

## Oven KS 7120 055

Ovens and Coordinated Products

Code: 7120 055



### COOKING PROGRAMS

#### Intensive cooking

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

---

#### Lower-level cooking

Suitable for heating foodstuffs.

---

#### traditional cooking

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

---

#### Ventilated Cooking + Bottom Cooking

The harmony of two cooking types make an excellent program for the creation of an amazing pizza, of quiches or stuffed desserts.

---

#### Bottom Cooking + Fan

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

---

#### Ventilated cooking

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

---

#### Lower-level cooking + grill

To complete static cooking and to cook au gratin simultaneously.

---

#### 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.

---

Double grill + Fan

For the final stages of cooking of foods such as roasts and poultry, to give the surfaces the right browning.

Thawing

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

## DETAILS

Material

Stainless steel + glass

Texture

Satin Finish ANTI-TOUCH

Supply

220-240V 50-60Hz

Energy class

A

Dimensions

60x60 cm

Standard fittings

1 baking tray and 1 dripping pan with EasyClean XXL enamel - 1 stainless steel grill

Cooking chamber finish

Easy Clean enamel

Guides

1 Telescopic guide

Number of door glasses

3 glasses

Programming

Electronic start-end cooking program

Type of cooling

Tangential ventilation

Safety Grill resistance protection

---

Oven type Multifunction oven

---

Type of commands Retractable knobs push-push

---

Volume 70Lt

---

## 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.

---

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

---

telescopic guides The guides on which run pans and grids favor a better distribution of space and make it easier to extract the dishes.

---

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

---

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.

## TECHNICAL DATA

