

Oven S4001

Ovens and Coordinated Products

Code: 7135 081



COOKING PROGRAMS

Ventilated cooking	The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours.
Steam cooking 100° C	The virtues of steam, to obtain a healthy and nutritious cooking. Perfect for all delicate dishes (vegetable, fish...) and for low-temp cooking (sous-vide or jar-cooking).
Steam cooking 130° C	A programme specific for regenerating your dishes, using steam to replenish the proper humidity, combined with hot air between 70°C and 130°C.
Ventilated cooking with steam injection	It is used for cooking and defrosting food. Guarantees quick and efficient cooking, without changing the color or shape of the food. Three possibilities can be selected: HIGH - for cooking cutlets, steaks and small pieces of meat; MEDIUM - for heating frozen / cold foods and cooking fish fillets and vegetables au gratin; LOW - for cooking large pieces of meat (roasts, whole chickens), leavened dough (bread and loaves), lasagna, etc.
Grill	To quickly gratin the surface of the food.
Ventilated grill	The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.
ECO Ventilated Cooking	Program with low energy consumption, ideal for heating and for foods that need gentle and progressive cooking.

DETAILS

Material	Stainless steel + glass
Texture	Satin Finish ANTI-TOUCH
Supply	220-240 V 50/60 Hz
Energy class	A++
Dimensions	60x46 cm
Standard fittings	1 2/3 Gastronorm h20 tray, 1 deep 2/3 gastronorm tray h40 with lid and stainless steel support grid, 1 stainless steel grid
Cooking chamber finish	Easy Clean enamel
Guides	3 Full extension telescopic guides
Lighting	Independent oven's light
Number of door glasses	3 glasses
Programming	Electronic self-cooking programming
Type of cooling	Tangential ventilation
Oven type	Combi-steam oven

Type of commands Touch Control

Volume 34Lt

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.

Self cooking An intuitive and advanced programming system that allows to recall a wide set of preset recipes and to memorize exclusive ones.

Heat probe It records the temperature at the core of the product at all times. Once the cooking temperature has been set, the oven signals when the core of the food has reached it, and deactivates the heating elements.

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.

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

