

## Oven KE

Ovens and Coordinated Products

Code: 7142 044



### COOKING PROGRAMS

Lower-level cooking	Suitable for heating foodstuffs.
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.
Ventilated grill	The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.
Intensive cooking	The upper and lower heating elements and the fan ensure rapid, uniform cooking. ideal for cooking pizzas, roasts, lasagne and savoury pies.
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.
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.
Bottom Cooking + Fan	Programme that ensures limited energy consumption, ideal for heating foodstuffs or for foodstuffs that require delicate, gradual cooking.

Lower-level cooking + grill

To complete static cooking and to cook au gratin simultaneously.

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

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Oven type Multifunction oven

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Type of commands Knobs

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Volume 70Lt

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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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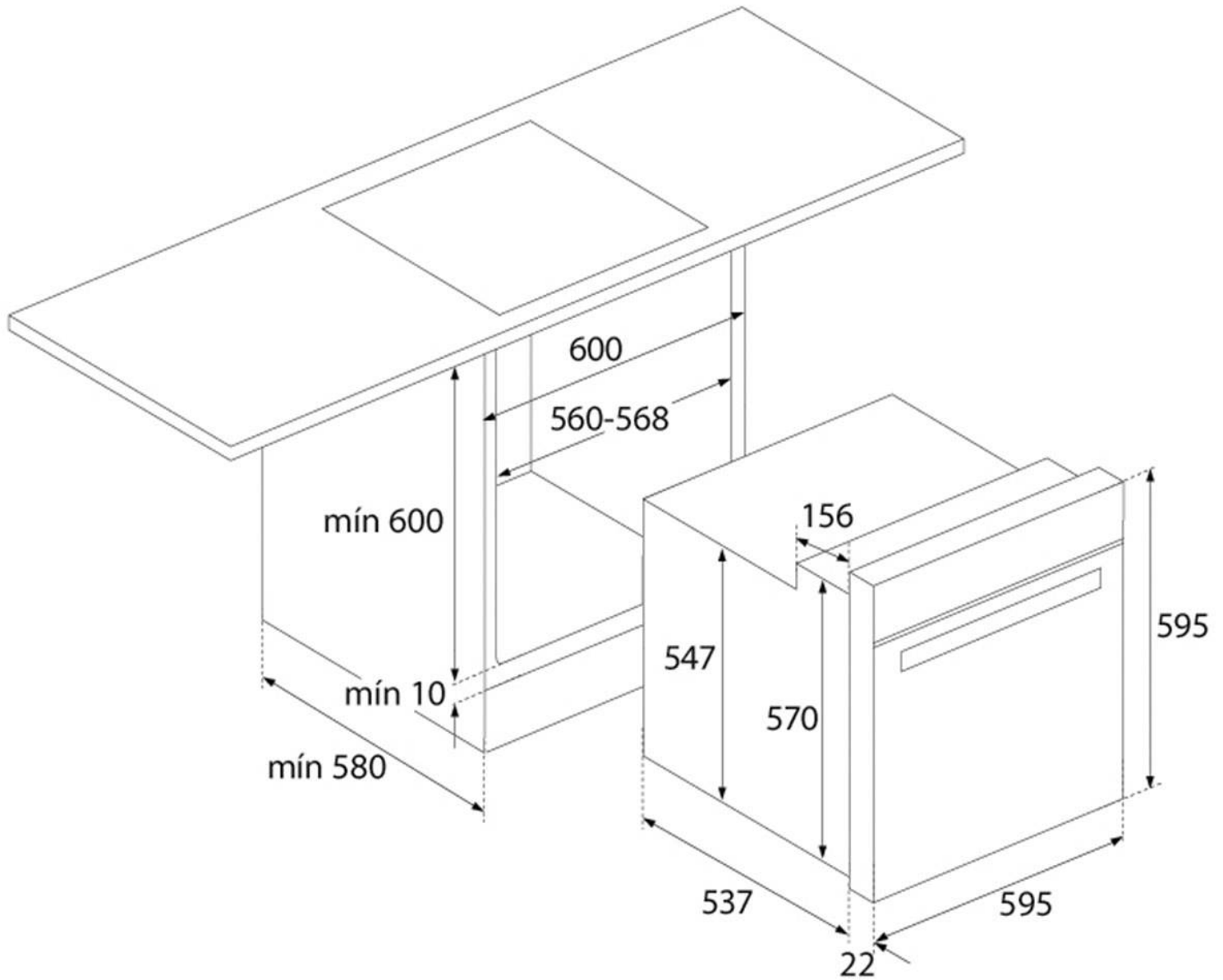
Tangential fan A special ventilation creates a flow of air between the cooking chamber and framework, thereby reducing the temperature of the external surfaces. As consequence, the oven does not expose furniture to temperature shock.

