

Oven Stripe 7111 042

Ovens and Coordinated Products

Code: 7111 042



COOKING PROGRAMS

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

DETAILS

Supply	220-240V 50-60Hz
Energy class	A
Dimensions	60x60 cm

Cooking chamber finish Easy Clean enamel

Lighting Independent oven's light

Material/Finish Glass / Anti-touch, brushed stainless steel

Number of door glasses 3 glasses

Programming End of cooking timer

Type of cooling Tangential ventilation

Oven type Multifunction oven

Type of commands Knobs

Volume 63Lt

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.

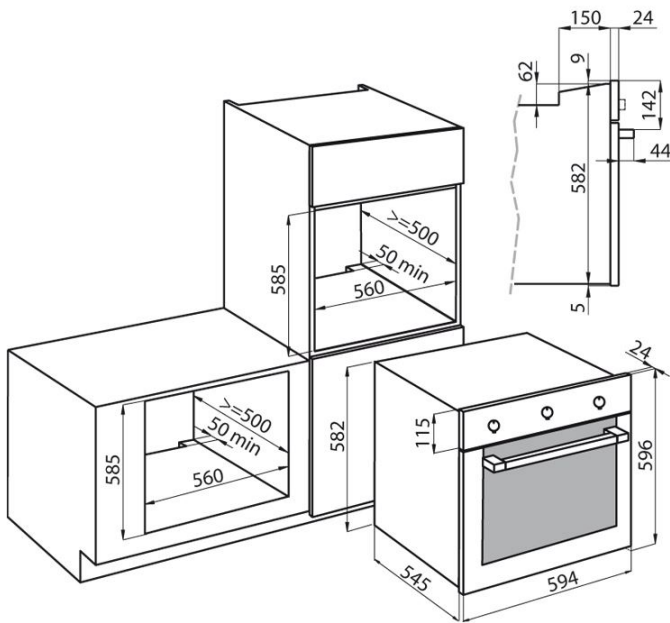
Tangential fan

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.

XL capacity

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

TECHNICAL DATA



GALLERY

