

Series 8, Built-in oven with added steam function, 60 x 60 cm, Stainless steel HRG6769S6



The built-in oven with PerfectBake, PerfectRoast and added steam: your dishes come out automatically perfect and crispy on the outside, juicy on the inside.

- **PerfectBake:** the easy way to perfect baking results.
- **PerfectRoast:** precise measurement of core temperature for a perfect roast.
- **Added Steam Function:** your foods turn out crispy on the outside and juicy on the inside.
- **4D Hotair:** even heat distribution for perfect results – on any level.
- **TFT Touch Display:** clearly shows text and images, for easy and intuitive oven control.

Technical Data



Included accessories

1 x enamel baking tray
1 x combination grid
1 x universal pan

Optional accessories

HEZ327000 Pizza stone, HEZ530000 Half tray, HEZ531010 Baking tray, non-stick ceramic coated, HEZ532010 Universal pan, non-stick ceramic coated, HEZ617000 Pizza pan, anthracite enamelled, HEZ625071 Grill tray, anthracite enamelled, HEZ631070 Baking tray, anthracite enamelled, HEZ632070 Multipurpose pan, anthracite enamelled, HEZ633001 Lid for professional pan, enamelled anth, HEZ633070 Professional pan, anthracite enamelled, HEZ634000 Baking and roasting grid (standard), HEZ635000 Barbecue-Set, HEZ636000 Glass pan, HEZ660050 Cover Strip, HEZ664000 Baking and roasting grid (steam), HEZ915003 Glass roasting dish, 5,4 L, HEZG0AS00 Connecting cable 3m

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Type of oven / heating system:

- Oven with 15 heating methods: 4D hotair, Hotair Eco,, Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Bottom heat, Intensive heat, Low temperature cooking, Defrost, Preheating, Desiccation, Keep warm
- Additional heating methods with steam: Regeneration with steam, Fermentation with steam
- Temperature range 30 °C - 300 °C
- Cavity volume: 71 l

Hook-in racks / rails

- Number of shelf levels: 5 PC
- 3 level telescopic shelf rails, full extension, with Stop function, pyrolytic proof

Design:

- Control ring
- Cavity inner surface: enamel

Cleaning:

- Pyrolytic self-cleaning function
- Cleaning Assistance (manually)
- Full glass inner door

Comfort:

- 3x 2,5"-TFT color and graphics display with direct touch function
- Electronic clock
- Temperature proposal
Actual temperature display Heating-up control
- Additional functions:
descaling programme
drying function
- Drop down door
- Bar handle
- Supporting systems: Dish Assist
- PerfectRoast
PerfectBake
- Automatic rapid heating up
- LED light, LED-Elongated light, Switch for oven illumination
- Water tank empty indicator
- Location of the steam generator is outside of the cavity
- Integral cooling fan
- Home Connect ready on Wi-Fi

Accessory:

- 1 x enamel baking tray, 1 x combination grid, 1 x universal pan

Environment and Safety:

- low door temperature
- Low door temperature during pyrolytic cleaning
- Quadruple glass door panel glazed CoolTouch door
- Automatic door lock during pyrolysis
Child lock Residual heat indicator Start-/Stop button Door contact switch

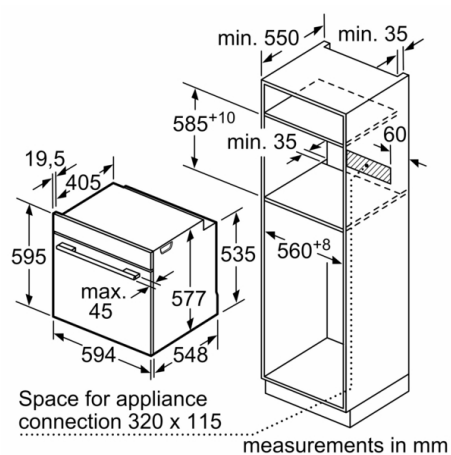
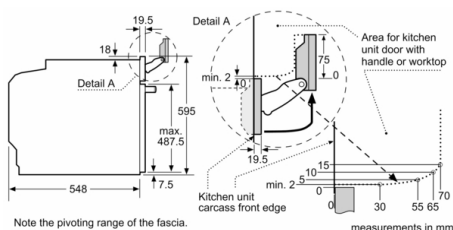
Technical Information

- Length of mains cable: 120 cm
- Nominal voltage: 220 - 240 V
- Total connected load electric: 3.6 KW
- 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:0.9 kWh
Energy consumption per cycle in fan-forced convection mode:0.74 kWh
Number of cavities: 1 Heat source: electrical Cavity volume:71 l

Dimensions:

- Appliance dimension (HxWxD): 595 mm x 594 mm x 548 mm
- Niche dimension (HxWxD): 585 mm - 595 mm x 560 mm - 568 mm x 550 mm
- "Please reference the built-in dimensions provided in the installation drawing"
- We recommend you to choose complementary products within Series 8, in order to assure an optimal design combination of your Built-In appliances.

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If the appliance will be installed underneath a hob, the following worktop thicknesses (including substructure if necessary) must be taken into account.

Hob type	min. worktop thickness	
	fitted	flush
Induction hob	37 mm	38 mm
Full surface Induction hob	47 mm	48 mm
Gas hob	30 mm	38 mm
Electric hob	27 mm	30 mm

