



MULTIFUNCTION

UPPER OVEN



static grill convection base heat light

LOWER OVEN



defrost light fan forced static grill

finish	black glass and satin stainless steel
size	888mmH x 594mmW x 561mmD
cutout	880mmH x 560mmW x 550mmD min
capacity	91 litre net (total) top oven: 33 litre bottom oven: 58 litre
installation	flush fitment, underbench or wallmount
cooking levels	four shelf heights
multifunction	top oven: 4 functions bottom oven: 4 functions
clock	digital
programmability	fully automatic, electronic timer, end-cooking timer, fully programmable clock
lighting	1 x 25W incandescent globe each oven
furniture	baking tray, grill insert, 2 x chrome shelves, wide-grip safety handle for grill tray
warranty	two years parts and labour

classic convection	gentler cooking for certain food types using only the perimeter roof element and concealed floor element
fan assisted	rear wall fan in conjunction with the outer (perimeter) roof element and concealed floor element. This function suits most foods and in small quantities
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 roof 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 pastry base and filling. The base heat will finish off the pastry without fear of over-cooking the filling
base heat	choose base heat for crisp pastry or any dish needing a higher base temperature

SUPER STRENGTH ENAMELLING

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

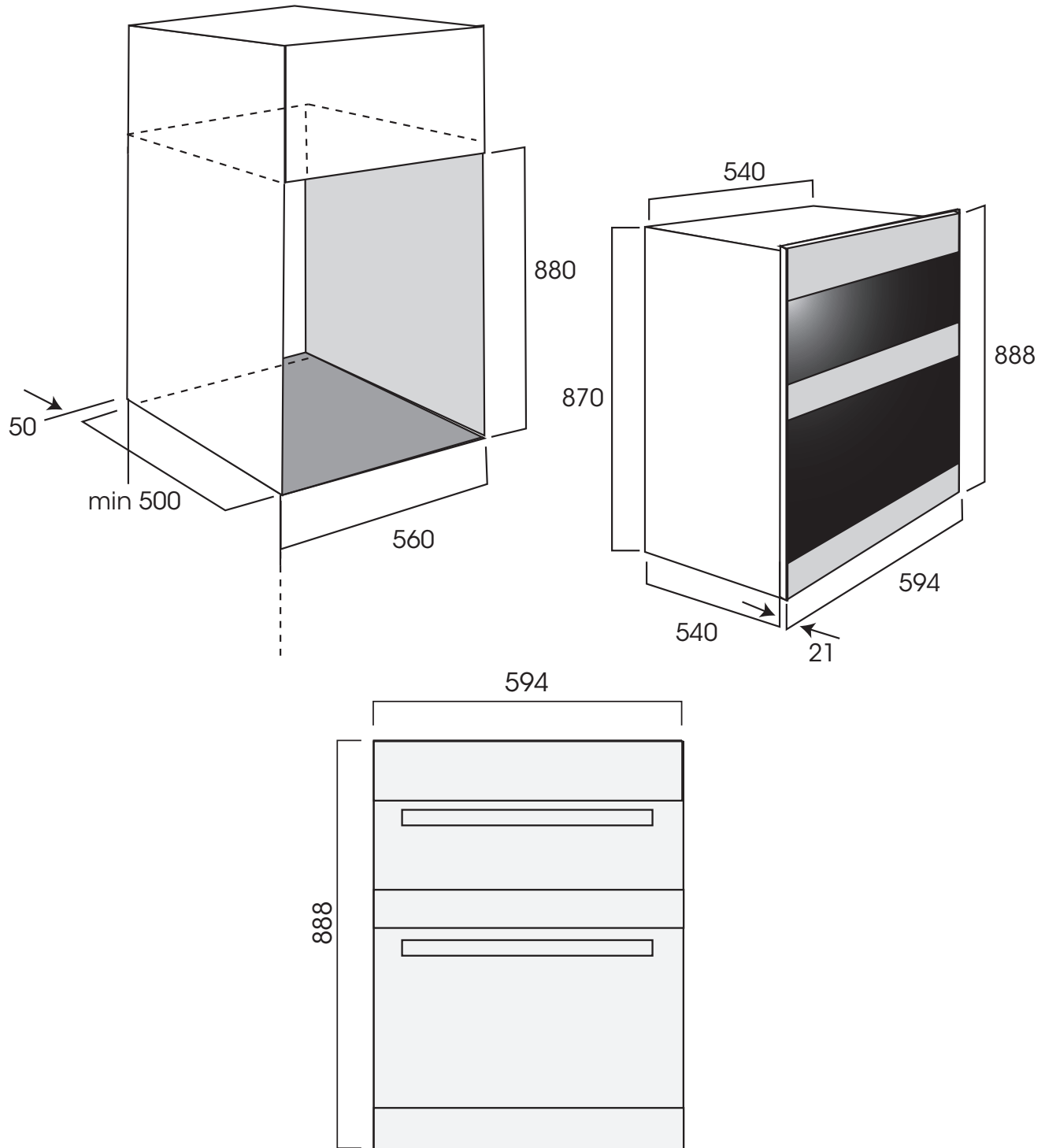
Easily removed, this robust door allows wipe-over maintenance away from the oven. When removed, more ergonomic access to the oven cavity is possible for easier cleaning.

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.



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