

Multifunction steam oven FL 7103 680

Ovens and Coordinated Products

Code: 7103 680



COOKING PROGRAMS

steam cooking

Indicated not only for cooking vegetables, but also meat, rice and other foods, generally using glass cooking or using vacuum technology. keep all the properties of food.

Thawing

It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature.

DETAILS

Supply 220-240V 50-60Hz

Water container 1,2 Liters

Dimensions 60x46 cm

Material/Finish White glass

Number of door glasses 2 glasses

Programming Electronic self-cooking programming

Type of cooling Tangential ventilation

Safety Door Lock

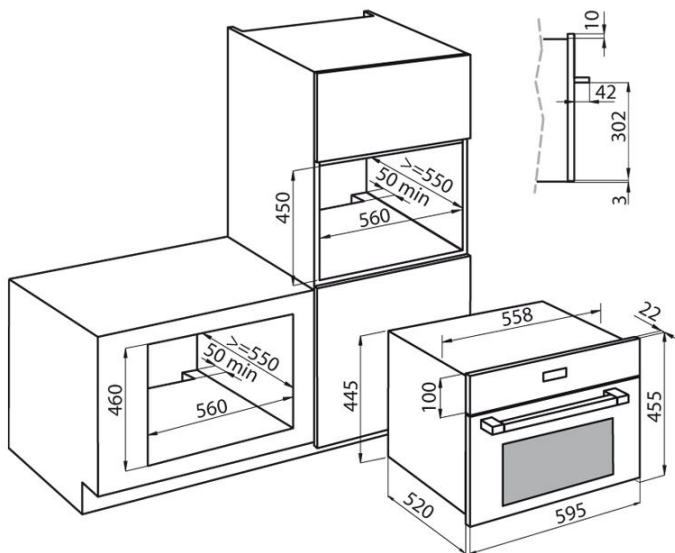
Oven type Steam oven

Type of operation External boiler - controlled introduction of steam into the cooking chamber 40-100 ° C

Type of commands Touch Control

Volume 35Lt

TECHNICAL DATA



GALLERY

