



## DGC 6800

## Combi steam oven in XL format

- fully fledged steam oven with all the functions of a conventional oven for discerning connoisseurs

- Perfect results thanks to MultiS team technology
- Sets new standards in terms of brilliance and user convenience M Touch
- Ample space for creativity XL cabinet
- Extremely convenient water container concealed behind motorised fascia

| Type of appliance   |            |
|---|------------|
| Dis pla y   | M Touch    |
| Retractable dials   | _          |
| Gourmet advantages  |            |
| 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  | • /• /•    |
| $\label{eq:lagrange} Actual \ temperature \ dis \ play/Recommended \ temperatures$  | • /•       |
| Appliance door  |            |
| CleanGlass door/ClearView door  | • /•       |
| Cavity  |            |
| XL oven cavity/XXL oven cavity  | • /-       |
| Oven cavity volume in l   | 48         |
| Removable side runners with PerfectClean finish   | •          |
| Number of halogen lights  | 2          |
| Easymaintenance   |            |
| S tainless steel front with CleanS teel finish (CleanS teel appliances only) $% {\displaystyle \sum} {\displaystyle $ | •          |
| Stainless steel oven cavity with PerfectClean/Linen finish  | • /•       |
| External steam generator  | •          |
| Maintenance programmes for Descaling/Soaking/Rinsing/Drying   | • /• /• /• |
|   |            |

| 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                                     | •                              |
| S a fety switch-off/S ystem lock  | • /•                           |
| Technical data  |                                |
| Niche dimensions in mm (W x H x D)  | 560 – 568 x 448 –<br>452 x 555 |
| Total connected load in kW/Voltage in V                                     | 3.1 - 3.7/220 -<br>240         |
| Accessories supplied  |                                |
| ${\tt Universal\ tray\ with\ PerfectClean/Combi\ rack\ with\ PerfectClean}$ | 1/1                            |
| 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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