

Oven KE

Ovens and Coordinated Products

Code: 7126 047



COOKING PROGRAMS

| | |
|-------------------------------------|---|
| Lower-level cooking | Suitable for heating foodstuffs. |
| traditional cooking | The ideal function for all traditional recipes, including bread, cakes and roasts. |
| 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 | The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours. |
| 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 grill | The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs. |
| 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. |

ECO Ventilated Cooking

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

DETAILS

Material

Stainless steel + glass

Texture

Satin Finish ANTI-TOUCH

Supply

220-240 V 50/60 Hz

Energy class

A

Dimensions

90x60 cm

Standard fittings

2 grids and 1 enamelled dripping pan

Cooking chamber finish

Easy Clean enamel

Lighting

Independent oven's light

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

Type of commands Knobs

Volume 103Lt

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.

XXL capacity The cooking chamber has a volume of over 70 liters, much greater than that of standard ovens.

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.

Full glass door The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.

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.

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 shock.

TECHNICAL DATA

