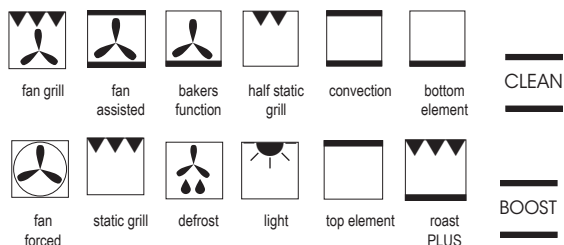




MULTIFUNCTION



finish	glass and satin stainless steel
size	477mmH x 893mmW x 517mmD
cutout	475mmH x 860mmW x 560mmD
capacity	79 litre gross; 75 litre net
installation	flush fitment, underbench or wallmount
cooking levels	five shelf heights
multifunction	14 cooking functions
programmability	fully automatic electronic timer end-cooking timer fully programmable clock
lighting	two, opposite sides on rear oven wall, 2 x 25W incandescent
power	3500 watts max 14.6 amps connected power cord with 15 amp 3-pin plug suitable for direct plugging to a dedicated 15 amp socket
furniture	<ul style="list-style-type: none"> • 2 x telescopic shelf racks • 1 x baking tray • 1 x wire rack • 1 x grill tray with grill insert • wide-grip safety handle for grill tray
warranty	two years parts and labour

MULTIFUNCTION

- 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 grill 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 pasty base and filling. the base heat will finish off the pastry without overcooking the filling
- convection** gentler cooking for certain food types using only the perimeter roof element and the concealed floor element
- fan assisted** the rear wall fan, in conjunction with the outer roof element and the concealed floor element — this function suits most foods and in small quantities
- half static grill** using only the roof element, the heat is one-directional and is perfect for browning and toasting
- bottom element** the base heat element is used for crisp pastry, or any dish needing a higher base temperature
- roast PLUS** perfect for cooking and browning both top and bottom of very thick cuts of steak, chicken etc
- top element** to complete cooking of foods — to give a golden brown finish, without cooking from below
- defrost** faster thawing is attained in the safe environment of the oven cavity with the continuous circulation of air at a near-ambient temperature
- boost** For quick preheat, this special function can be activated after selecting a cooking function and is used to reduce the time required to reach the set cooking temperature.
- clean** The oven interior is treated with a micro-porous enamel which transforms food residue into powder for easy cleaning. The turbo clean function is only activated when no cooking function has been selected.

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.

