Steam Oven Spec Sheet

SCD42-C2T / SCD42-F1

FOTILE

FOTILE 24″ Steam Oven is a healthier alternative to conventional cooking methods. The mouthfeel and texture of steamed food are more tender, delicate, and sophisticated.

The steam oven utilizes Dynamic Steam Convection Technology to provide 100% fresh steam, ensuring delicious taste with no off-odors. More importantly, more nutrients are preserved in the cooking process.

SCD42-C2T

Key Features:

Innovative Dynamic Steam-Balance Technology

Provides a perfect amount of fresh steam with precise temperature control

SCD42-F1

One Touch Cooking

Multifunctional preset options including Meat, Fish, Vegetable, Pasta, Defrost, Self-clean, and much more for easy and effortless operation

Easy to Clean

Food Grade 304 Stainless Steel is easy to clean with a damp cloth
Detachable oven racks are dishwasher safe

FOTILE Contact Information:

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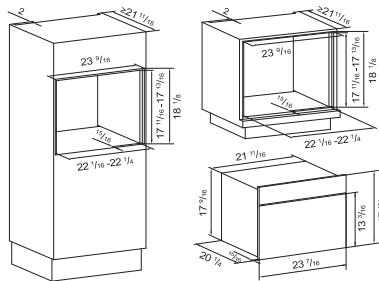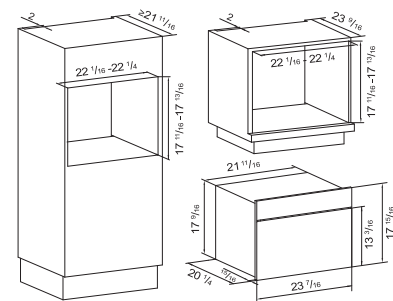## SCD42-C2T / SCD42-F1

FOTILE

	SCD42-C2T	SCD42-F1
Certification	ETL	ETL
Product Dimensions (WxHxD)(inch)	23 7/16 x 17 15/16 x 20 1/4	23 7/16 x 17 15/16 x 20 1/4
Build-in Dimensions (WxHxD)(inch)	Flush Built-in 23 9/16 x 18 1/8 x (≥21 11/16) Standard Built-in 22 1/16 x 17 3/4 x (≥21 11/16)	Flush Built-in 23 9/16 x 18 1/8 x (≥21 11/16) Standard Built-in 22 1/16 x 17 3/4 x (≥21 11/16)
Wattage (W)	2400	2400
Power Supply (V/Hz)	240/60	240/60
Capacity (cu.ft.)	1.48	1.48
Temperature Range (°F)	86-212	86-212
Preset Modes	8	6
Material	Tempered Glass	Stainless Steel and Tempered Glass

SCD42-C2T/SCD42-F1:

Flush Built-in

Standard Built-in

Installation Examples: