EN XBO product information sheet



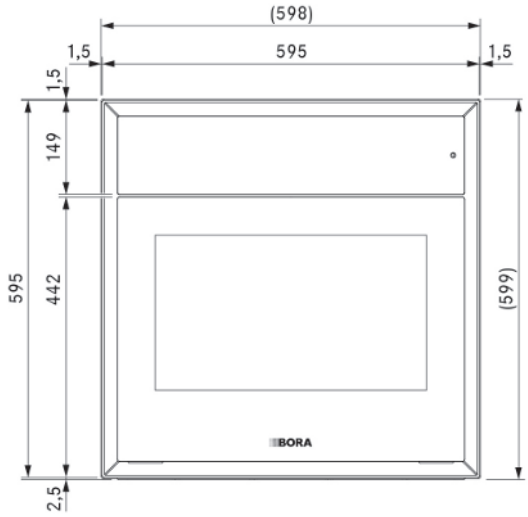
XBO

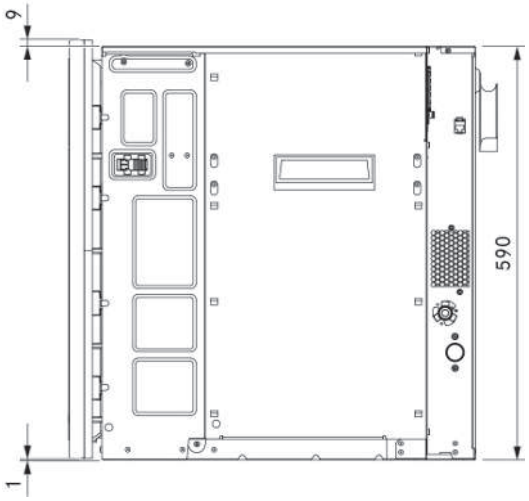
X BO steam oven

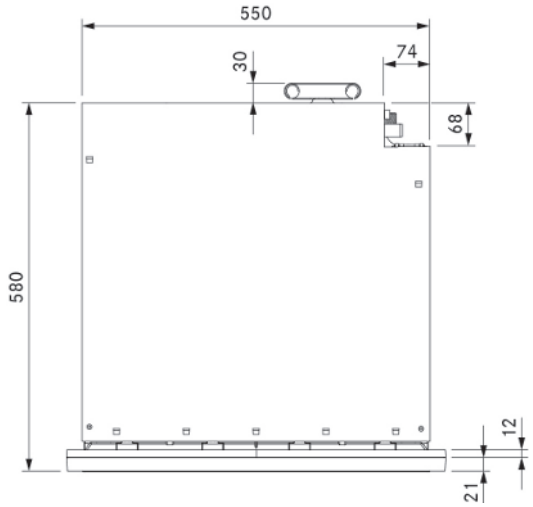
General product information:

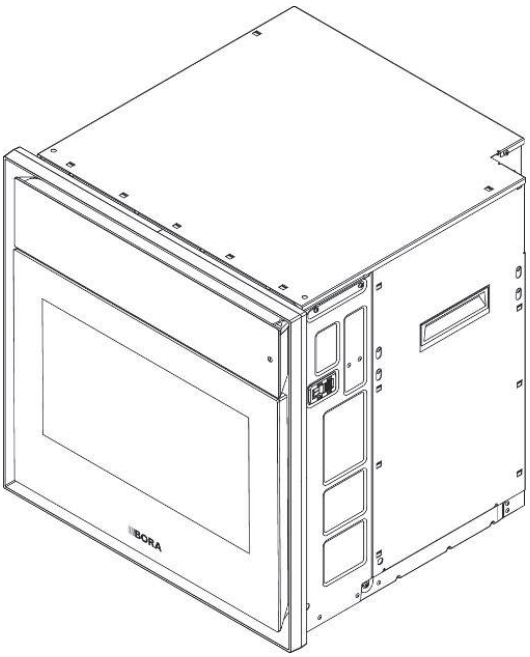
Product:	Steam oven with mains water connection and odour filter
Product highlights:	Steamer and oven in a single appliance, innovative steam and hot air technology, preset programmes to make cooking easier, intuitive operation via 19-inch touch display, automatic steam extraction before opening, automatic cleaning and drying, supported cooking with the BORA One app
Recess dimensions:	Height: 592–600 mm; width: 560–568 mm; depth: min. 565 mm
Safety and warning information:	See operating and installation instructions
Energy efficiency class:	

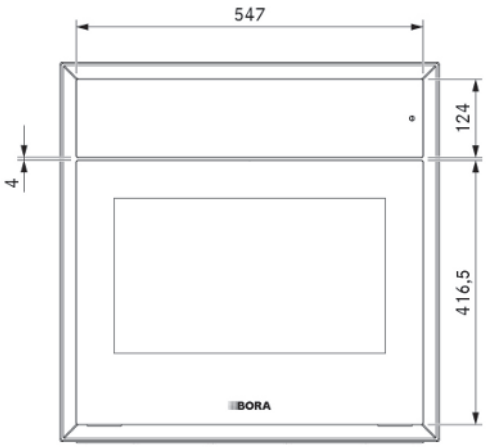
BORA Vertriebs GmbH & Co KG · Innstrasse 1 · A-6342 Niederndorf, Austria · T +43 (0) 53 73 6 22 50 - 0 · support@bora.com · bora.com


