

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.

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

Coloring	Black Mirror
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Material	Glass
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Supply	220-240 V 50/60 Hz
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Energy class	A
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Dimensions	90 x 48 cm
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Cooking chamber finish	Easy Clean enamel
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Guides	2 Telescopic guides
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Grill	Collapsible Maxi Grill with safety protection
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Lighting	Double offset halogen light
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Number of door glasses	3 glasses
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Programming	Electronic start-end cooking program
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Type of cooling	Tangential ventilation
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Safety Grill resistance protection

Oven type Multifunction oven

Type of commands Retractable knobs push-push

Volume 91 Lt

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

