

DGC 6400

Steam combination oven

– with combination cooking and automatic programmes for perfect cooking results.



- Excellent results thanks to MonoSteam technology
- Maximum versatility for perfect results – Combi cooking
- Success guaranteed – intelligent Automatic programmes
- Super easy cleaning – PerfectClean
- Convenient operation – DirectControl

Construction type	
Steam combination oven	•
Design	
PureLine	•
Colour	Stainless steel/Clean Steel
Display	DirectControl
Retractable dials	•
Convenience features	
Electronic oven temperature regulation in °C	30 - 225
Electronic steam oven temperature regulation in °C	40 - 100
External steam generation	•
Oxygen sensor	•
Individual humidity settings in combination cooking	•
Menu cooking without transfer of taste	•
Automatic programmes with programmable settings for cooking results	•
Keeping warm	•
Operating modes	
Defrosting	•
Automatic programmes	More than 85
Combination cooking	•
Steam cooking	•
Sous-vide	•
Reheat	•
Fan plus	•
Special applications	•
User convenience	
MultiLingua	•
Steam cooking on up to 3 levels at the same time	•
Quantity-independent cooking	•
Steam reduction before end of programme	•
Time of day display	•
Date display	•
Minute minder	•
Clock buffer in h	200
Start-stop programming	•
Safety switch-off	•
Actual temperature display	•
Recommended temperature	•
Buzzer when desired temperature is reached	•
User programmes	20
Individual settings	•
Door	
CleanGlass door	•
Door with viewing screen	•
Door hinge	Bottom
Oven compartment	
Oven compartment volume in l	32
PerfectClean stainless-steel oven compartment	•
No. of shelf levels	3
Removable side racks with PerfectClean	•
No. of halogen lamps	1

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Cleaning convenience	
Stainless steel front with CleanSteel finish	•
Oven compartment with PerfectClean	•
Floor heater for condensate reduction	•
External steam generator	•
Soak programme	•
Oven compartment drying programme	•
Quick-release side racks	•
Automatic descaling	•
Steam technology and water supply	
MonoSteam	•
Water reserve for approx. 90 min cooking	•
Water container with steam generator	•
Efficiency and sustainability	
Energy-saving lighting	•
Safety	
Appliance cooling system and touch-cool fronts	•
Safety switch-off	•
System lock	•
Vapour cooling system	•
Door contact switch	•
Technical data	
Niche width in mm	560
Niche height in mm	450
Niche depth in mm	555
Appliance width in mm	595
Appliance height in mm	456
Appliance depth in mm	570
Weight in kg	30.4
Total rated load in kW	3.2
Voltage in V	230
Fuse rating in A	16
Number of phases	1
Standard accessories	
Side racks with PerfectClean	•
No. of perforated stainless-steel cooking containers	2
No. of solid stainless-steel cooking containers	1
Stainless-steel baking tray	1
Wire rack	•
Grease filter	•
Cookbook	•
Mains plug	•
Descaling tablets	•

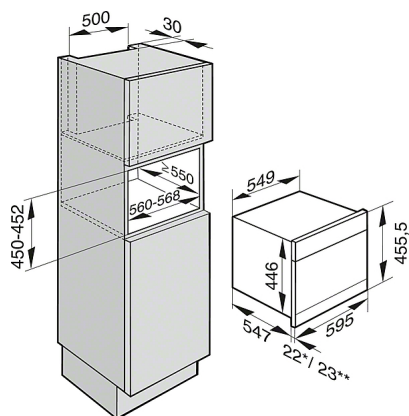
Steam Combination Ovens



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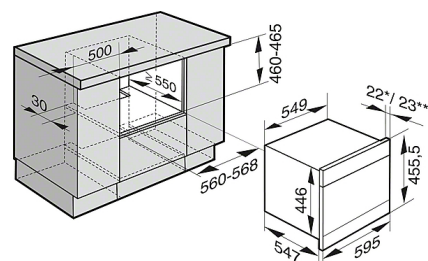
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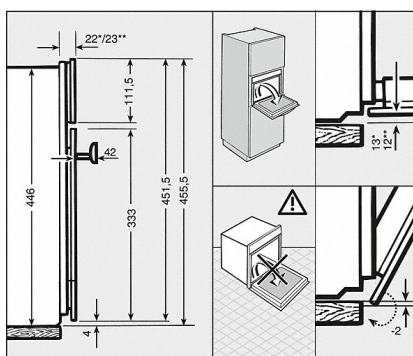
DGC 6300, DGC 6400, in a tall unit, CLST (Installation drawing)

* Appliances with glass front
** Appliances with metal front
The socket has to be accessible once the appliance has been installed



DGC 6300, DGC 6400, in a floor unit, CLST (Installation drawing)

* Appliances with glass front
** Appliances with metal front
The socket has to be accessible once the appliance has been installed



DGC 6400 - detailed installations drawing for PureLine (Installation drawing)

* Appliances with glass front
** Appliances with metal front