

Series 8, Built-in oven with steam function, 60 x 60 cm, Stainless steel HSG636ES1



1 x enamel baking tray, 1 x grid, 1 x universal pan, punched, size XL,
1 x steam container, unpunched, size S

HEZ532010 Universal pan, non-stick ceramic coated, HEZ617000
Pizza pan, enamelled, HEZ625071 Grill tray, anthracite, HEZ631070
Baking tray, enamelled, HEZ36D163 Steam container, unpunched,
size S, HEZ36D163G Steam container, punched, size S, HEZ530000
Half tray, HEZ531010 Baking tray, non-stick ceramic coated,
HEZ632070 Multipurpose pan, enamelled, HEZ633001 Lid for
professional pan, enamelled, HEZ633070 Professional pan,
enamelled, HEZ635000 Barbecue-Set, HEZ636000 Glass pan,
HEZ638D30 3 level telescopic rails, full ext, steam, HEZ660050 Cover
Strip, HEZ664000 Baking and roasting grid (steam), HEZ915003
Glass roasting dish, 5,4 L, HEZG0AS00 Connecting cable 3m

The steam oven with PerfectBake and PerfectRoast: you get perfect results, automatically and gently.

- **PerfectBake:** the easy way to perfect baking results.
- **PerfectRoast:** precise measurement of core temperature for a perfect roast.
- **Steam function:** for gentle, healthy food preparation.
- **Added steam:** your foods turn out crispy on the outside and juicy on the inside.
- **4D Hot Air:** even heat distribution for perfect results – on any level.

Gross weight: 97.000 lbs
Built-in / Free-standing: Built-in
Door opening: Drop down
Min. required niche size for installation (HxWxD): 585-595 x 560-568 x 550 mm
Dimensions: 595 x 594 x 548 mm
Dimensions of the packed product (HxWxD): 675 x 660 x 690 mm
Control Panel Material: Stainless steel
Door Material: Glass
Net weight: 41.5 kg
Length electrical supply cord: 120.0 cm
Cooking method: Defrost, - Steam 100oC, - Fermentation, - Regeneration, 4D hot air, Full width grill, Hot Air-Eco, Half width grill, Conventional heat, Conventional heat ECO, Pizza setting, low temperature cooking, Bottom heat, Hot air grilling, pre-heating, warming
Time-setting Options: Start and Stop
Fuse protection: 16 A
Voltage: 220-240 V
Frequency: 60; 50 Hz
Plug type: Gardy plug w/ earthing
Energy input: Electric
Fuse protection: 16 A
Voltage: 220-240 V
Frequency: 60; 50 Hz
Plug type: Gardy plug w/ earthing
Dimensions of the packed product: 26.57 x 25.98 x 27.16
Net weight: 92.000 lbs
Included accessories: . 1 x enamel baking tray, 1 x grid, 1 x universal pan, 1 x steam container, punched, size S, 1 x steam container, punched, size XL, 1 x steam container, unpunched, size S



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Heating Functions

- Combi-steam oven with 12 heating methods: - 4D hot air, - Hot Air-Eco, - Conventional heat, - Conventional heat ECO, - Hot air grilling, - Full width grill, - Half width grill, - Pizza setting, - Bottom heat, - Low temperature cooking, - Preheating, - Keep warm
- Digital temperature display with proposal
- Actual temperature display - Heating-up indicator - Sabbath setting
- Additional functions:
- Descaling programme
- autom. boiling point detection drying function
- Temperature range 30 °C - 250 °C
- Cavity volume: 71 l

Design

- Intuitive Control Ring
- straight bar handle
- Door hinge: Bottom, SoftClosing, Soft opening
- Enamel cavity anthracite

Comfort

- PerfectRoast multipoint temperature probe
- PerfectBakebaking sensor
- Electronic clock
- Ecolyse features: back panel
- Supporting systems: Dish categories
- Rapid heating-up
- LED light switch for oven illumination
- Integral cooling fan
- Maximum window temperature 40° C low door temperature
- Child lock, Residual heat indicator, Automatic switch off, Start and Stop button, door contact switch
- Water tank capacity: with 1 l
- Water tank empty indicator
- Location of the steam generator is outside of the cavity
- Energy efficiency rating (acc. EU Nr. 65/2014): A+(at a range of energy efficiency classes from A+++ to D)
- Energy consumption per cycle in conventional mode:0.87 kWh
- Energy consumption per cycle in fan-forced convection mode:0.69 kWh
- Number of cavities: 1 Heat source: electrical Cavity volume:71 l

Standard Accessories

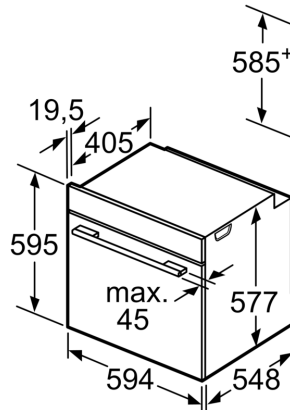
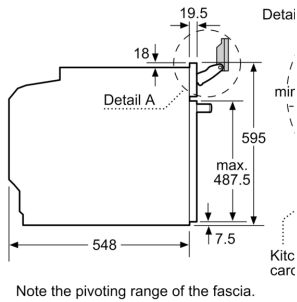
- 1 x steam container, punched, size XL, 1 x steam container, punched, size S, 1 x steam container, unpunched, size S, 1 x universal pan, 1 x enamel baking tray, 1 x grid

Technical Information

- Dimensions of the product (HxWxD mm) : 595 x 594 x 548
- Required niche size for installation (HxWxD mm): 585 - 595 x 560 - 568 x 550
- Length of mains cable: 120 cm
- Nominal voltage: 220 - 240 V
- Electrical connection rating: 3600 W
- "Please reference the built-in dimensions provided in the installation drawing"
- We recommend you to choose complementary products within

SER8, in order to assure an optimal design combination of your Built-In appliances.

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Space for appliance connection 320 x 115

If the appliance will be used as a hob, the following dimensions (including substructure) must be taken into account.

Hob type	min. height
Induction hob	300
Full surface Induction hob	400
Gas hob	300
Electric hob	200

