

Oven Stripe 7112 020

Ovens and Coordinated Products

Code: 7112 020



COOKING PROGRAMS

Grill	To quickly gratin the surface of the food.
Microwave + grill	A combined cooking method that is ideal for lasagne, potatoes, roasts and pies.
Microwave cooking	Ideal for cooking or rapidly heating vegetables, rice, fish, meat and liquids. different power levels are available.
Thawing	It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature.
Ventilated cooking	The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours.
Ventilated cooking + microwave	The movement of air generated by the fan ensures better homogeneity of micro cooking.

DETAILS

Supply	220-240V - 50Hz
--------	-----------------

Dimensions	60x46 cm
Cooking chamber finish	Stainless steel
Material/Finish	Glass / Anti-touch, brushed stainless steel
Number of door glasses	2 glasses
Power absorbed by the microwave	1000 W (6 livelli potenza) + Grill 1000 W
Programming	End of cooking timer
Type of cooling	Tangential ventilation
Safety	Door Lock
Oven type	Combi-microwave oven
Type of commands	Knobs
Volume	34Lt

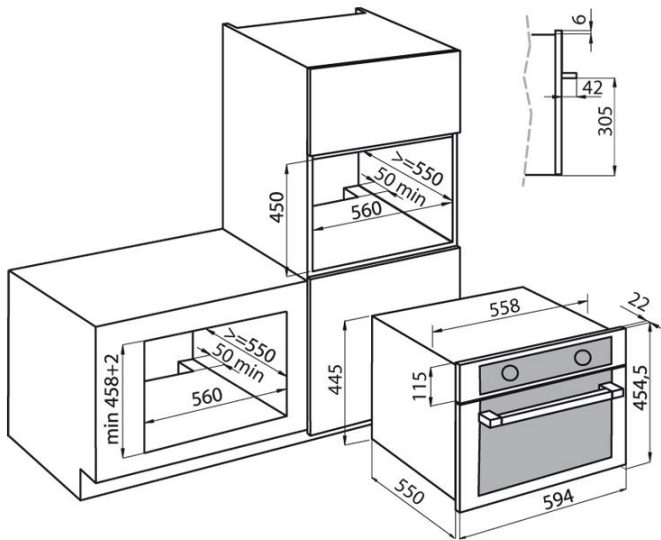
FEATURES

Automatic thawing	It is possible to defrost not only setting the time but also alternatively the type and weight of the food.
Full glass door	The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.

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