(598)
1,5
595
1,5
1,5
149
595
442
(599)
2,5
BORA


9
590
1


550
30
74
68
580
12
21


BORA


547
124
4
416,5
BORA

XBO

X BO steam oven

Technical data

Multiphase supply voltage	380–415 V 2N
Supply voltage 1-phase	220–240 V
Frequency	50 Hz
Maximum power consumption	6100 W
1-phase fuse protection/power supply	1 x 16 A
2-phase fuse protection/power supply	2 x 16 A
Dimensions (width × height × depth)	598 × 599 × 580 mm
Oven chamber dimensions (width × height × depth)	480 × 308 × 405 mm
Cooking chamber volume	53 L
Number of shelf levels	3
Weight (incl. accessories/packaging)	62 kg
Weight (net)	47 kg
Surface material	Glass
Temperature control range	30–230 °C
Power management	seamless
Length of water inlet pipe	2.5 m
Water inlet pipe connection	3/4"
Length of water outlet pipe	2.5 m
Inner diameter of water outlet pipe	19 mm
Filter material	Activated charcoal with ion exchanger
Maximum filter service life	1 year
Guaranteed availability period for software updates (from product discontinuation date)	5 years

Product description

- Tiltable 19-inch full-graphic touch display
- LED multi-level lighting
- Activated charcoal odour filter
- Filter service display
- Simple filter change from the front
- Four-point food thermometer to determine precisely when food is cooked
- Mains water connection
- High-performance heating and powerful hot air fan
- Individually adjustable target humidity and temperature
- BORA Clear View – automatic steam extraction
- BORA Smart Open – automatic door opening
- Practical info and tips, first steps and dishes
- Can be connected to a BORA multi-drawer
- Can be connected to and controlled with the BORA One app

Cooking methods

- Hot air (30–230 °C)
- Roast
- Bake with humidity
- Hot air grilling
- Braise
- Steam
- Stew
- Boil
- Simmer
- Sous-vide cooking
- Low-temperature cooking

Cleaning

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

Functions

- Automatic cooking (pre-installed automatic programmes)
- Classic cooking (roasting, baking, steaming and hot air grilling)
- Manual cooking (freely selectable temperature and humidity)
- Presets (e.g. “Crisp up bread rolls”, “Steam vegetables”, “Braise joints”, etc.)
- Special programmes (e.g. “Keep warm”, “Defrost”, “Sous-vide cooking”, etc.)
- Adjustable humidity (100%/80%/60%/40%/20%)
- Adjustable dehumidification (-20%/-40%/-60%/-80%/-100%)
- Bookmark and save favourites
- Create and save customised programmes
- Customisable food preferences
- Messages for others

Safety features

Overheating protection, safety shut-down, operating lock, child lock

Scope of delivery

X BO steam oven, X BO frame spacer, X BO perforated stainless steel tray, X BO oven rack, X BO universal tray, X BO deep universal tray, X BO cleaning cartridge, X BO odour filter, water inlet pipe, water outlet pipe, drain filter, operating and installation instructions, installation accessories

Accessories

X BO frame spacer XBORS, X BO cleaning cartridge (pack of 6) XBORK/6, X BO cleaning cartridge (pack of 12) XBORK/12, X BO perforated stainless steel tray XBOGBG, X BO oven rack XBOBGR, X BO universal tray XBOUB, X BO deep universal tray XBOUBT, X BO baking and grilling plate, X BO air fry tray, X BO odour filter XBOGF

Product and planning information

- Unobstructed ventilation cross-section of at least 160 cm^2 in the kitchen unit
- The back panel of the kitchen unit must not be fitted behind the appliance.
- The appliance must not be installed underneath a cooktop.
- A minimum distance of 30 mm is to be maintained between the back of the appliance and any adjacent structure.
- A mains water connection is required.
- The water inlet pressure must be at least 200 kPa (2 bar). The appliance is designed to withstand a maximum water inlet pressure of 600 kPa (6 bar). If the pressure is greater than 600 kPa (6 bar), a pressure regulator must be installed to ensure seamless operation.
- Connect the water outlet pipe to a surface-mounted or flush-mounted trap or to the appliance connection on the sink trap.
- Only use the water outlet and inlet pipes provided. There must be no kinks in the pipes and they must not be shortened, extended or replaced with another pipe.
- The water inlet and outlet pipes must not be flush-mounted.
- The stopcock for the fresh water supply and the trap must be easily accessible after installation.
- The mains supply cable must be provided by the customer
- Mains connection using plug-in contacts (Schuko plugs) is not permitted
- To perform an update via Wi-Fi, the appliance must be connected to the Internet.