





FEATURES & BENEFITS



PYROLYTIC SELF CLEANING

The cleaning process that uses super high temperatures of 500° c, to turn food residue and grime into ash. This cleaning process is convenient as it requires minimal effort. Once the oven is cooled, it's very easy to wipe the small amount of residue ash with a wet sponge and then dry with a microfibre cloth.



TURBO GRILL

Fan grilling technology that cooks quickly and more evenly with a boost of hot air surrounding the grill zone. This feature has been designed to create a spit roast effect, so even thicker pieces of meat are crisp on the outside and tender on the inside..



FAN FORCED AIR COOKING SYSTEM

A quick and easy cooking method that doesn't require pre-heating. The fan distributes hot air evenly to all parts of the oven and even allows you to cook different foods simultaneously without mixing taste or smell.



WARRANTY

Guarantees peace of mind and value for money knowing that any product fault or defect is covered by full replacement parts and/or a service call to ensure the product works as described.

TECHNICAL SPECIFICATIONS

MAIN COLOUR FINISH	Stainless Steel
DIMENSIONS	W 595mm x H 595mm x D 564mm
CAPACITY	71L
DISPLAY	Mechanical & Electronic
COOKING LEVELS	5
FUNCTIONS (10)	Grill Turbo Grill Forced Air Eco Forced Air Maxi-Cooking Conventional Bread Pizza Rising Dessert
THERMOSTAT	Mechanical
INSTALLATION	Built-In
CLEANING	Pyrolytic Tilting Grill
ACCESSORIES	Wire Shelf Baking Tray
POWER	220-240v 50-60Hz
NET WEIGHT	
WARRANTY	5 years