

Oven FL 7107 142

Ovens and Coordinated Products

Code: 7107 142



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.

Double grill + Fan

For the final stages of cooking of foods such as roasts and poultry, to give the surfaces the right browning.

Intensive cooking

The upper and lower heating elements and the fan ensure rapid, uniform cooking. ideal for cooking pizzas, roasts, lasagne and savoury pies.

Lower-level cooking

Suitable for heating foodstuffs.

Lower-level cooking + grill

To complete static cooking and to cook au gratin simultaneously.

traditional cooking

The ideal function for all traditional recipes, including bread, cakes and roasts.

Ventilated cooking

The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours.

DETAILS

Coloring Black Mirror

Material Glass

Supply 220-240V 50-60Hz

Energy class A

Dimensions 90x48 cm

Cooking chamber finish Easy Clean enamel

Guides 2 Telescopic guides

Grill Collapsible Maxi Grill with safety protection

Lighting Double offset halogen light

Number of door glasses 3 glasses

Programming Electronic start-end cooking program

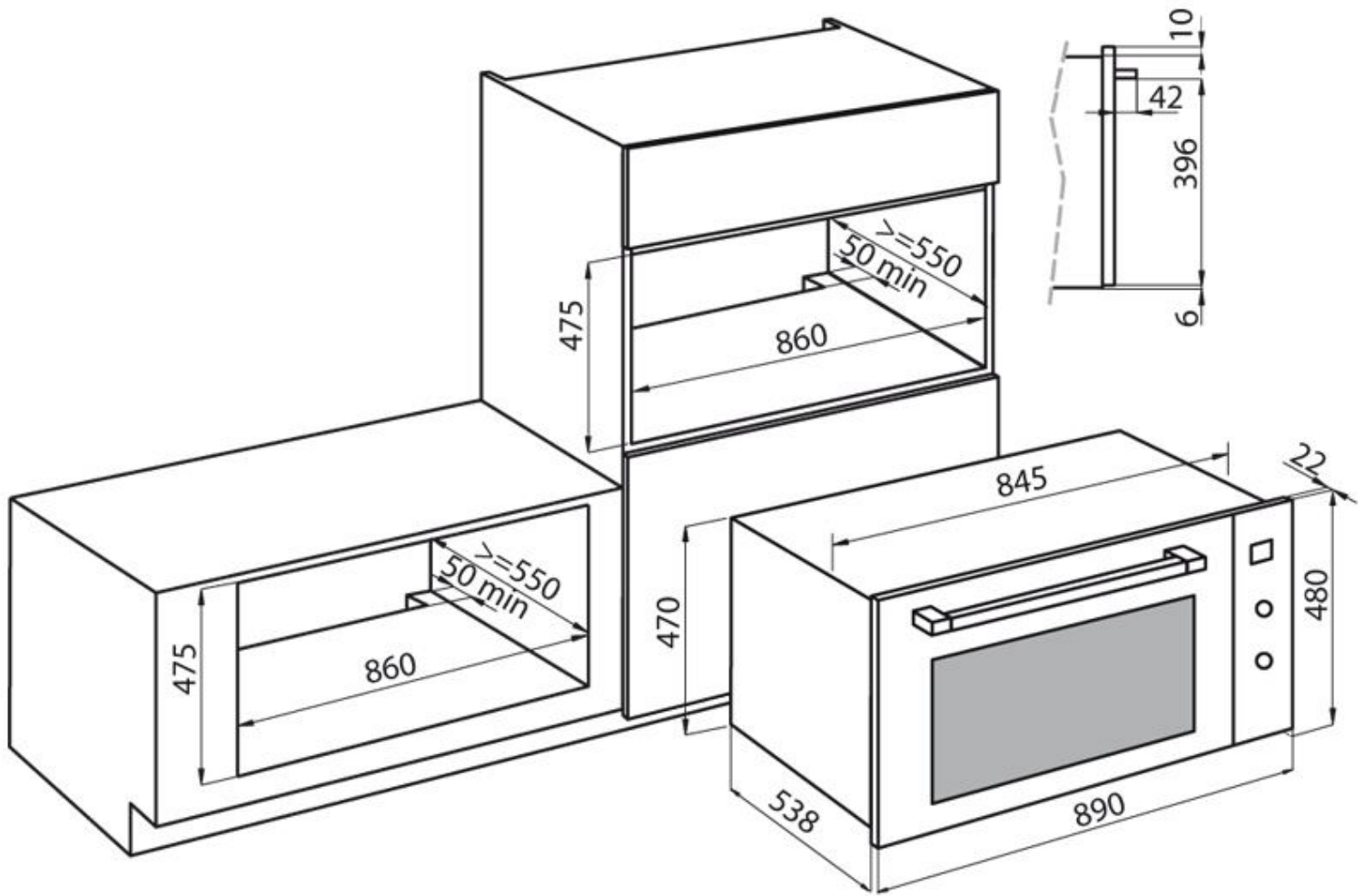
Type of cooling Tangential ventilation

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.
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.
Full glass door	The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.
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.
XXL capacity	The cooking chamber has a volume of over 70 liters, much greater than that of standard ovens.

TECHNICAL DATA



GALLERY

