


















EF COMBI STEAM OVEN FUNCTIONS - BO GE 1770SA M

Display	Type of Heating	Temperature	Use
 Conventional	Conventional	30 ~ 250°C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
 Convection	Convection	50 ~ 250°C	For traditional baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.
 Double Grill + Fan	Double Grill + Fan	50 ~ 250°C	For grilling fat items and for browning food. The fan distributes the heat evenly around the cavity.
 Conventional + Fan	Conventional + Fan	50 ~ 250°C	For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
 Radiant Heat	Full Grill	150 ~ 250°C	For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element.
 Bottom Heat	Bottom Heat	30 ~ 200°C	For adding extra browning to the bases of pizzas, pies, and pastries. Heating comes from the bottom heater.
 Dough Proofing	Dough Proofing	30 ~ 45°C	For making yeast dough and sourdough to proof, and culture yogurt.
 Drying Function	Drying Function	-	It is used to dry the furnace chamber and prevent bacteria from growing.
 ECO	ECO	140 ~ 240°C	For energy saving cooking.

Display	Type of Heating	Temperature	Use
 Pure Steam	Pure Steam	100°C	For steaming of all kinds of food, including vegetables, meat, whole fish and chicken. Steam function operates at 100%.
 Conventional + Steam	Conventional + Steam	160 ~ 230°C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
 Convection + Steam	Convection + Steam	160 ~ 250°C	For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.
 Conventional + Fan + Steam	Conventional + Fan + Steam	160 ~ 230°C	For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
 Bottom Heat + Steam	Bottom Heat + Steam	160 ~ 200°C	For adding extra browning to the bases of pizzas, pies, and pastries. Heating comes from the bottom heater.
 Radiant Heat + Steam	Radiant Heat + Steam	160 ~ 235°C	For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element.
 Preheat	Quick Preheat	-	It is used to shorten cooking time. To achieve an even cooking result, place food into the cooking compartment after quick preheat is completed.
 Light	Light	-	Light turns on to illuminate the oven interior for enhanced visibility.

EF COMBI STEAM OVEN AUTO MENU - BO GE 1770SA M

Display	Dish	Automatic Menu	Function	Temperature	Cooking Time	Preheating
01		Roasted Pumpkin with Goat's Cheese and Rocket	 Conventional + Fan	230°C	10 min	Yes
02		Aubergine Gratin		180°C	30 min	Yes
03		Ratatouille		160°C	40 min	Yes
04		Crab in a Salt Crust		200°C	23 min	Yes
05		Escabeche		160°C	30 min	Yes
06		Fillet of Sole Fish with Fresh Herbs		220°C	10 min	Yes
07		Oven Roasted Chicken with Root Vegetables and Potatoes		200°C	55 min	Yes
08		Crispy Pork Belly		180~230°C	67 min	Yes
09		Steak		230°C	25 min	Yes
10		Shepherd's Pie	 Pure Steam	100°C	30 min	Yes
			 Conventional + Fan	200°C	20 min	Yes
11		Pasta Gratin	 Conventional + Fan	200°C	45 min	Yes
12		Harissa Chicken with Olives and Chickpeas		160°C	40 min	Yes
13		Banana Bread	 Convection	160°C	60 min	Yes
14		Chocolate Fondant	 Conventional + Fan	180°C	10 min	Yes
15		Apple Strudel with Vanilla Sauce	 Convection	180°C	30 min	Yes

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Display	Dish	Automatic Menu	Function	Temperature	Cooking Time	Preheating
16		Antipasti Vegetables	 Pure Steam	100°C	20 min	No
17		Australian Pumpkin Soup		100°C	40 min	No
18		Stuffed Courgettes		100°C	30 min	No
19		Letil Salad		100°C	30 min	No
20		Fish Curry with Peaches		100°C	25 min	No
21		Sea Bass with Vegetables		100°C	30 min	No
22		Mussels in Sauce		100°C	40 min	No
23		Chicken Breast with Sundried Tomatoes		100°C	40 min	No
24		Crema Catalana		100°C	30 min	No
25		Sticky Toffee Pudding		100°C	45 min	No
26		Descaling	  Light	160°C	15 min	-