

Oven FL 7105 042

Ovens and Coordinated Products

Code: 7105 042



COOKING PROGRAMS

Upper-level cooking Suitable for cooking particularly delicate foodstuffs and for keeping them warm after cooking.

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.

pizza function The combination of lower-level, ventilated and grill cooking allows for obtaining a crisp, optimally done pizza.

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.
Lower-level cooking + double grill	To complete the static cooking giving the right crispiness to preparations.
Double grill + Fan	For the final stages of cooking of foods such as roasts and poultry, to give the surfaces the right browning.
Ventilated grill	The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.
Controlled rising	This program creates a micro-climate with controlled temperature and humidity in which fermentation can take place in a perfect environment. by programming the duration, it is possible to reduce the quantity of yeast, and obtain a lighter and easier to digest food.
Keep warm	Ideal to keep at the right temperature before serving.

DETAILS

Finish	Vintage
Material	AISI 304 stainless steel
Supply	220-240V 50-60Hz
Energy class	A
Dimensions	60x60 cm
Standard fittings	1 baking tray (code 9401539) and 1 XXL dripping pan (code 9401 538), stainless steel grid and baking tray handle

Cooking chamber finish Easy Clean enamel

Guides 2 Telescopic guides

Lighting Double offset halogen light

Number of door glasses 3 glasses

Programming Electronic self-cooking programming

Type of cooling Tangential ventilation

Safety Grill resistance protection

Oven type Multifunction oven

Type of commands Touch Control

Volume 65Lt

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.

XL capacity The cooking chamber has a volume of over 60 liters, higher than that of standard ovens.

Self cooking An intuitive and advanced programming system that allows to recall a wide set of preset recipes and to memorize exclusive ones.

Heat probe

It records the temperature at the core of the product at all times. Once the cooking temperature has been set, the oven signals when the core of the food has reached it, and deactivates the heating elements.

Fast pre-heating

This function turns on the heating elements and a flow of hot air raises the temperature to 200°C within a very short time.

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.

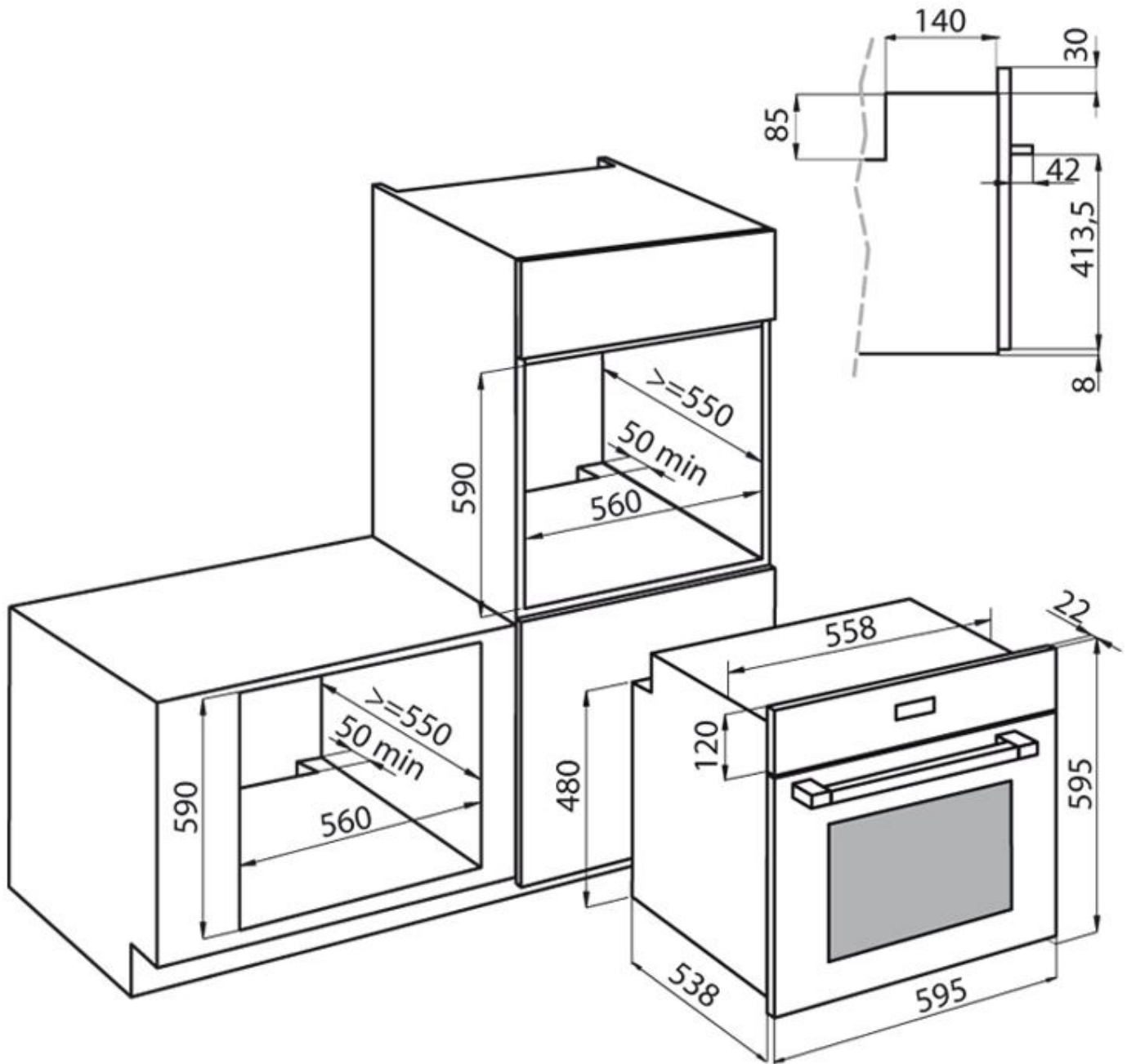
Tangential fan

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

