

Oven FL Gun Metal

Ovens and Coordinated Products

Code: 7107 646



COOKING PROGRAMS

Lower-level cooking	Suitable for heating foodstuffs.
traditional cooking	The ideal function for all traditional recipes, including bread, cakes and roasts.
Intensive cooking	The upper and lower heating elements and the fan ensure rapid, uniform cooking. ideal for cooking pizzas, roasts, lasagne and savoury pies.
Ventilated cooking	The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours.
Central grill	Heat is generated by the upper grill only: ideal for toasting, cooking au gratin and browning foodstuffs and also suitable for meat, fish and pasta.
Double Grill	Heat is generated by the upper grill only: ideal for toasting, cooking au gratin and browning foodstuffs and also suitable for meat, fish and pasta.
Lower-level cooking + grill	To complete static cooking and to cook au gratin simultaneously.
Double grill + Fan	For the final stages of cooking of foods such as roasts and poultry, to give the surfaces the right browning.

Thawing	It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature.
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DETAILS

Oven type	Multifunction oven
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Energy class	A
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Material	Stainless steel + glass
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Finish	PVD
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Coloring	Gun Metal
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Coloring	Black Mirror
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Texture	Satin Finish ANTI-TOUCH
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Cooking chamber finish	Easy Clean enamel
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Supply	220-240 V 50/60 Hz
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Dimensions	90 x 48 cm
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Volume	91 Lt
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Number of door glasses	3 glasses
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Type of commands	Retractable knobs push-push
Guides	2 Telescopic guides
Grill	Collapsible Maxi Grill with safety protection
Lighting	Double offset halogen light
Programming	Electronic start-end cooking program
Type of cooling	Tangential ventilation
Safety	Grill resistance protection

FEATURES

A energy class	A range totally in Class A ++, A + and A. An important result that proves the high quality, aimed at optimizing performance and savings.
telescopic guides	The guides on which run pans and grids favor a better distribution of space and make it easier to extract the dishes.
Triple glass	The door is equipped with a multiple glass door. This device ensures low temperatures of external surfaces and lower heat loss.
Stop-sol glass finish	The special screening and mirroring treatment of external glass gives the oven an elegant and modern aesthetic. The oven remains dark when not in use, once the illumination is switched on the inside is perfectly visible.
Full glass door	The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.

Easy clean enamelling

The Easy-Clean enamelling makes the internal oven surfaces and accessories non-adhesive, while the limited porosity ensures durability and easy cleaning.

Tangential fan

A special ventilation creates a flow of air between the cooking chamber and framework, thereby reducing the temperature of the external surfaces. As consequence, the oven does not expose furniture to temperature shock.

Gun Metal

The Gun Metal finish is obtained by treating steel with a physical process called PVD (Physical Vacuum Deposition) which deposits particles of noble metals on the surface. The result is a unique and refined aesthetic effect, and an improvement of the mechanical properties of the steel which is more resistant to impact and scratches.

TECHNICAL DATA

