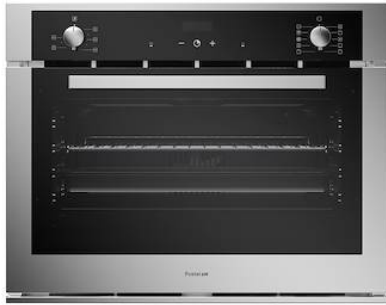


Oven KE 75

Ovens and Coordinated Products

Code: 7137 000



COOKING PROGRAMS

ECO Ventilated Cooking

Program with low energy consumption, ideal for heating and for foods that need gentle and progressive cooking.

Intensive cooking

The upper and lower heating elements and the fan ensure rapid, uniform cooking. ideal for cooking pizzas, roasts, lasagne and savoury pies.

traditional cooking

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

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

Suitable for heating foodstuffs.

Grill

To quickly gratin the surface of the food.

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.

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.

Ventilated grill

The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.

DETAILS

Material

Stainless steel + glass

Texture

Satin Finish ANTI-TOUCH

Supply

220-240 V 50/60 Hz

Energy class

A

Dimensions

75x60 cm

Standard fittings

2 EasyClean enamelled trays - 1 stainless steel grid

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
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Type of commands	Knobs
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Volume	89Lt
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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.
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XL capacity	The cooking chamber has a volume of over 70 liters, higher than that of standard ovens.
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Soft closing door	The door's hinges automatically slow down in the final part of their movement, to achieve a delicate and silent closing.
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telescopic guides	The guides on which run pans and grids favor a better distribution of space and make it easier to extract the dishes.
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Triple glass	The door is equipped with a multiple glass door. This device ensures low temperatures of external surfaces and lower heat loss.
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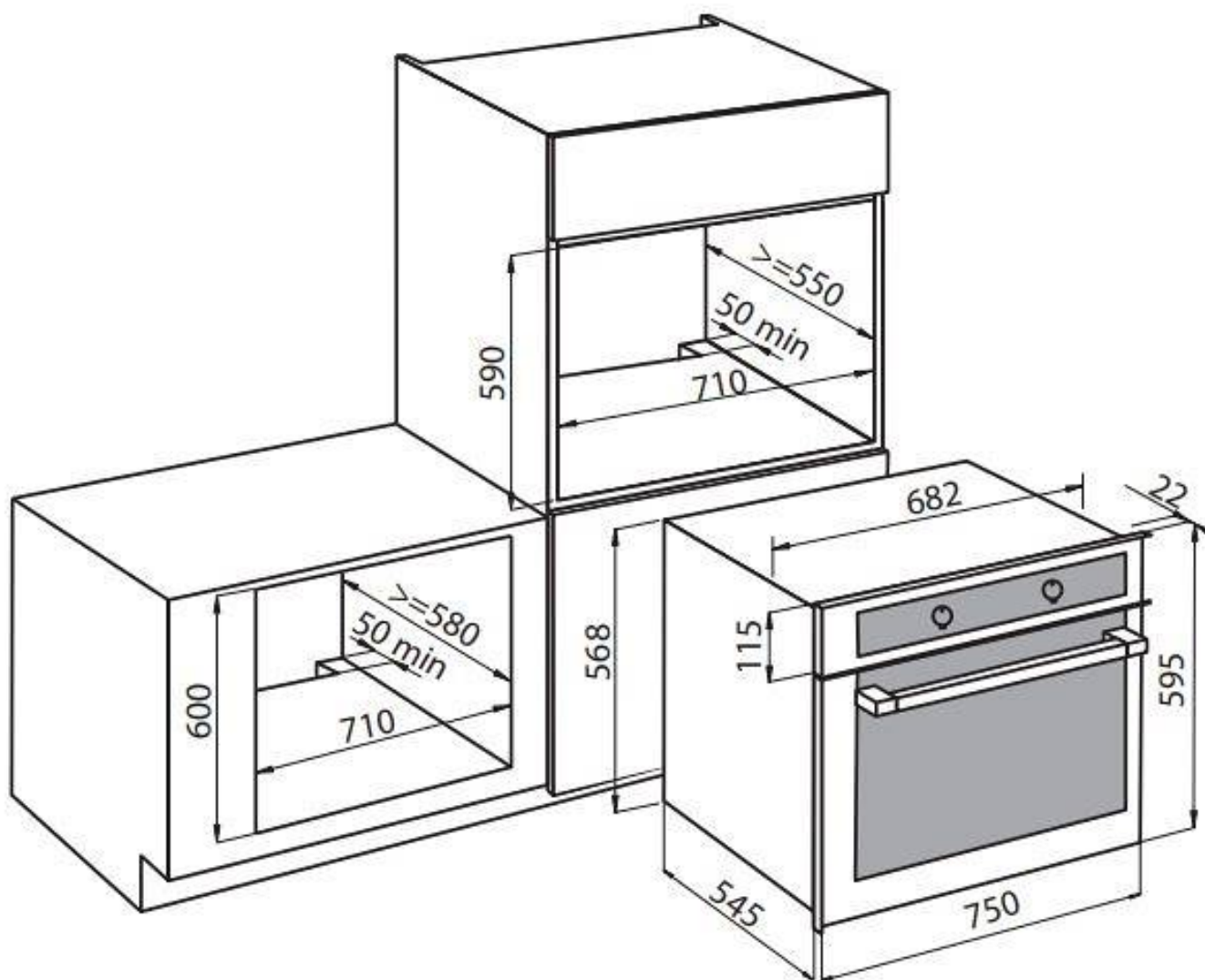
Full glass door	The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.
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Easy clean enamelling	The Easy-Clean enamelling makes the internal oven surfaces and accessories non-adhesive, while the limited porosity ensures durability and easy cleaning.
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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.
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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.
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TECHNICAL DATA



GALLERY



RECOMMENDED PAIRINGS



Sink S4001
3138 850



Cooker hob KE
7602 032



Hood New Wing
2512 072