

Oven S4001 7131 054

Ovens and Coordinated Products

Code: 7131 054



COOKING PROGRAMS

Upper-level cooking Suitable for cooking particularly delicate foodstuffs and for keeping them warm after cooking.

Lower-level cooking Suitable for heating foodstuffs.

traditional cooking The ideal function for all traditional recipes, including bread, cakes and roasts.

Ventilated cooking The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours.

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

Ventilated grill The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.

Bottom Cooking + Fan Programme that ensures limited energy consumption, ideal for heating foodstuffs or for foodstuffs that require delicate, gradual cooking.

Intensive cooking The upper and lower heating elements and the fan ensure rapid, uniform cooking. ideal for cooking pizzas, roasts, lasagne and savoury pies.

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.

Central 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.

Dehydration In the Dehydration mode, a lower temperature is used and the circulating heated air slowly removes the moisture for food storage.

Thawing It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature.

pizza function The combination of lower-level, ventilated and grill cooking allows for obtaining a crisp, optimally done pizza.

DETAILS

Material Stainless steel + glass

Texture Satin Finish ANTI-TOUCH

Supply 220-240V 50-60Hz

Energy class A++

Dimensions 60x60 cm

Standard fittings 2 EasyClean enamelled trays - 1 stainless steel grid

Cooking chamber finish Easy Clean enamel

Guides 3 Full extension telescopic guides

Lighting Independent oven's light

Number of door glasses 3 glasses

Programming Electronic self-cooking programming

Type of cooling Tangential ventilation

Oven type Multifunction oven

Type of commands Touch Control

Volume 65Lt

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.

XL capacity The cooking chamber has a volume of over 60 liters, higher than that of standard ovens.

Self cooking An intuitive and advanced programming system that allows to recall a wide set of preset recipes and to memorize exclusive ones.

Heat probe It records the temperature at the core of the product at all times. Once the cooking temperature has been set, the oven signals when the core of the food has reached it, and deactivates the heating elements.

Fast pre-heating This function turns on the heating elements and a flow of hot air raises the temperature to 200°C within a very short time.

Fully extractable telescopic guides

The guides on which run pans and grids favor a better distribution of space and make it easier to extract the dishes. Even more comfortable and safe thanks to complete extraction from the cooking chamber.

Triple glass

The door is equipped with a multiple glass door. This device ensures low temperatures of external surfaces and lower heat loss.

Stop-sol glass finish

The special screening and mirroring treatment of external glass gives the oven an elegant and modern aesthetic. The oven remains dark when not in use, once the illumination is switched on the inside is perfectly visible.

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.

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.

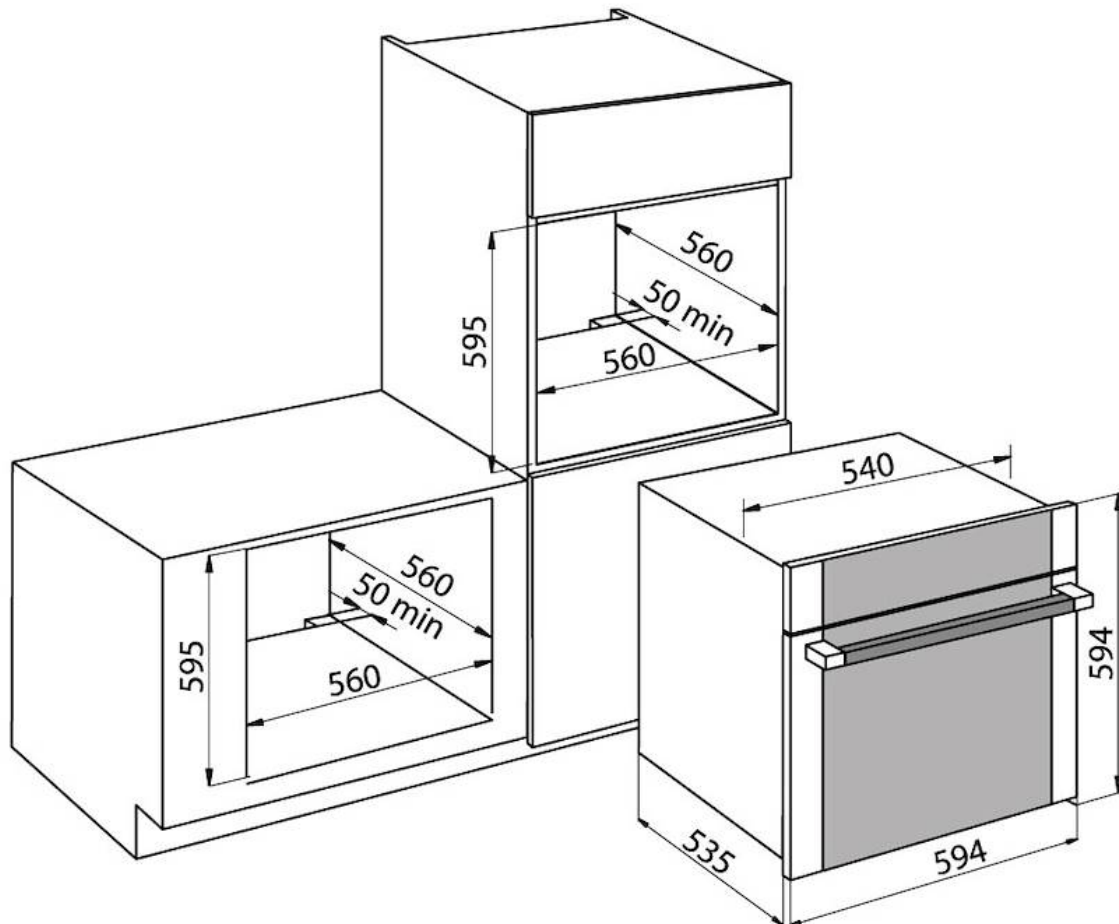
Anti-touch finish

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.

Soft closing door

The door's hinges automatically slow down in the final part of their movement, to achieve a delicate and silent closing.

TECHNICAL DATA



GALLERY

