



Oven KF 7146 022

Ovens and Coordinated Products

Code: 7146 021



COOKING PROGRAMS

| Microwave cooking | Ideal for cooking or rapidly heating vegetables, rice, fish, meat and liquids. different power levels are available. |
|-----------------------------------|---|
| 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. |
| Bottom Cooking + Fan | Programme that ensures limited energy consumption, ideal for heating foodstuffs or for foodstuffs that require delicate, gradual cooking. |
| Ventilated cooking + microwave | The movement of air generated by the fan ensures better homogeneity of micro cooking. |
| Microwave + Ventilated grill | |
| Microwave + grill | A combined cooking method that is ideal for lasagne, potatoes, roasts and pies. |
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| Bottom ventilated cooking + Microwave | |
|--|--|
| Thawing | It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature. |
| DETAILS | |
| Supply | 230V - 50Hz |
| Dimensions | 60x46 cm |
| Standard fittings | 2 stainless steel grills (high and low grill) • 1 round enamelled pan |
| Material/Finish | Glass / Anti-touch, brushed stainless steel |
| Number of door glasses | 3 glasses |
| Power absorbed by the microwave | 900 W + Grill 1750 W |
| Programming | End of cooking timer |
| Type of cooling | Tangential ventilation |
| Safety | Door Lock |
| Max temperature | 230° C |
| Oven type | Combi-microwave oven |



| Type of commands | Touch Control + Knobs |
|-------------------|---|
| 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. |
| Full glass door | The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes. |
| Automatic thawing | It is possible to defrost not only setting the time but also alternatively the type and weight of the food. |
| Triple glass | The door is equipped with a multiple glass door. This device ensures low temperatures of external surfaces and lower heat loss. |
| 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

