

Oven FL 7105 642

Ovens and Coordinated Products

Code: 7105 642



COOKING PROGRAMS

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.
Intensive cooking	The upper and lower heating elements and the fan ensure rapid, uniform cooking. ideal for cooking pizzas, roasts, lasagne and savoury pies.
Keep warm	Ideal to keep at the right temperature before serving.
Lower-level cooking	Suitable for heating foodstuffs.
Lower-level cooking + double grill	To complete the static cooking giving the right crispiness to preparations.
Lower-level cooking + grill	To complete static cooking and to cook au gratin simultaneously.
pizza function	The combination of lower-level, ventilated and grill cooking allows for obtaining a crisp, optimally done pizza.

traditional cooking	The ideal function for all traditional recipes, including bread, cakes and roasts.
Upper-level cooking	Suitable for cooking particularly delicate foodstuffs and for keeping them warm after cooking.
ventilated cooking	The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours.
ventilated grill	The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.

DETAILS

Supply	220-240V 50-60Hz
Energy class	A
Dimensions	60x60 cm
Cooking chamber finish	Easy Clean enamel
Guides	2 Telescopic guides
Lighting	Double offset halogen light
Material/Finish	black mirror glass
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

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.

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.

Full glass door The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.

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.

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

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.

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.

telescopic guides

The guides on which run pans and grids favor a better distribution of space and make it easier to extract the dishes.

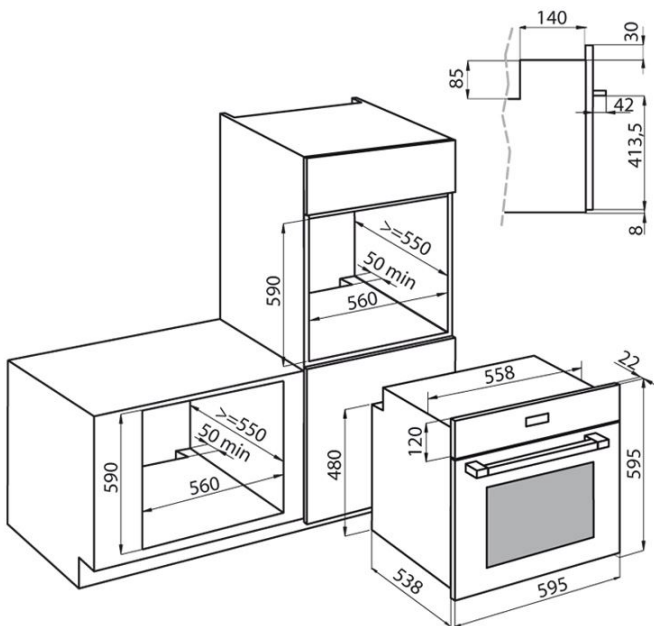
Triple glass

The door is equipped with a multiple glass door. This device ensures low temperatures of external surfaces and lower heat loss.

Xl capacity

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

TECHNICAL DATA



GALLERY

