

Oven Series 4001

Ovens and Coordinated Products

Code: 7136 027



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.
Ventilated grill	The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.
Grill	To quickly gratin the surface of the food.
Thawing by Weight	Allows you to defrost by setting the type of food and weight.
Thawing by Time	Allows defrosting by setting the duration of the process.
Microwave cooking	Ideal for cooking or rapidly heating vegetables, rice, fish, meat and liquids. different power levels are available.
Microwave + grill	A combined cooking method that is ideal for lasagne, potatoes, roasts and pies.
Ventilated cooking + microwave	The movement of air generated by the fan ensures better homogeneity of micro cooking.

DETAILS

Material Stainless steel + glass

Texture Satin Finish ANTI-TOUCH

Supply 220-240 V 50/60 Hz

Dimensions 60x46 cm

Standard fittings 1 Integrated rotating plate Ø 32 cm - 1 stainless steel round grid - 1 2/3 Gastronorm tray, h20 - 1 stainless steel grid

Cooking chamber finish Easy Clean enamel

Lighting Independent oven's light

Number of door glasses 2 glasses

Power absorbed by the microwave 1000 W (6 livelli potenza) + Grill 1000 W

Programming Electronic self-cooking programming

Type of cooling Tangential ventilation

Oven type Combi-microwave oven

Type of commands Touch Control

Volume

34Lt

FEATURES

Self cooking

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

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.

Automatic thawing

It is possible to defrost not only setting the time but also alternatively the type and weight of the food.

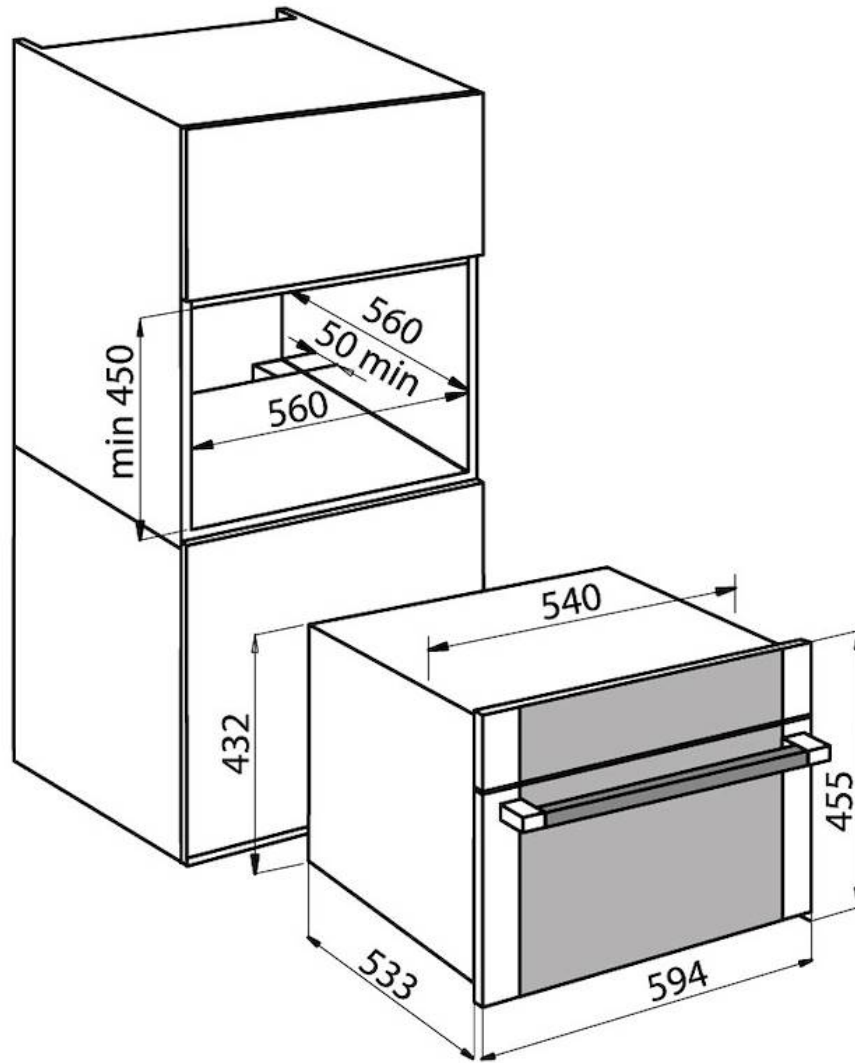
Tangential fan

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

