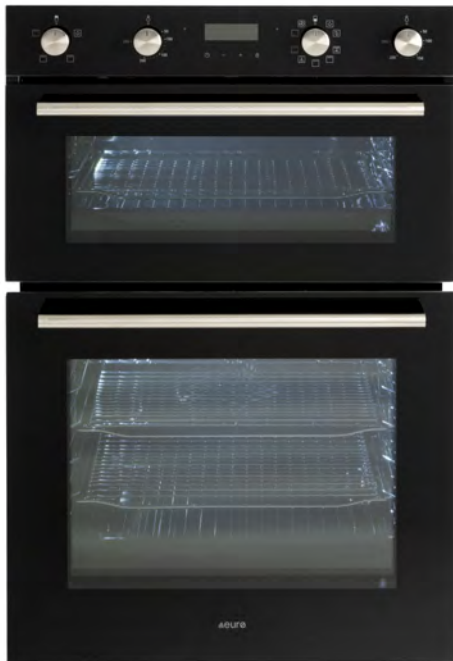


60cm x 80cm Electric DOUBLE OVEN

PRODUCT CODE: **EO8060DBK**



eurocooking



FEATURES:

- + Top Oven 4 multi-functions
- + Main Oven 8 multi-functions
- + Timer touch Clock Function control
- + Cavity Cooling System
- + Triple-glazed removable doors
- + Full inner glass on both doors
- + Stylish black finish



SPECIFICATIONS:

Electrical Requirements	This oven requires 22 amps and needs a dedicated circuit from the socket to the main switchboard. For more information please refer to a qualified electrician.
Power Consumption	220-240v – 50Hz – 4.5Kw
Top Oven Volume Capacity	44 litres (gross) - 35 litres (net)
Bottom Oven Volume Capacity	82 litres (gross) - 72 litres (net)
Weight	60.2kg (gross) - 54.2kg (net)
Barcode	9347726028194

OVEN 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.



BOTTOM ELEMENT

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



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.



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.



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.



FASTER GRILL

Used for faster grilling and for covering a larger surface area, such as grilling meats.

