Oven KS 7122 053

Ovens and Coordinated Products

Code: 7122 053



COOKING PROGRAMS

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Lower-level cooking	Suitable for heating foodstuffs.
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.
Ventilated grill	The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.
Fast pre-heating function	This function turns on the heating elements and a flow of hot air raises the temperature to 200°c within a very short time.
ECO Ventilated Cooking	Program with low energy consumption, ideal for heating and for foods that need gentle and progressive cooking.
Thawing	It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature.
ECO Ventilated Cooking	200°c within a very short time. Program with low energy consumption, ideal for heating and for foods that need gentle and progressive cooking. It allows you to defrost foods in a third of the time through the uniform distribution of air at

DETAILS

Material	Stainless steel + glass
Texture	Satin Finish ANTI-TOUCH
Supply	220-240V 50-60Hz
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	End of cooking timer
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.
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 schock.
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