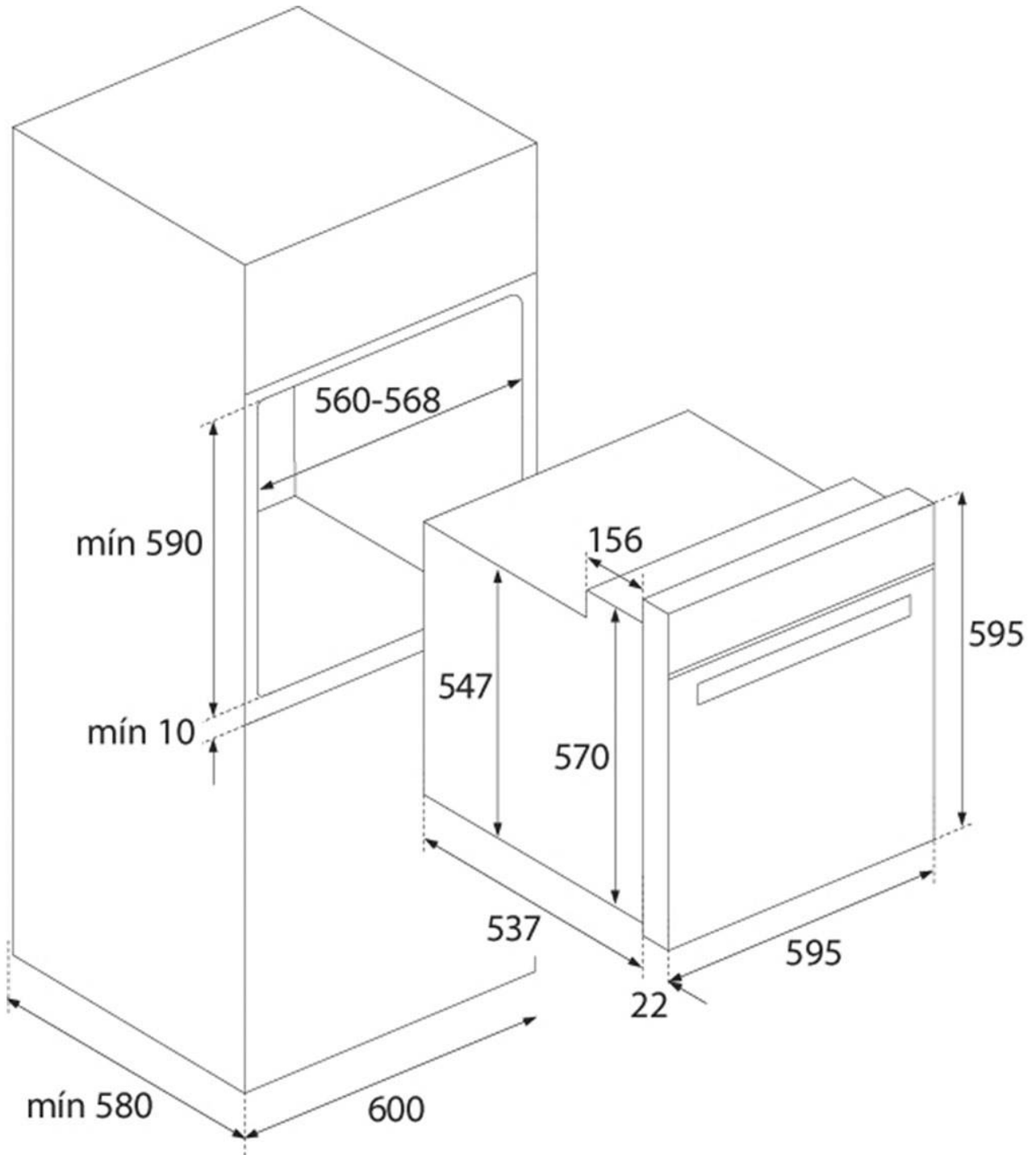
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Anti-touch finish

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.

## TECHNICAL DATA





## GALLERY

