



SteamGourmet

Oven Cooking Symbols & Functions



Oven Cooking Functions:

12



Conventional Heating

Even heat distribution for consistent baking, ideal for recipes like sponge cakes.



MaxiGrill

Efficiently grills larger surfaces, suitable for big dishes.



Conventional + Fan

Blends traditional heating with fan circulation, good for evenly cooked roasts and cakes.



Grill + Fan

Top grilling with fan-assisted heat, ensuring even browning.



Bottom

Heat focused from the bottom, excellent for crispy bases in pastry dishes.



Pizza

Tailored for pizzas and pastries, ensuring crispy crusts and evenly cooked toppings.



Turbo

Consistent temperature for multi-level cooking, ideal for cooking multiple dishes.



Eco

Efficient, energy-saving cooking with intelligent temperature control.



Full Steam / Sous Vide

Sous vide cooking. Low, steady heat for prolonged periods, preserving food's appearance and nutrients.



Regeneration

Gently reheats with steam, retaining food's moisture and taste.



Conventional + Steam

Fuses dry heat and steam for crispy exteriors and juicy interiors.



Turbo + Steam

Combines high-speed air circulation with steam for quick, moist cooking.

Additional Functions:



Fast Preheating

Quickly brings the oven up to the desired temperature for efficient cooking.



HydroClean® Pro

Turns water to steam to soften stubborn grease for easy cleaning.