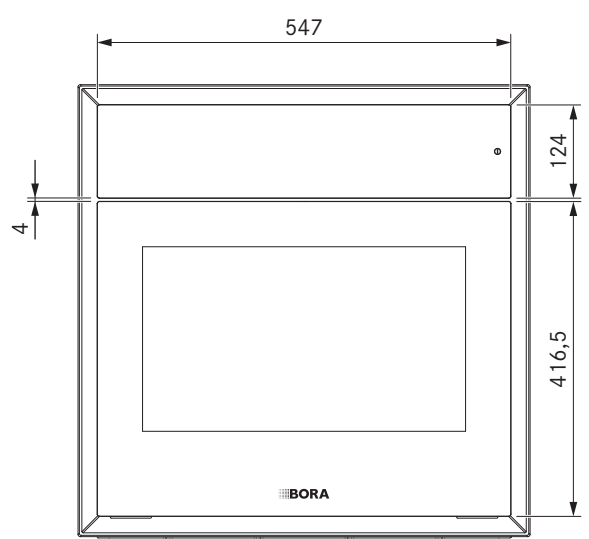
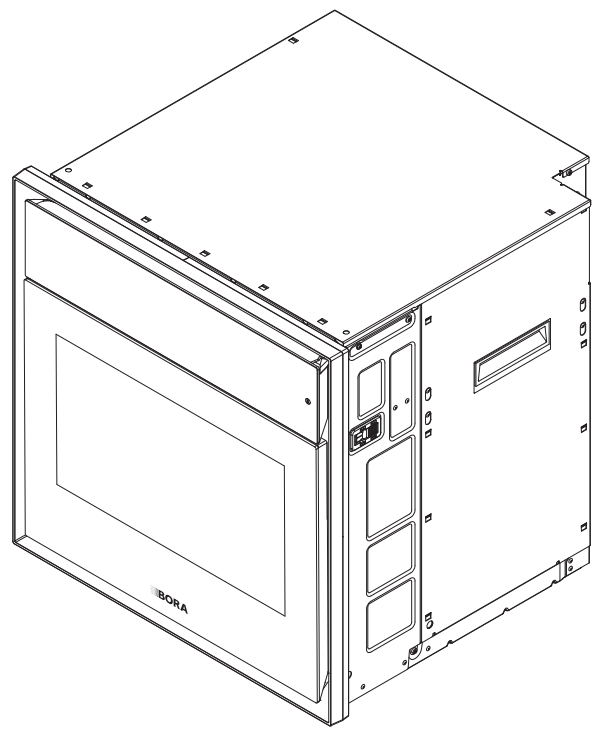
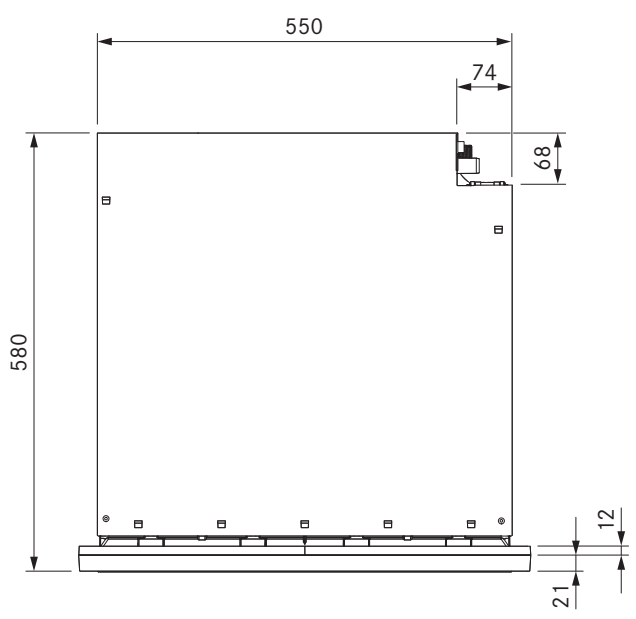
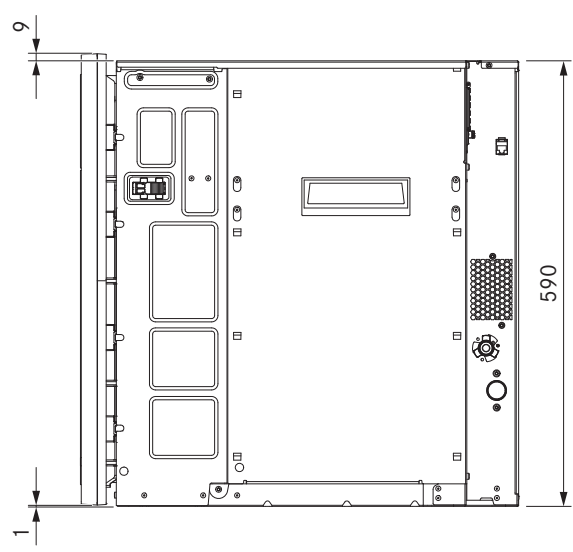
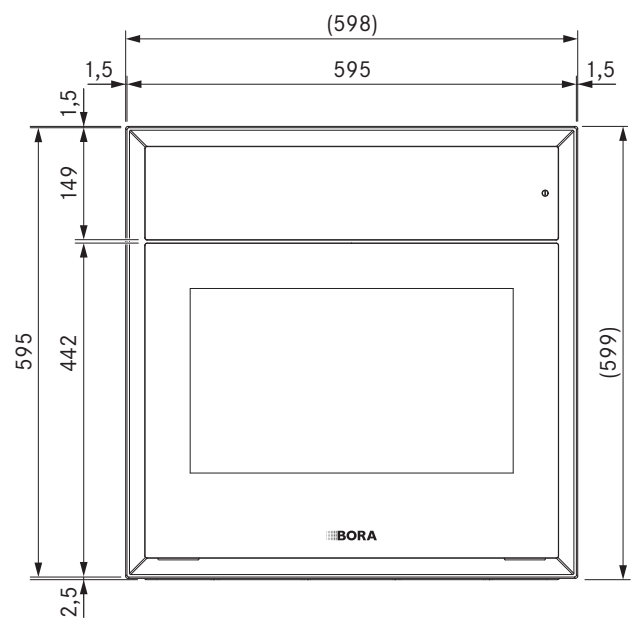


