

FOTILE

Steam Convection Oven

Cooking with Steam

A Healthier Alternative to Conventional Cooking Methods



Dynamic Steam Convection Technology

100% fresh steam.
Ensures delicious taste
without off-odors in food.

One Touch Cooking

Features multifunctional
preset options:
Meat, Fish, Vegetable, Pasta,
Defrost, Self-Clean, etc.
Easy and effortless operation.

Easy to Clean

Food grade 304 stainless steel
cabinet is easy to clean with a
damp cloth. Detachable oven
racks are dishwasher safe.

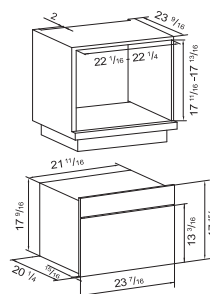
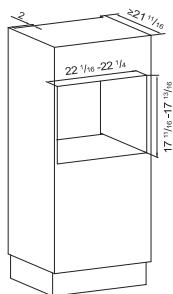
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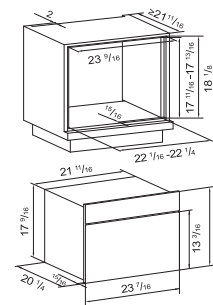
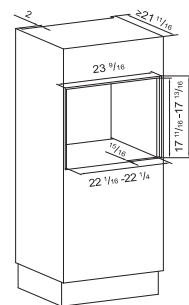


Model	SCD42-C2T	SCD42-F1
Certification	ETL	ETL
Product Dimensions (WxHxD)(inch)	23 7/16 x 17 15/16 x 19 5/16	23 7/16 x 17 15/16 x 20 1/4
Built-In Dimensions (WxHxD)(inch)	Standard Built-In 22 1/16 x 17 3/4 x (≥21 11/16) Flush Built-In 23 9/16 x 18 1/8 x 21 11/16	Standard Built-In 22 1/16 x 17 3/4 x (≥21 11/16) Flush Built-In 23 9/16 x 18 1/8 x 21 11/16
Operation	Touchscreen	Touchscreen
Capacity (cu.ft.)	1.48	1.48
Power (W)	2250	2250
Preset Modes	8	6
Temperature Range (°F)	86 - 212	86 - 212
Warranty	3 Year Limited Warranty. 1 Year Labour, 3 Year Parts	3 Year Limited Warranty. 1 Year Labour, 3 Year Parts

Installation Diagram(Unit: inch)



Standard Built-In



Flush Built-In

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