, 6302 Zug/Switzerland

Phone +41 58 767 67 67, Fax +41 58 767 61 67

info@vzug.com, www.vzug.com

## Brochure Combair-Steam SL



### Selected product

- Article no.: 2301271002
- EAN code: 7630029424346
- Type: CSSLZ60
- Product category: Steam cooker
- Retrofit
- Standard width: 60 cm
- Standard height: 60 cm
- Front design: Black glass
- Handle: Black designer handle
- Cooking space: Dual enamel





## Details Comhair-Steam SL 60

### Additional settings

- User-controlled descaling

### Compliant to regulation

- (EU) Nr. 65/2014

### Design

- Type: CSSLZ60
- Product category: Steam cooker
- Retrofit
- Standard width: 60 cm
- Standard height: 60 cm
- Front design: Black glass
- Handle: Black designer handle
- Cooking space: Dual enamel

### Dimensions

- Niche height: 594 mm
- Max. niche height: 594 mm
- Niche width: 600 mm
- Max. niche width: 600 mm
- Niche depth: 550 mm
- Appliance height: 598 mm
- Appliance width: 596 mm
- Appliance depth: 568.1 mm
- Depth of appliance when door is open: 440.3 mm
- Empty weight: 50 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: 2
- Electronic clock timer

### Energy

- Consumption when off: 0.0 W
- Energy efficiency rating: A
- Energy consumption - conventional cooking: 0.7 kWh
- Energy consumption - convection/hot air cooking: 0.67 kWh
- Type of connection (1): 230 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
- Combined operation: Oven / steam cooker
- Number of storable programmes: 24
- Food probe
- Climate sensor
- Cooking space volume: 55 l
- Max. temperature setting with top/bottom heat: 230 °C
- Max. temperature setting with forced convection/hot air: 230 °C
- EcoStandby





### **Steamer features**

- Premium Swiss Quality
- Electronic Steam System (ESS)
- Steaming accurate to the degree
- Climate sensor
- Combined operation: Oven / steam cooker
- Number of storable programmes: 24
- Food probe
- Cooking space volume: 55 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
- Max. temperature setting with top/bottom heat: 230 °C

### **Functions**

- Switch to summer time
- Steaming
- Hot air
- Humid hot air
- Hot air + steaming
- Top/bottom heat
- Humid top/bottom heat
- Bottom heat
- Grill
- Convection grill
- Regeneration
- RegenerateOmatic
- PizzaPlus
- Soft-Roasting with steam
- Soft-Roasting
- Vacuisine
- Professional baking
- Food warming
- Warming function
- BakeOmatic with CCS
- EasyCook
- Favourites
- GourmetGuide
- GourmetSteam
- Integrated recipes
- Own recipes
- Hygiene
- Fast heating
- Wellness
- Plate warming

### **Additional data**

- Feature level: 5

### **Service and interfaces**

- ZUG-eye
- Warranty: 2 years

