



**ALLENZI**  
Built to Last

## ALLENZI 90CM FREESTANDING HYBRID OVEN



## FEATURES:

- **HYBRID OVEN RUNS ON EITHER GAS OR ELECTRIC.** USER CAN CHOOSE BETWEEN THE DRIER HEAT OF ELECTRIC FOR CAKES ETC, OR MORE MOIST COOKING OF A GAS OVEN FOR ROAST MEATS ETC. EASY TO SWITCH FROM ONE ENERGY SOURCE TO THE OTHER.
- **THE GAS OVEN USES ALLENZI'S PATENTED ELECTRONIC THERMOSTAT** INSTEAD OF THE CONVENTIONAL GAS MECHANICAL THERMOSTAT. THIS NOWS GIVES THE SAME ACCURATE TEMPERATURE CONTROL AS ON AN ELECTRIC OVEN
- **TURBO CHARGE OVEN FUNCTION.** WHEN THE OVEN IS OPERATING ON GAS AND THE DOOR IS OPENED, AN ELECTRONIC SENSOR IMMEDIATELY ACTIVATES THE BURNER TO TURBO-CHARGE AND TURNS OFF THE BACK OVEN FANS, THUS MINIMASING THE LOSS OF HEAT WHILST THE DOOR IS OPEN.
- **CERAMITHERM. HIGH DENSITY CERAMIC INSULATION** RESULTS IN A SIGNIFICANT REDUCTION LOSS OF HEAT AND ALL EXTERNAL SURFACE TEMPERATURES KEPT TO LESS THAN 32 DEG C WHILST OVEN IS ON. (NATA laboratory testing based on oven temperature of 200 deg for four hours)
- **OVEN IS SAFE FOR CHILDREN TO TOUCH** WHILST OVEN IS ON.
- **THERE IS A 20% SAVING IN POWER CONSUMPTION** COMPARED WITH A CONVENTIONAL ELECTRIC OVEN OF THE SAME SIZE. (NATA laboratory testing based on heating the ovens from ambient and cooking for one hour at 200 deg)
- **80% REDUCTION IN GREENHOUSE GAS** WHEN USED ON GAS MODE COMPATED WITH THE SAME COOKING TIME WITH A CONVENTIONAL ELECTRIC OVEN
- **DOUBLE OVEN FANS** WITH CIRCULAR 1900W HEATING ELEMENTS FOR USE WITH ELECTRIC.
- **DOUBLE FANS FOR CIRCULATING HOTAIR ON GAS MODE,** RESULTING IN A MORE UNIFORM HEAT DISTRIBUTION.
- **SOFT CLOSE HINGES** AND EXTRA HEAVY DUTY. CLOSE THE DOOR TO 90% CLOSED AND THE DOOR THEN SOFTLY CLOSES ITSELF.
- **TELESCOPIC TRACKS** FOR OVEN GRILL
- **MASSIVE 15MJ WOK BURNER.** IDEAL FOR LARGE POTS AND WOK COOKING AND FIVE GAS BURNER IN TOTAL WITH CAST IRON TRIVETS
- **HEAVY DUTY CONSTRUCTION** WITH QUALITY COMPONENTS. BUILT TO LAST
- **EASY CLEAN INTERNAL GLASS DOOR.** GLASS EASILY REMOVED FOR CLEANING.



*PERFECT FOR LARGE POTS OR WOK COOKING*