

## Oven S4001 7136 021

Ovens and Coordinated Products

Code: 7136 021



### COOKING PROGRAMS

Ventilated cooking	The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours.
Ventilated grill	The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.
Grill	To quickly gratin the surface of the food.
Thawing by Weight	Allows you to defrost by setting the type of food and weight.
Thawing by Time	Allows defrosting by setting the duration of the process.
Microwave cooking	Ideal for cooking or rapidly heating vegetables, rice, fish, meat and liquids. different power levels are available.
Microwave + grill	A combined cooking method that is ideal for lasagne, potatoes, roasts and pies.
Ventilated cooking + microwave	The movement of air generated by the fan ensures better homogeneity of micro cooking.

## DETAILS

Material	Stainless steel + glass
Texture	Satin Finish ANTI-TOUCH
Supply	220-240V 50-60Hz
Dimensions	60x46 cm
Standard fittings	1 Integrated rotating plate Ø 32 cm - 1 stainless steel round grid - 1 2/3 Gastronorm tray, h20 - 1 stainless steel grid
Cooking chamber finish	Easy Clean enamel
Lighting	Independent oven's light
Number of door glasses	2 glasses
Power absorbed by the microwave	1000 W (6 livelli potenza) + Grill 1000 W
Programming	Electronic self-cooking programming
Type of cooling	Tangential ventilation
Oven type	Combi-microwave oven
Type of commands	Touch Control

Volume 34Lt

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## FEATURES

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

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**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.

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**Automatic thawing** It is possible to defrost not only setting the time but also alternatively the type and weight of the food.

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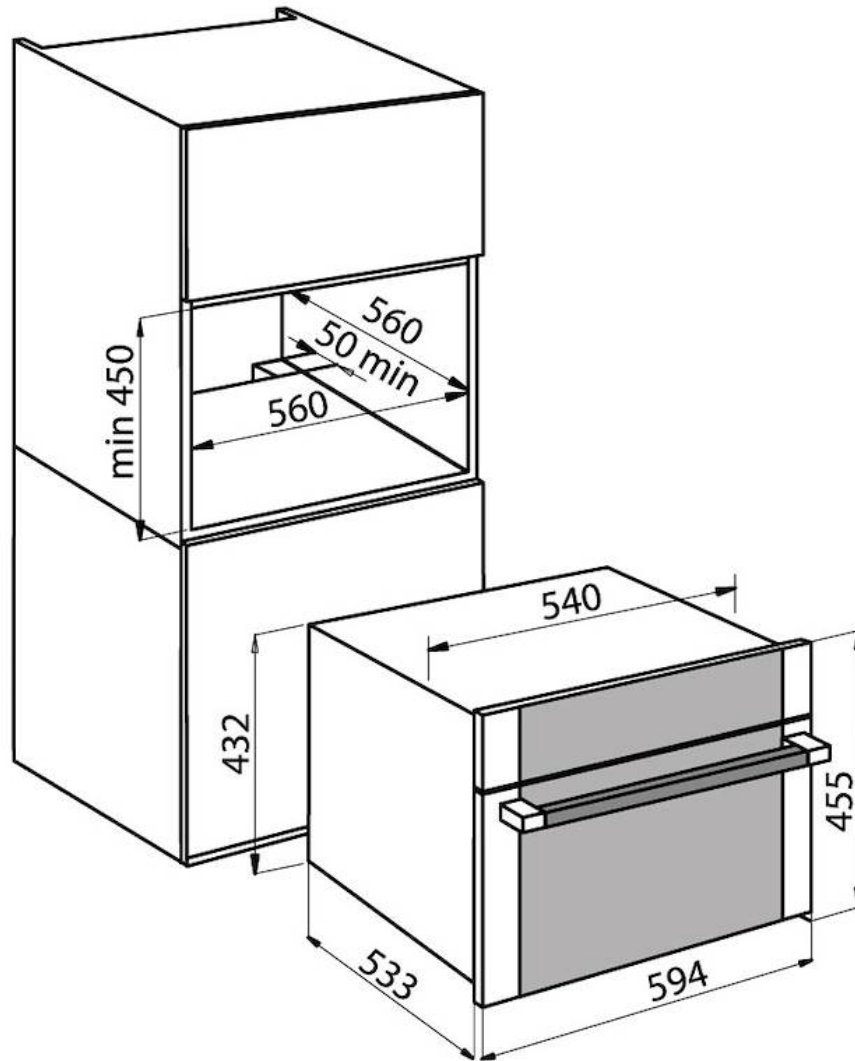
**Tangential fan** A special ventilation creates a flow of air between the cooking chamber and framework, thereby reducing the temperature of the external surfaces. As consequence, the oven does not expose furniture to temperature shock.

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**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.

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## TECHNICAL DATA



## GALLERY

