

### Oven KE 7146 022

Ovens and Coordinated Products Code: 7146 022



### **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 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.

#### 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

Material	Stainless steel + glass
Texture	Satin Finish ANTI-TOUCH
Supply	230V - 50Hz
Dimensions	60x46 cm
Standard fittings	2 stainless steel grills (high and low grill) • 1 round enamelled pan
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**

