

BFCB60VMX

60 cm Stainless Aeroperfect Upright Cooker with Ceramic Cooktop



AEROperfect™

SteamAdd

AirFry

Total Cavity Gross Volume	Number of Functions	Oven Feature	Cooktop Type
85 L	8	Aeroperfect Cooking	Vitroc ceramic

Main Features

Oven feature:	Aeroperfect, SteamAdd, Airfry
Gross Volume:	85 Litres
Net Volume:	72 Litres
Detachable Side Racks:	5 Shelf Levels
Telescopic Pull out Shelf:	1 Level Standard
Display Timer:	Digital
Key Lock:	Yes (Oven only)
Multidimensional Cooking:	Yes
Splashback:	Yes
Cooling Fan:	Yes
Max. Temperature:	270°C
Total Power Consumption:	8.5 kW

Design

Colour:	Stainless
Door Activated Illumination:	1 x Round (Top)
Layers of Door Glass:	3
Inner Door Type:	Full Glass (removable)
Bottom Compartment Type:	Metal Drawer

Cooktop Zones

Hob Type:	4 Vitroc ceramic
Rear Left Zone:	1.2 kW (Ø140mm)
Rear Right Zone:	1.7 kW (Ø180mm)
Front Left Zone:	0.7/1.7 kW (Ø120/Ø180 mm) Duo
Front Right Zone:	1.2kW (Ø140mm)

Oven Cleaning

Simple Steam Cleaning:	Yes
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Functions

Number of Functions	8
	Conventional Cooking
	Fan Assisted Cooking
	Bottom Heating
	Fan Heating / Airfry
	Electric Grill
	Low Grill with Fan
	Defrost Function for Oven
	3D Cooking

Accessories

Cooking Tray (Standard):	1
Cooking Tray (Deep):	1
Wire Rack Insert:	1
Shelves:	2
Airfry Tray:	1

Dimensions& Weights

Unpacked Height:	900 mm (excl. splashback)
Unpacked Width:	600 mm
Unpacked Depth:	600 mm
Unpacked Weight:	57.7 kg
Packaged Height:	1025 mm
Packaged Width:	660 mm
Packaged Depth:	700 mm
Packaged Weight:	61.3 kg

For more detailed dimensions	See diagram on Page 2
Sku:	7785886812
Ean Code:	8690842754104
Manufacturers Warranty:	2 Years + 3 Years by Registration
Launch Date:	November 2025



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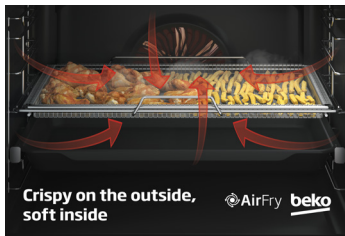


Aeroperfect™ Technology - Bake perfect cupcakes, roast a delicious Sunday dinner or use the grill to make a hearty but healthy breakfast. Aeroperfect™ technology provides uniform hot air distribution throughout the oven and minimises temperature fluctuation, ensuring even and precise cooking every time.

SteamAdd



SteamAdd Program - Home-made pastries should be better but getting that perfectly flaky crust is a challenge. Beko ovens with the SteamAdd™ cooking feature help you cook delicious pastries and bread that's crispy on the outside and fluffy on the inside. Pour out the water at the bottom of the cavity easily before preheating to see that tender and shiny crust on breads and pastries!



Airfry Technology - Beko AirFry technology integrates an airfryer in the size of your oven! This oven evenly distributes heat, using powerful heaters, and a high-speed fan system. The special AirFry accessory circulates hot air, making food crispy outside and soft inside, without the need for much oil. With this function and accessory, who needs an extra appliance?

Dimensions

