



fan forced   fan grill   static grill   defrost   light

<b>finish</b>	stainless steel control panel, black glass door
<b>capacity</b>	58 litres net capacity
<b>installation</b>	underbench or wallmount built-in, flush
<b>shelves</b>	four shelf heights
<b>multifunction</b>	five functions
<b>programmability</b>	fully automatic
<b>clock</b>	digital
<b>lighting</b>	single light
<b>cooling fan</b>	tangential cooling fan
<b>thermostat</b>	temperature regulating thermostat 0-250°C
<b>door</b>	removable door, double glazing
<b>furniture</b>	baking tray grill insert 2 x chrome shelves wide-grip safety handle for grill tray
<b>warranty</b>	two years parts and labour
<b>electricity supply</b>	240 volts, 50 Hz
<b>electrical connection</b>	1.85m connected 15 amp 3-pin power cord
<b>maximum wattage</b>	2375 watts
<b>current</b>	9.9 amps
<b>PLEASE NOTE</b>	dedicated 15 amp wall socket required within cabinetry for the direct plugging of oven

### MULTIFUNCTION

- fan forced** For full capacity, swift and even cooking, suitable for most foods.
- fan grill** Full capacity or small quantities of meat, poultry, fish, infrared radiant heat from above assisted by the rear fan circulating hot, moist air around the food.
- static grill** Using only the grill element, the heat is one-directional and is perfect for top browning and very even toasting.
- defrost** Faster thawing is attained in the safe environment of the oven cavity with the continuous circulation of air at a near-ambient temperature.

### SUPER STRENGTH ENAMELING

During construction, the oven cavity is baked at 850°C to create a super-strong molecular bonding of the enamel. This ultra-smooth surface is resilient to oxidation (rusting), pitting and the deleterious effects of cleaning agents and acidic food.

### REMOVABLE DOOR

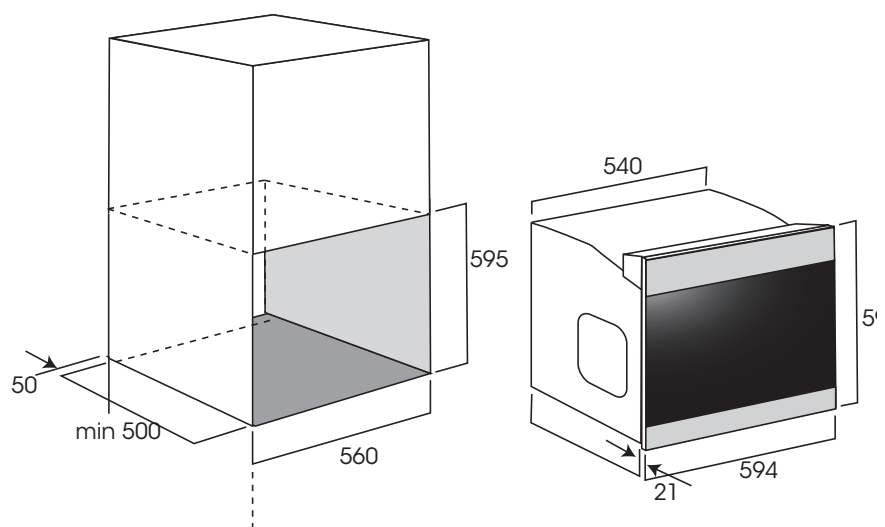
Easily removed, this robust door allows wipe-over maintenance away from the oven. When removed, more ergonomic access to the oven cavity is possible for easier cleaning.

### DOUBLE SEAL

Above the oven cavity opening is a double seal. The lower seal prevents the hot, moist and particle-laden cooking air from escaping through the top vents. Only cleaner and cooler air is sent through the deliberate cavity between the inner and outer thermo-reflective glass door panes.

### COOLING FAN

An independent cooling fan draws fresh air from the kitchen through apertures below the oven door, then through a cavity between the inner and outer carcass, and finally expels back into the kitchen below the control panel. This circulating fresh air is mixed with warmer vented air from the oven. Cooling air is also forced upward between the glass panes of the door. The air circulation is designed to ensure all external surfaces are safe to touch, the controls are never under duress and 'sweating' in adjacent cabinetry is eliminated.



Drawings are not to scale — they are for reference only