

HB633GBS1J

Type of oven / heating system:

- Oven with 10 heating methods:
4D hot air, Hotair eco., Conventional heat, Conventional heat ECO, Hot air grilling, Full width grill, Half width grill, Pizza setting, Deep-frozen food special, Bottom heat
- Temperature range 30 °C - 300 °C
- Cavity volume: 71 l

Design:

- Rotary Control
- Cavity inner surface: Enamel anthracite

Cleaning:

- Ecolyse features: back panel
- Full glass inner door

Comfort:

- 2,8"-TFT-color and text display with touch-control buttons
- Temperature proposal
Actual temperature display
heating-up control
Sabbath setting
- bottom, Oven door with softClose, soft opening
- electronic clock
- Rapid heating-up
- Halogen interior lighting, Independent oven interior light button
- Integral cooling fan
- Stainless-steel fan
- Info button
- Bar handle

Hook-in racks / rails

- Cavity with shelf support rails, Telescopic slide-out Accessory

Accessory:

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

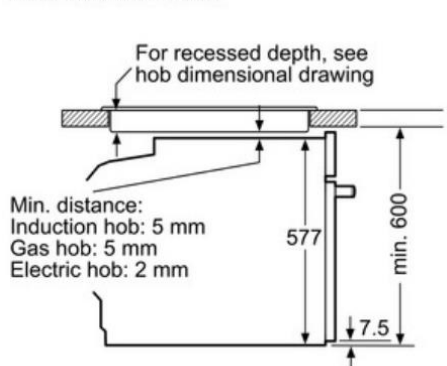
Environment and Safety:

- Maximum window temperature 40° C
- Child lock
Automatic safety switch off
Residual heat indicator
Start-/Stop button
Door contact switch

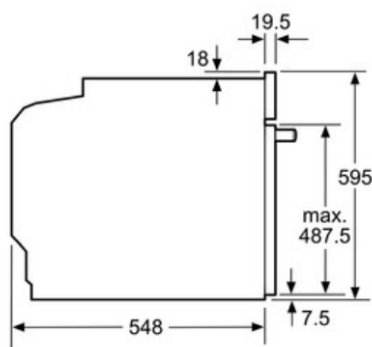
Technical Info:

- Length of mains cable: 120 cm
- Total connected load electric: 2.85 KW
- Appliance dimension (h x w x d): 595 mm x 595 mm x 548 mm
- Niche dimension (h x w x d): 560 mm - 568 mm x 585 mm - 595 mm x 550 mm
- "Please reference the built-in dimensions provided in the installation drawing"

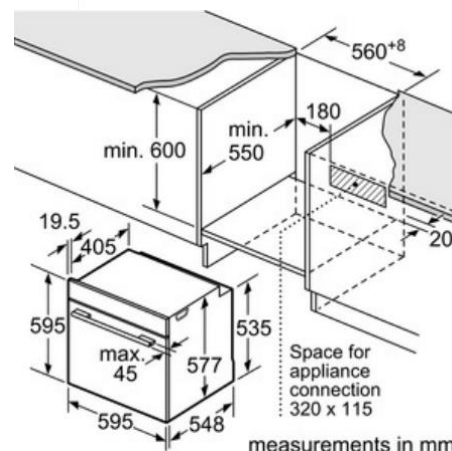
Installation with a hob.



measurements in mm



measurements in mm



measurements in mm

SIEMENS



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	43 mm	48 mm
Gas hob	32 mm	42 mm
Electric hob	22 mm	24 mm



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