

OVEN

There is nothing quite like preparing the meal of the day with a fine oven. Our collection ranges from 34 L to 65 L, including a built-in gas oven that is the only one you can find on the market. Mia Cucina gives you the flexibility to choose the perfect fit for your space and cooking requirements. Designed to match with other Mia Cucina appliances, our versatile ovens give you the freedom to explore more culinary options and delight the whole family with new taste sensations.



OVEN STEAM COMBINATION OVEN



HEALTHY COOKING

Steaming is a healthy way of cooking that helps retain the flavour, taste, texture and nutrients of food. Mia Cucina's Steam Combination Oven features all the functions of a conventional oven, combining both dry and moist heat, to deliver a constant temperature over time — and the most professional cooking results. The oven comes with automatic cooking functions that make it easy for aspiring chefs to select their desired setting with a simple touch control.



EFFICIENT STEAMING

The Steam Combination Oven is equipped with a removable water tank that holds up to 1 litre of water, enough for steam cooking at full power. Steam temperature can be set up to 130°C, making it ideal for all types of dishes, including fish, meat and vegetables.



Steam Combination Oven

GYV34S

- Made in Italy
- 34 L capacity in 45 cm high
- Sensor touch control
- 10 functions
- Automatic cooking function
- Triple glass door
- EU Energy Class A++