

Oven KS

Ovens and Coordinated Products

Code: 7120 055



COOKING PROGRAMS

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.

traditional cooking

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

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.

Bottom Cooking + Fan

Programme that ensures limited energy consumption, ideal for heating foodstuffs or for foodstuffs that require delicate, gradual cooking.

Ventilated cooking

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

Lower-level cooking + grill

To complete static cooking and to cook au gratin simultaneously.

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.

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

DETAILS

Material Stainless steel + glass

Texture Satin Finish ANTI-TOUCH

Supply 220-240 V 50/60 Hz

Energy class A

Dimensions 60x60 cm

Standard fittings 1 baking tray and 1 dripping pan with EasyClean XXL enamel - 1 stainless steel grill

Cooking chamber finish Easy Clean enamel

Guides 1 Telescopic guide

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 70Lt

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.

XL capacity The cooking chamber has a volume of over 70 liters, higher than that of standard ovens.

Soft closing door The door's hinges automatically slow down in the final part of their movement, to achieve a delicate and silent closing.

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.

Full glass door The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.

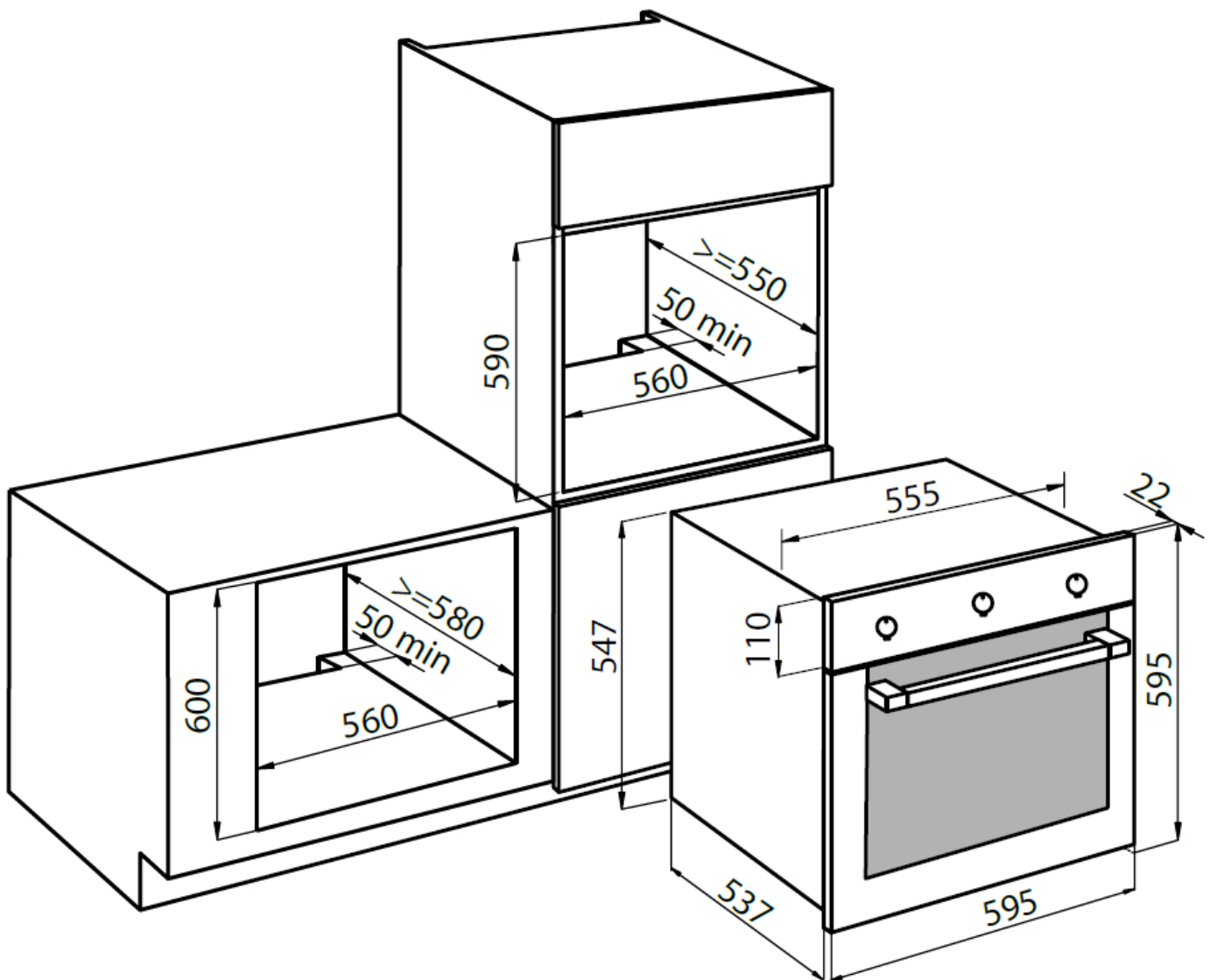
Easy clean enamelling The Easy-Clean enamelling makes the internal oven surfaces and accessories non-adhesive, while the limited porosity ensures durability and easy cleaning.

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.

Anti-touch finish

The steel parts of the door, thanks to the special protection, are perfectly smooth and protected from fingerprints, while maintaining the elegance of the satin finish.

TECHNICAL DATA



GALLERY

