

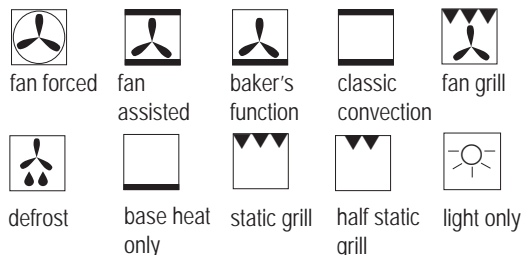
00910X giant oven

ID211106
code 00910X

electric, 90cm wide, fan forced & convection, ten functions, fully automatic, full electronic LED displays



OVEN FUNCTIONS



SIZE	477mm H x 893mm W x 559 mm D
FINISH	stainless steel, flat glass inner door
INSTALLATION	underbench or wall mount, flush or proud
CAPACITY	87.84 litre gross, 78.79 litre net
FULLY AUTOMATIC	full electronic LED displays, programmable digital clock, full auto cooking, semi-auto cooking, minute minder, manual override
THERMOSTAT	0-250° Celsius
SAFETY	anti-tip furniture, double-glazed door with forced air cooling, thermal overload protection
COOLING FAN	independent carcass cavity cooling fan
FURNITURE	grill/baking/roasting tray, grill insert, two chrome telescopic shelf racks, two chrome shelves, wide-grip safety handle for grill tray
CATALYTIC LINERS	fitted set of three
WARRANTY	two years parts and labour

MULTIFUNCTION

fan forced	for full capacity, swift and even cooking, suitable for most foods
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
fan assisted	the rear wall fan in conjunction with the outer (perimeter) roof element and the concealed floor element. This function suits most foods and in small quantities
classic convection	gentler cooking for certain food types using only the perimeter roof element and the concealed floor element
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
defrost	though not indicated, thawing of food is possible by choosing any fan function and the temperature control at zero
base heat only	use to crisp pastry bases, use to keep whole oven hot without overcooking
static grill	both roof elements for full cover and larger capacity grilling

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 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.

omega

00910X giant oven

ID211106
code 00910X

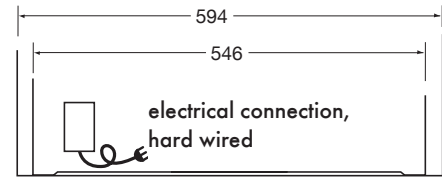
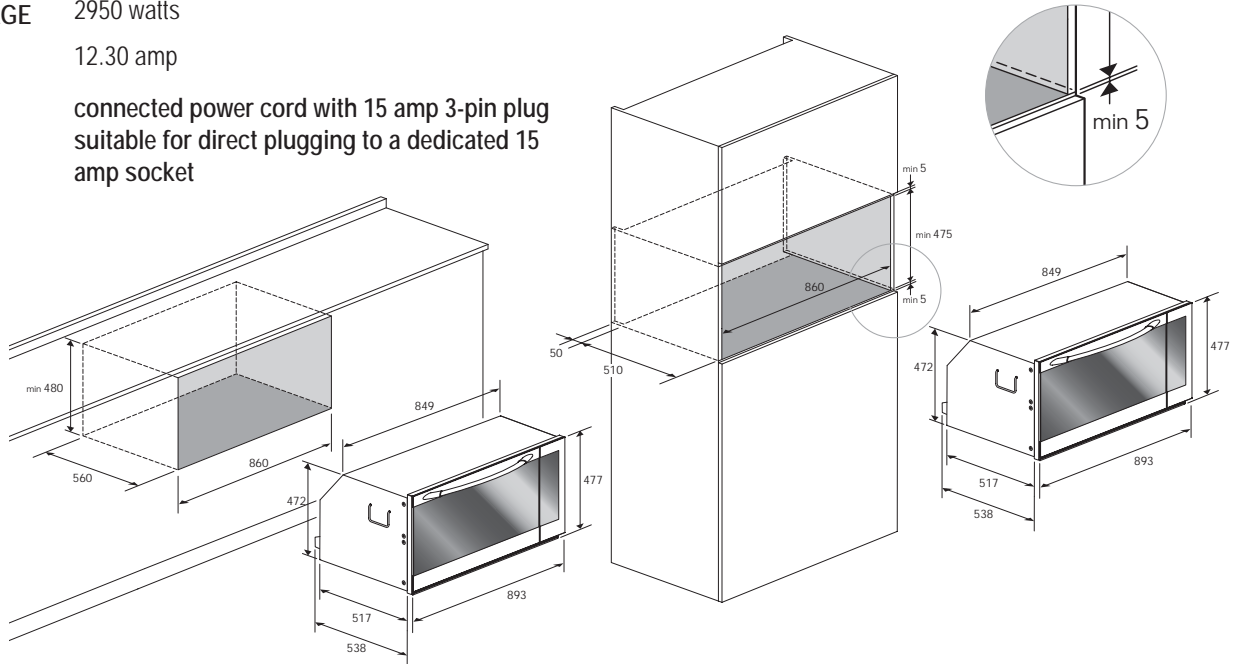
electric, 90cm wide, fan forced & convection, ten functions, fully automatic, full electronic LED displays

OVEN CAPACITY

MAXIMUM WATTAGE 2950 watts

CURRENT 12.30 amp

NB: connected power cord with 15 amp 3-pin plug suitable for direct plugging to a dedicated 15 amp socket



REAR ELEVATION

NB: drawings are not to scale — they are to assist only

element		roof		floor	rear wall	rear wall fan	cooling fan	light	max wattage	current amp
		inner	outer							
wattage		1750	1100	1250	2550	25	25	50		
fan forced					●	●	●	●	2650	11.04
fan assisted			●	●		●	●	●	2450	10.21
baker's function				●		●	●	●	1350	5.63
fan grill		●	●			●	●	●	2950	12.30
half static grill		●					●	●	1825	7.6
classic convection			●	●			●	●	2425	10.1
full static grill		●	●				●	●	2925	12.19
base heat				●			●	●	1325	5.52

Warning: technical specifications and product sizes can be varied by the manufacturer without notice.

Cutouts for appliances should only be by physical product measurements. The above information is indicative only.

omega