

COF01BLEU

Category	Cooking
Product Family	Countertop Combi Oven
Type	Countertop Combi Steam Oven
Version	EU
EAN Code	8017709333850



Aesthetics

Aesthetic Series	50's Style NA	Buttons Colour	Silver
Colour	Black	Opening lever tank material	Plastic
Decoration / Special colour	NA	Opening lever tank color	Black
Finishing	Glossy	Internal layer tank material	Stainless steel
Aesthetic Collaborations	50s Style NA	Tank material	Plastic
Body color	Black	Tank color	Transparent with one matt side
Body material	Plastic	Handle tank material	Plastic
Door material	Plastic	Handle tank color	Grey
Window material	Glass with polished plastic frame	Base material	Plastic
Window color	Smoked	Base color	Matt grey
Handle material	Aluminum	Base finishing	Matt
Handle color	Polished chrome	Non-slip feet material	Rubber
Knobs color	Polished chrome	Type of logo	Applied
Buttons Material	Plastic	Cable colour	Grey
		Decorated / Special	NA

Controls

Display	Yes	N° buttons	2
Display technology	LCD colour	START/STOP button	Yes
Type of controls	Buttons, Control knobs	SET button	Yes
No. of controls	2		

Technical Features

Capacity	30 L	N. of fans	1
No. of shelves	3	Grill element - power	900 W
Shelves type	Metal racks	Lower heating element power	700 W
Temperature control	Electronic	No. of lights	1
Minimum Temperature	40 °C	Light type	Halogen
Maximum temperature	230 °C	Light when door is opened	Yes
Timer max value	13 H (Only with pure steam function), 5 H	User-replaceable light	Yes
Tank capacity	0,8 l	Door opening type	Standard opening
Discharge water tank	0,4 l	Total no. of door glasses	3
Removable Water Container	Yes	Antislip feet	Yes
Water loading	Tray, manual	Detachable cord	Yes
Cavity material	Enameled		

Programme / Functions

No. of cooking functions	10
Menu Traditional cooking	Static, Fan-assisted, Grill, Bottom fan-assisted, Air fry, Warm, Defrost
Menu Steam cooking	Pure steam (100%), Combi steam + Fan-assisted, Combi steam + Grill fan-assisted
Chef Menu	Meat and poultry, Fish and shellfish, Vegetables and side dishes, Cakes and sweets, Bread / pizza and pies
N° automatic recipes	33
Static function	Yes
Fan-assisted function	Yes
Grill function	Yes
Bottom fan-assisted function	Yes
Air Fry function	Yes
Warm function	Yes
Defrost function	Yes
Pure steam function	Yes (100%)
Combi steam + fan-assisted function	Yes (20-70%)
Combi steam + fan-assisted grill function	Yes (20-70%)
Empty water tank alarm	Yes
Decalcification alarm	Yes
Timer	Electronic
Controls Lock / Child Safety	Yes
Other options	Clock setting, Clock format 12/24H, Unit measure temperature/weight, Acoustic signals ON/OFF, Brightness level, ECO Display, Water hardness
End of cooking acoustic alarm	Yes
Sound signals	Opzionale

Accessories Included

Grill rack stainless steel	1	Stainless steel perforated tray	1
Enameled tray	1		

Electrical Connection

Plug	(F;E) Schuko	Frequency (Hz)	50/60 Hz
Power	1800 W	Power supply cable length	1 m
Voltage	220-240 V		

Logistic Information

Product Width	500 mm	Packaged Product Depth	650 mm
Product Depth	464 mm (without handle)/ 510 mm (with handle)	Packaged Product Height	478 mm
Product Height	400 mm	Net Weight (kg)	17,500 kg
Product Dimensions	WxDxH 500x510x400 mm	Gross Weight (kg)	26,200 kg
Packaged Product Width	572 mm		

Alternative products



COF01CREU

Colour: Cream



COF01PGEU

Colour: Pastel green



COF01PBEU

Colour: Pastel blue



COF01RDEU

Colour: Red



COF01WHEU

Colour: White

Benefit (TT)

Multi Cooking 3 Menu COF

10 in 1: choose among traditional cooking functions, with steam and automatic programmes including Air fry, defrost and keep warm

Steam system COF

Steam only functions or in combination to lock in flavors and nutrients. Easy to clean thanks to detachable water tank and descale function.

Chef Menu recipes COF

33 Automatic recipes: cook to perfection meat, fish and vegetables dishes, but also desserts, bread and pizza

Easy cleaning COF

Effortless cleaning thanks to the steam function, removable guides and accessories, descale function

Accessories included COF

Complete range of in-pack accessories, to experiment traditional cooking preparations, with steam and Air fry

Galileo technology COF

Galileo Multicooking technology: innovative airflow patterns and professional algorithms for outstanding results in a compact design