

60cm Large Multifunction Oven

BUILT-IN OVEN

PRODUCT CODE: **EO6082BX2**



eurocooking



FEATURES:

- + 10 multi-functions
- + 80Lt gross / 70Lt net capacity
- + Touch control LED clock + timer
- + Telescopic runner
- + Slim design control with chrome knobs
- + Cavity cooling system
- + Triple glazed door
- + Stylish black glass / stainless steel finish



SPECIFICATIONS:

Electrical Requirements

This oven can be connected to a 15 AMP wiring connection. For more information please refer to a qualified electrician.

Power Consumption

220-240V/50HZ, 2800W

Oven Volume Capacity

80 litres (gross)

Weight

34.5kg (gross) - 32.0kg(net)

Barcode

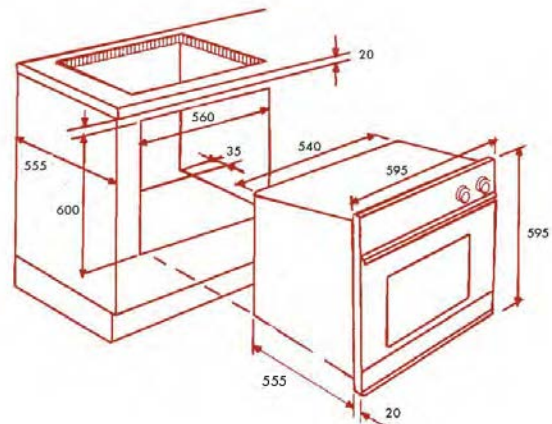
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CLEANING AND MAINTENANCE

Easy clean AAA grade enamel interior.

Clean stainless steel using only recommended stainless steel cleaning products. No abrasives, corrosive detergents, bleaches or acids not required for cleaning the oven.

PRODUCT DIMENSIONS:



10 MULTI-FUNCTIONS:



CONVENTIONAL

This method of cooking provides traditional cooking with heat from the top and lower elements. Particularly suitable for traditional roasting and baking on the centre shelf only.



FULL GRILL

Full grill is the perfect option for quick grilling. Toast your favourite meals or finish off the tops of your recipes.



DEFROST

In defrost mode, no heating elements are used. Only the fan is activated to circulate air inside the oven for defrosting. It defrosts food up to 30% faster than traditional methods.



THERMOWAVE FAN ASSISTED

This is the position where the heat is coming from the lower and upper heating elements and the heat is circulated into the oven by the fan motor and blades.



OVEN LIGHT

The oven light will automatically turn on once any function is selected, helps to monitor the progress of your cooking.



FAN FORCED COOKING

For the ultimate roast or perfect batch of pastries. The element surrounding the fan delivers even heat for even cooking results, approx. 160°C - 180°C is recommended.



FAN GRILL

This function is perfect for fish, chicken Fillets or meat Cutlets. This Combination is exceptional for cooking meats such as poultry, game and roasts, making them crispy on the outside and tender in the middle.



FAN + BOTTOM ELEMENT

Great for pizza cooking, the fan + bottom element creates the perfect cooking function for base cooked food.



HALF GRILL

Half grill is the perfect option for quick grilling. Toast your favourite meals or finish off the tops of your recipes.



ENERGY SAVING GRILL

This function uses the top outer ring and bottom heating element for an energy saving cooking option. Suitable for large food, the oven temperature rises slowly and excess heat consumption is reduced.