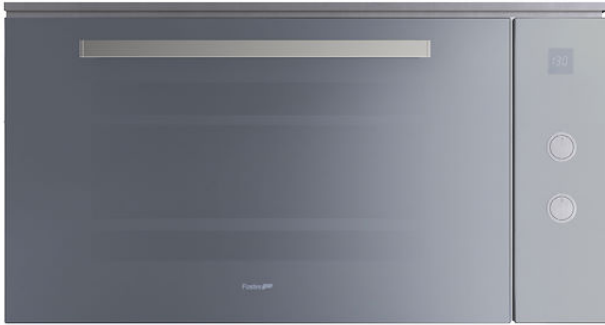


Oven FL

Ovens and Coordinated Products

Code: 7107 642



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.

Ventilated Cooking + Bottom Cooking

The harmony of two cooking types make an excellent program for the creation of an amazing pizza, of quiches or stuffed desserts.

Thawing

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

DETAILS

Coloring

Black Mirror

Material

Glass

Supply

220-240 V 50/60 Hz

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.

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.

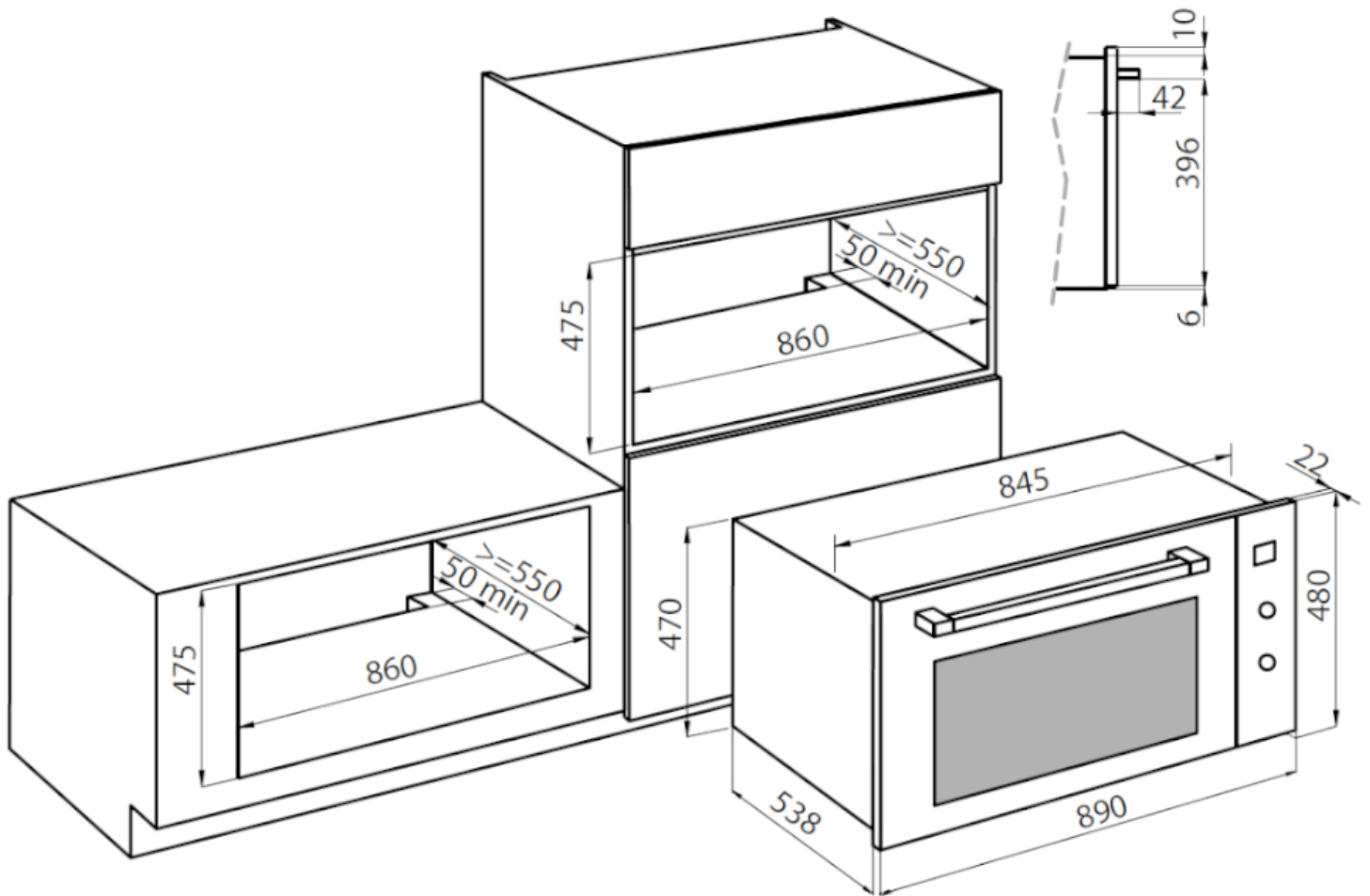
Stop-sol glass finish The special screening and mirroring treatment of external glass gives the oven an elegant and modern aesthetic. The oven remains dark when not in use, once the illumination is switched on the inside is perfectly visible.

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.

TECHNICAL DATA



GALLERY

