



finish	stainless steel control panel, black glass door
capacity	58 litres net capacity
installation	underbench or wallmount built-in, flush
shelves	four shelf heights
multifunction	seven functions
programmability	semi automatic, programmable timer
clock	digital
lighting	single light
cooling fan	tangential cooling fan
thermostat	temperature regulating thermostat 0-250°C
door	removable door, double glazing
furniture	baking tray grill insert 2 x chrome shelves wide-grip safety handle for grill tray
warranty	two years parts and labour
electricity supply	240 volts, 50 Hz
electrical connection	1.85m connected 15 amp 3-pin power cord
maximum wattage	2375 watts
current	9.9 amps
PLEASE NOTE	dedicated 15 amp wall socket required within cabinetry for the direct plugging of oven

MULTIFUNCTION

- 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.
- static grill** Using only the grill 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 pasty base and filling. The base heat will finish off the pastry without overcooking the filling.
- convection** gentler cooking for certain food types using only the perimeter roof element and the concealed floor element
- defrost** Faster thawing is attained in the safe environment of the oven cavity with the continuous circulation of air at a near-ambient temperature.

SUPER STRENGTH ENAMELING

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 oxidation (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 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.

