

W3 MS450 | EAN: 8003437779954

W COLLECTION 45cm Built-in Pure SteamSense+ Combi Oven




Design	
Colour/Finish	Black Glass
Display	LCD Digital
Control	Touch Control
Door / Handle Design	Triple Glass Door with Aluminum Alloy Handle
Cavity Type	Stainless Steel
Capacity	58 litres
Cooking Shelves	3 shelves
Weight	38 kg
Product Dimension	W 595mm x H 455mm x D 556mm
Performance	
Heating Methods	Steam, Upper & Bottom Grill, Upper Grill, Bottom Grill, Convection, Convection + Steam, Forced Air, Forced Air + Steam, Turbo Convection
Heating Temperature	30°C to 230°C
Functions	Defrost, Drying Fruit, Preheat- Steam, Preheat -Grill, Keep Warm, Proving, DIY Cooking
Features	Preset Cooking, Mute, Clock, Oven Lamp, Child lock, Residual Heat Indicator
Cleaning	Descaling, Sterilization, Cavity Drying
Accessories	
Grill Rack, Steam Tray, Baking Tray, Insulated Gloves, Sponge	

Warranty
2 years (exclude Commercial Use)



**Features & Benefits**

	<p>&lt;Pure SteamSense+&gt; The ideal way to cook healthy dishes is to preserve the nutrients and enhance the taste.</p>
	<p>&lt;Extra Large Capacity&gt; Clever positioning in this standard 45cm flat cavity results in ca capacity of 58 liters and accommodates dishes of all shapes and sizes for greater flexibility</p>
	<p>&lt;Multifunction Cooking Methods&gt; 9 Cook Methods, 7 Cook Functions allow you to grill, bake and steam food</p>
	<p>&lt;Precise Temperature Control&gt; Top &amp; Bottom Grill temperature can be set individually at grill mode</p>
	<p>&lt;Wide Temperature range&gt; Heating temperature range from 30°C to 230°C, covers all your need to prepare different kind of food</p>
	<p>&lt;Cavity Drying Function&gt; Thoughtfully dry up cavity to maintain oven hygiene</p>

