



MULTIFUNCTION



classic
convection



fan
assisted



fan forced



fan grill



half static
grill



baker's
function

finish	glass and satin stainless steel
size	590mmH x 750mmW x 566mmD
cutout	595mmH x 710mmW x 610mmD
capacity	79 litre gross; 75 litre net
installation	flush fitment, underbench or wallmount
cooking levels	five shelf heights
multifunction	six cooking functions
programmability	fully automatic electronic timer end-cooking timer fully programmable clock
lighting	two, opposite sides on rear oven wall, 2 x 25W incandescent
furniture	<ul style="list-style-type: none"> • 1 x baking tray • 1 x wire rack • 1 x grill tray with grill insert
warranty	two years parts and labour

CLASSIC CONVECTION

gentler cooking for certain food types using only the perimeter roof element and concealed floor element

FAN ASSISTED

rear wall fan in conjunction with the outer (perimeter) roof element and concealed floor element. This function suits most foods and in small quantities

FAN FORCED

for full capacity, swift and even cooking, suitable for most foods

FAN GRILL

full capacity or small quantities of meat, poultry, fish, infrared radiant heat from above assisted by the rear fan circulating hot, moist air around the food

HALF STATIC GRILL

using only the roof element, the heat is one-directional and is perfect for top browning and very even toasting

BAKER'S FUNCTION

concealed floor element and fan only — perfect for dishes with pastry base and filling. The base heat will finish off the pastry without fear of over-cooking the filling

SUPER STRENGTH ENAMELLING

During construction, the oven cavity is baked at 850°C to create a super-strong molecular bonding of the enamel. This ultra-smooth surface is resilient to oxidisation (rusting), pitting and the deleterious effects of cleaning agents and acidic food.

REMOVABLE DOOR

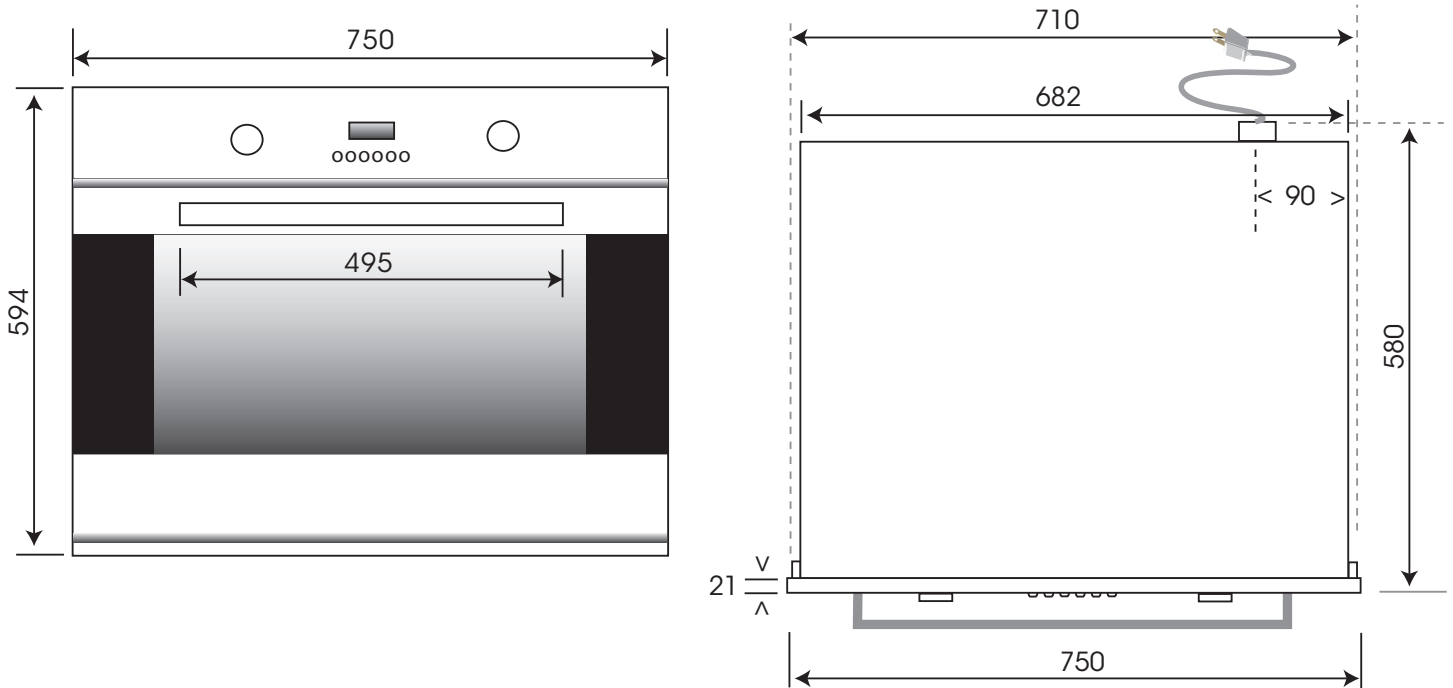
Easily removed, this robust door allows wipe-over maintenance away from the oven. When removed, more ergonomic access to the oven cavity is possible for easier cleaning.

DOUBLE SEAL

Above the oven cavity opening is a double seal. The lower seal prevents the hot, moist and particle-laden cooking air from escaping through the top vents. Only cleaner and cooler air is sent through the deliberate cavity between the inner and outer thermo-reflective glass door panes.

COOLING FAN

An independent cooling fan draws fresh air from the kitchen through apertures below the oven door, then through a cavity between the inner and outer carcass, and finally expels back into the kitchen below the control panel. This circulating fresh air is mixed with warmer vented air from the oven. Cooling air is also forced upward between the glass panes of the door. The air circulation is designed to ensure all external surfaces are safe to touch, the controls are never under duress and 'sweating' in adjacent cabinetry is eliminated.



These drawings are not to scale — they are to assist only

