# W7 OSPBLAUS | EAN: 8003437836060 12NC: 859991659100 W COLLECTION 60cm Built-in Pyrolytic Oven with Assisted SteamSense



| Design  | Design  |  |  |
|---|---|--|--|
| Colour/Finish<br>Display<br>Control<br>Door / Handle Design<br>Cavity Type<br>Capacity<br>Cooking Shelves<br>Weight<br>Product Dimension<br>Cut Out Dimension | Fingerprint Resistant Black Glass<br>LCD Digital<br>LCD Touch Control<br>Quadruple Glass Soft Closing Door with Stainless<br>Handle<br>Enamelled<br>73 litres<br>5 shelves<br>42.5kg<br>W 595mm x H 595mm x D 564mm (543mm*)<br>W 560-568mm x H 583-585mm x D 550mm |  |  |
| Performance   |   |  |  |
| Heating Methods   | Forced Air+Steam, Conventional, Convention,<br>Maxi Cooking, Forced Air, Eco Forced Air,<br>Pizza/Bread Program, Pastry Function, Grill, Turbo<br>Grill, Frozen Bake, Defrost, Keep Warm, Rising,<br>Fast Preheat   |  |  |
| Heating Temperature   | 50° <b>℃</b> to 250° <b>℃</b>   |  |  |
| Functions   | 6TH Sense Technology, Assisted SteamSense,<br>Cook4, Browning/Doneness, Descaling/Draining  |  |  |
| Features  | Eco mode, Favorites, Timer, Child lock, Residual<br>Heat Indicator, Acoustic Signal, Easy to Clean<br>Enamel Cavity   |  |  |
| Cleaning  | Pyrolytic   |  |  |
| Consumption Rates   |   |  |  |
| Energy Consumption<br>Energy Rating   | 0.91kwh/cycle<br>Europe A+ energy efficiency  |  |  |
| Accessories   |   |  |  |
| 2 Wire Shelf, 1 Enamelled Baking Tray, 1 Enamelled Deep Tray, 1 Pair of Telescopic Rails  |   |  |  |

#### Warranty

2 years (exclude Commercial Use)

\*Depth (Door handle excluded)



### Features & Benefits

| 6        | <6TH SENSE Technology><br>No more guesswork. Simply pick your recipes,<br>and let 6th SENSE cook them to perfection,<br>every time. Up to 40 cooking combinations<br>organized to fit your lifestyle and diet, for a full<br>assisted cooking experience.   |
|----------|---|
|          | <assisted steamsense=""><br/>Maximum taste and better consistency by<br/>combining vapour and heat.</assisted>  |
| A Cost 4 | <cook4><br/>Cook up to four dishes at the same time without<br/>mixing of flavours or aromas</cook4>  |
|          | <pyrolytic technology=""><br/>High temperature cycle to burn food residues<br/>into ashes, which can be easily wiped away with<br/>a sponge.</pyrolytic>  |
| READY    | <ready2cook><br/>No pre-heat , your oven is ready when you are.<br/>Ready2Cook is a unique airflow that creates the<br/>right temperature to get perfect results. Allowing<br/>you to save valuable time and up to 20%<br/>energy.* (* Maximum saving obtained in tests<br/>with various combinations of dishes using "no<br/>pre-heat" function compared to using "pre-heat"<br/>function.)</ready2cook> |
|          | <assisted display=""><br/>Select the food category and follow the<br/>guidance.</assisted>  |

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#### **Control Panel**



| Technical Specifications  |                             |
|---------------------------|-----------------------------|
| Max. Total Power          | 3650 W                      |
| Voltage                   | 220-240 V                   |
| Frequency                 | 50/60Hz                     |
| Default Current           | 16A                         |
| Current Settings          | 13A/ 16A                    |
| Length of Electrical Cord | 90cm                        |
| Plug                      | No Plug                     |
| Packaging Dimensions      | W 630mm x H 690mm x D 650mm |
| Gross Weight              | 42.5kg                      |
| Net Weight                | 40.5kg                      |
| Place of Manufacture      | Italy                       |

| Installation Information |                                      |
|--------------------------|--------------------------------------|
| Product Dimensions       | W 595mm x H 595mm x D 564mm (543mm*) |
| Cut Out Dimensions       | As indicated in below illustration   |