# XBO

BORA X BO steam oven



**Technical data**

Multiphase supply voltage	380 – 415 V 2N
Single-phase supply voltage	220 – 240 V
Frequency	50 Hz
Maximum power consumption	6,1 kW
Two-phase power supply/fuse protection	2 x 16 A
Single-phase power supply/fuse protection	1 x 16 A
Dimensions (width x height x depth)	598 x 599 x 580 mm
Dimensions oven chamber (width x height x depth)	480 x 308 x 405 mm
Oven chamber volume	53 l
Number of shelf levels	3
Weight (incl. accessories/packaging)	62 kg
Weight	47 kg
Surface material	Glass
Temperature control range	30 – 230 °C
Power control	Freely adjustable
Length inlet tube	2,5 m
Connection inlet tube	3/4"
Length drain hose	2,5 m
Inside diameter drain hose	19 mm
Filter material	Activated charcoal filter with ion exchanger
Maximum filter service life	1 year

**Product description**

- Top performance / best cooking results
- Cleaning made easy
- Perfect design
- Simple operation
- Fresh air and clear view
- Foldable 19-inch full-graphic touch display
- Clear view thanks to BORA Clear View automatic steam extraction before the door is opened
- BORA Smart Open – automatic door opening after BORA Clear View steam extraction
- Innovative, fully automatic cleaning of the cooking chamber
- eSwap – easy filter change from the front by simply lifting up the display flap

**Operation**

- Foldable 19-inch full-graphic touch display
- Practical information
- Food recommendations according to potential nutritional goals
- First steps
- First dishes
- Presets
- Favourites
- View change enables selection of favourite operating panel
- Create and save customised programmes
- Leave message for other users

**Features / Functions**

- Four-point food thermometer to determine precisely when food is cooked and interconnected automatic cut-off
- Clear view thanks to BORA Clear View automatic steam extraction before the door is opened
- BORA Smart Open – automatic door opening after BORA Clear View steam extraction
- Plumbed-in water connection
- High-performance heating combined with a powerful hot air fan for even cooking results and rapid adjustment
- X BO odour filter
- Manual cooking to individually adjust target humidity and temperature
- Automatic programmes
- LED multi-level lighting
- Multi-drawer connection for simplified and expanded control

**Cleaning**

- Innovative, fully automatic cleaning of the cooking chamber
- Quick clean
- Odour filter condition
- Efficient drying, no wiping

**Cooking methods**

- Hot air from 30 – 230 °C
- Humidity adjustable in the range of 100% / 80% / 60% / 40% / 20%
- Dehumidification adjustable in the range -20% / -40% / -60% / -80% / -100%
- Roast
- Baking incl. steam burst and adjustable water quantities
- Scalloped
- Braise
- Steam cooking
- Steaming
- Boiling
- Simmer
- Sous-Vide-cooking
- Low-temperature cooking
- Defrost
- Regenerate (warm up)

**Operating modes**

- Automatic cooking – pre-installed recipe-based automatic programmes – create your own programmes
- Manual cooking – freely selectable temperature and humidity settings

**Safety**

- Temperature protection
- safety shut-down
- control lock
- childproofing feature

**Scope of delivery**

- X BO steam oven
- X BO frame spacer
- X BO non-perforated stainless steel steamer tray
- X BO perforated stainless steel steamer tray
- X BO oven rack
- X BO universal tray
- X BO cleaning cartridge
- X BO odour filter
- Water inlet tube
- Length drain tube
- Drain sieve
- Operating and installation instructions
- Mounting accessories

**Accessories**

- X BO frame spacer XBORS
- X BO cleaning cartridge (6 pce.) XBORK/6
- X BO cleaning cartridge (12 pce.) XBORK/12
- X BO non-perforated stainless steel steamer tray XBOGBU
- X BO perforated stainless steel steamer tray XBOGBG
- X BO oven rack XBOBGR
- X BO universal tray XBOUB
- X BO odour filter XBOGF
- X BO kit for installation in floor unit XBOMSU

**Product- and planning instructions**

- The appliance must have a mains water connection.
- The inlet water pressure must be between 200 kPa (2 bar) and 600 kPa (6 bar). If the pressure is more than 600 kPa (6 bar), a pressure reducer must be installed for proper operation.
- The water outlet pipe must either be connected to a surface or flush-mounted trap with a permanent hose connection, or to the appliance connection on the sink trap.
- The stopcock for the fresh water connection and trap must be easily accessible when there are built-in appliances.
- The back panel of the kitchen unit must not be fitted behind the appliance.
- An unobstructed ventilation cross-section of at least 160 cm<sup>2</sup> must be provided in the unit.
- A minimum distance of 30 mm is to be maintained between the back of the appliance and any adjacent structure.
- The connection cable must be provided at the installation site