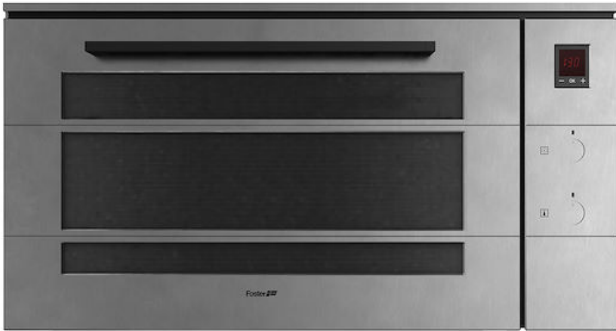


Oven FL

Ovens and Coordinated Products

Code: 7107 042



COOKING PROGRAMS

Lower-level cooking	Suitable for heating foodstuffs.
traditional cooking	The ideal function for all traditional recipes, including bread, cakes and roasts.
Intensive cooking	The upper and lower heating elements and the fan ensure rapid, uniform cooking. ideal for cooking pizzas, roasts, lasagne and savoury pies.
Ventilated cooking	The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours.
Central grill	Heat is generated by the upper grill only: ideal for toasting, cooking au gratin and browning foodstuffs and also suitable for meat, fish and pasta.
Double Grill	Heat is generated by the upper grill only: ideal for toasting, cooking au gratin and browning foodstuffs and also suitable for meat, fish and pasta.
Lower-level cooking + grill	To complete static cooking and to cook au gratin simultaneously.
Double grill + Fan	For the final stages of cooking of foods such as roasts and poultry, to give the surfaces the right browning.

DETAILS

Coloring	Black Mirror
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Material	AISI 304 stainless steel
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Texture	Vintage ANTI-TOUCH
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Supply	220-240 V 50/60 Hz
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Energy class	A
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Dimensions	90x48 cm
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Standard fittings	Deep pan + Stainless steel grill
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Cooking chamber finish	Easy Clean enamel
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Guides	2 Telescopic guides
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Grill	Collapsible Maxi Grill with safety protection
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Lighting	Double offset halogen light
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Number of door glasses	3 glasses
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Programming	Electronic start-end cooking program
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Type of cooling	Tangential ventilation
Safety	Grill resistance protection
Oven type	Multifunction oven
Type of commands	Retractable knobs push-push
Volume	91Lt

FEATURES

A energy class	A range totally in Class A ++, A + and A. An important result that proves the high quality, aimed at optimizing performance and savings.
XXL capacity	The cooking chamber has a volume of over 70 liters, much greater than that of standard ovens.
telescopic guides	The guides on which run pans and grids favor a better distribution of space and make it easier to extract the dishes.
Triple glass	The door is equipped with a multiple glass door. This device ensures low temperatures of external surfaces and lower heat loss.
Stop-sol glass finish	The special screening and mirroring treatment of external glass gives the oven an elegant and modern aesthetic. The oven remains dark when not in use, once the illumination is switched on the inside is perfectly visible.
Full glass door	The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.
Easy clean enamelling	The Easy-Clean enamelling makes the internal oven surfaces and accessories non-adhesive, while the limited porosity ensures durability and easy cleaning.

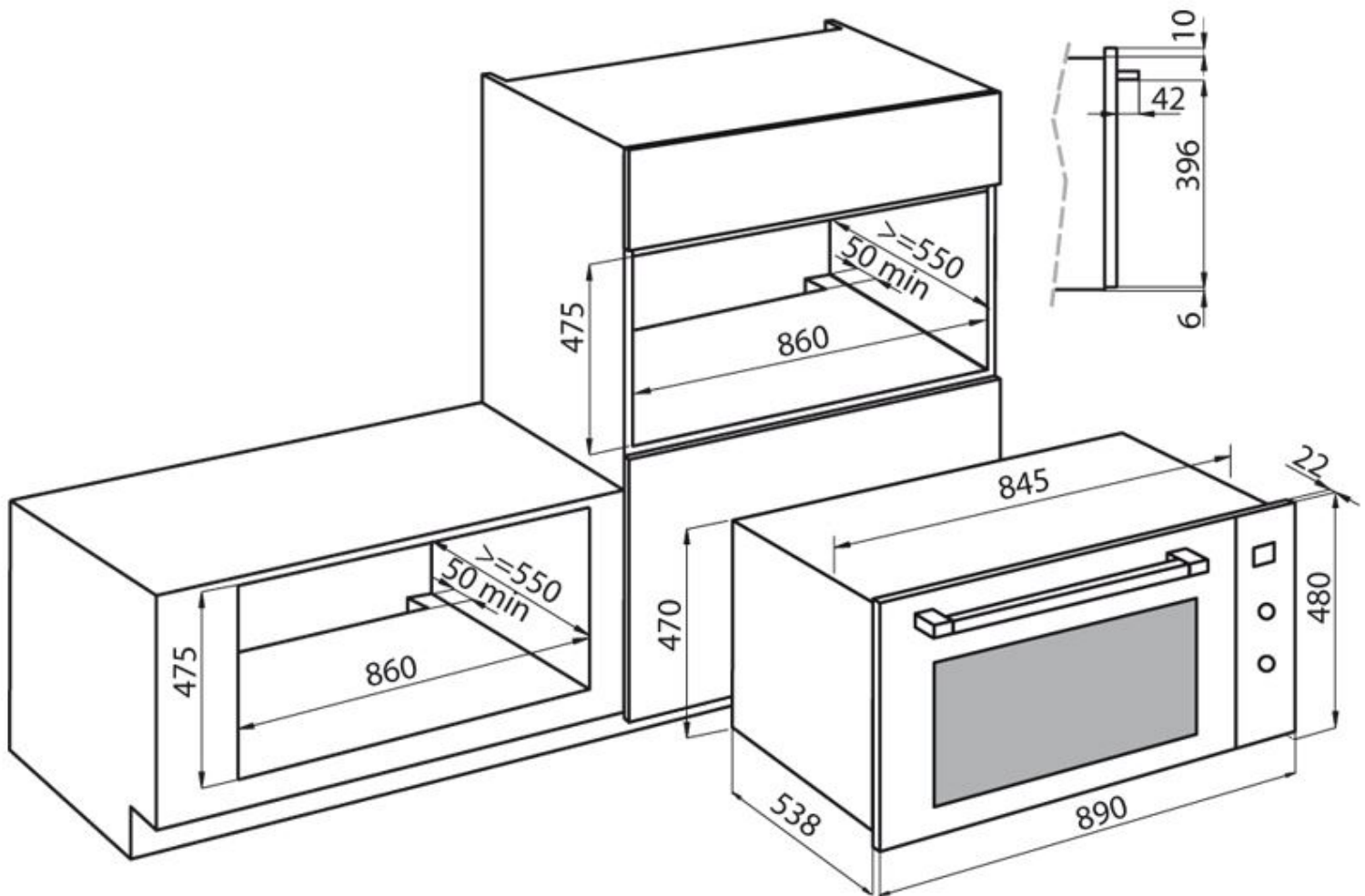
Tangential fan

A special ventilation creates a flow of air between the cooking chamber and framework, thereby reducing the temperature of the external surfaces. As consequence, the oven does not expose furniture to temperature shock.

Anti-touch finish

The steel parts of the door, thanks to the special protection, are perfectly smooth and protected from fingerprints, while maintaining the elegance of the satin finish.

TECHNICAL DATA



GALLERY

