

## DGC 6400

## Combination steam oven

combines all the functionalities of a steam oven with an oven with Fan Plus

- Excellent results thanks to MonoS team technology
- Greatest possible flexibility for best results Combi cooking
- Success guaranteed intelligent automatic programmes
- Extremely easy to clean PerfectClean
- Convenient controls DirectControl

Model num ber	
Model num ber	DGC 6400*
Type of appliance	
Display	DirectControl
Retractable dials	•
Gourmetadvantages	
Electronic temperature regulation in oven mode from 30 – 225 $^\circ\text{C}$	•
Electronic temperature regulation in steam mode from 40 – $100^\circ$ C	•
Oxygen sensor	•
Menu cooking with no transfer of flavours between different foods	•
Wireless food probe/Food probe with cable	-/-
Functions	
Automatic programmes	•
Combi cooking/S team cooking	• /•
Full grill/Economy grill/Fan grill	_/_/_
Fan plus/Intensive bake/Cake plus	• /_/_
Conventional heat/Top heat/Bottom heat	_/_/_
Convenience features	
Motorised lift-up control panel	-
Automatic menu cooking	-
User programmes/Programmable settings	20/•
S tart-S top programming	•
Clock display/Date display/Minute minder	• /_/•
Actual temperature display/Recommended temperatures	• /•
Appliance door	
CleanGlass door/ClearView door	• /•
Cavity	
XL oven cavity/XXL oven cavity	_/_
Oven cavity volume in l	32
Removable side runners with PerfectClean finish	•
Number of halogen lights	1
Easymaintenance	
S tainless steel front with CleanS teel finish (CleanS teel appliances only)	·
Stainless steel oven cavity with PerfectClean/Linen finish	• /•
External steam generator	•
Maintenance programmes for Descaling/Soaking/Rinsing/Drying	• /• /-/•

12:00

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S team technology and water supply	
MultiS team/MonoS team	_/•
Water container with steam generator/Fresh water container	• /-
Condensate container behind motorised lift-up door	-/-
Mains water connection/Mains drainage connection	_/_
Efficiency and sustainability	
European Energy efficiency class	А
Low energy lighting/Rapid heat-up	• /-
Safety	
Appliance cooling system and Cool front	•
Safety switch-off/System lock	• /•
Technical data	
Niche dimensions in mm (W x H x D)	560 – 568 x 448 – 452 x 550
Total connected load in kW/Voltage in V	2.9, 4.3/220 – 240, 400
Accessories supplied	
Universal tray with PerfectClean/Combi rack with PerfectClean	-/1
Perforated stainless steel containers/Solid stainless steel containers	2/1
Stainless steel baking tray/Rack	• /•
Cookery book	•
Available colours	
Stainless steel/Clean Steel	•
Obsidian Black	-
Brilliant White	-
Mink	-



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