



Genuine steam cooking has now become easier.

It's compact, but it makes speedy, steam-cooked meals. Steaming can also be combined with grilling, oven and microwave cooking to greatly expand the variety of foods on your family's table.



 **Steam**
Steaming or Reheating



 **Oven**
Baking or Roasting



 **Grill**
Grilling or Toasting



 **Micro Power**
Reheating or Melting



 **Defrost**
Defrost Frozen Food



Chat

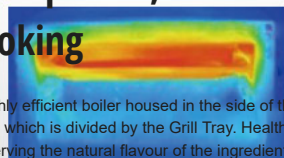


Steam

Powerful steam for quicker, more delicious cooking



Powerful steam is injected from the highly efficient boiler housed in the side of the unit directly into the upper area of the oven, which is divided by the Grill Tray. Healthy steam cooking is quickly achieved while preserving the natural flavour of the ingredients.



High-density steam quickly heats the food.



Both sides of the meal can be browned without turning it over.

The upper heater and microwave-heated Grill Tray cook foods quickly from both top and bottom. As it cooks, excess fat is drained off by the grooves in the Grill Tray, so the outside of the food is crispy, and the inside is juicy. There's also no need to turn the food over while cooking, so the cooking time is reduced.



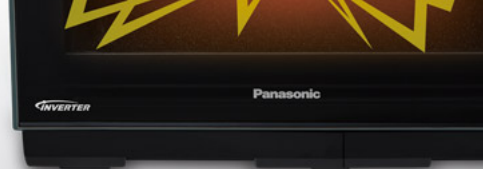
Crispy Grill



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Grill Tray



Auto Cooking

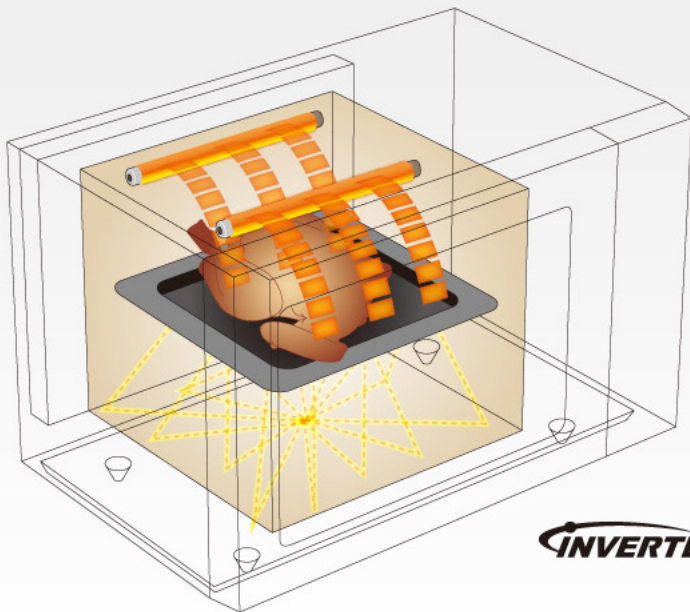
Auto Cooking technology lets you cook foods by simply setting the weight - there is no need to set the power level and cooking time.

Steam Auto: Fresh Vegetables, Chicken Pieces, Seafood, Reheat Chinese Bun and more.

Auto (others): Congee / Porridge, Meat Skewers and more.



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Simultaneous Combination Cooking

Thanks to Inverter technology, the microwave power cooks food quickly, while the grill provides ordinary browning and crispiness. All this happens simultaneously, resulting in speedier cooking.



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27 L Steam Combination Oven

1000 W Inverter Microwave

1200 W Quartz Grill

[SEE ALL SPECS](#)

INVERTER The **Genius** **SENSOR** **FLAT & WIDE**



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