

Stainless steel 60cm steam and pyrolytic multifunction 16 oven with Intuitive Oven Interface control system and telescopic runners



Product Details

FEATURES

Excellence with steam

Healthier cooking with
MaxiSteam

Pyrolytic self-cleaning oven

IOI makes cooking easy

Elegant and effective oven
display

80L gross capacity oven

BENEFITS

Excellence with steam

Steam combined with traditional hot air cooking makes good food great. The colours are richer, the food more moist and flavoursome, and your guests more satisfied.

Healthier cooking with MaxiSteam

Discover the ultimate in healthy and tastier cooking with MaxiSteam. Using this 100% full steam mode captures all of the natural flavours, colours and vitamins in your food. Perfect for vegetables and seafood.

Pyrolytic self-cleaning oven

Introducing an oven that cleans itself. Pyrolytic cleaning removes the need for you to use harsh chemicals to clean your oven. Simply set the Pyrolytic function, come back when it is complete and wipe away the residue.

IOI makes cooking easy

Experience a simpler, more enjoyable way to cook. Our unique Intuitive Oven Interface (IOI) makes our ovens so easy to use you won't need a manual. Plus the elegant full colour screen displays temperature and function feedback so you can easily program and check your cooking for impressive results without the extra effort.

Elegant and effective oven display

Elegant and stylish, the full colour screen displays temperature and function feedback. The high definition full colour animation clearly shows the oven's status and proves that functional design can be beautiful too.

Huge 80L gross capacity oven

Designed for the entertainer and large families, this large capacity 80-litre oven will make catering for every occasion quick and easy. Plus, energy use is also kept to a minimum, despite its size.

Cooler touch door

For added safety and confidence in the kitchen, the cooler touch door features an innovative door cooling system with multiple glazed door panels. The door design minimises heat being transferred outside the oven, while ensuring a cooler touch oven door and cooler kitchen environment.

Specifications

PRODUCT PROFILE

Domestic warranty details (yrs)	2
Type of Oven	single steam & pyrolytic oven
Oven fuel	electric
Materials/Colour	mark resistant stainless steel
Controls of Oven	IOI,touch
Cooling fan	Yes

FLUSH FIT CUT OUT

Flush fit cut out height (mm)	600
Flush fit cut out width (mm)	600
Flush fit cut out depth (mm)	581

DIMENSIONS

PRODUCT DIMENSION

Total height (mm)	597
Total width (mm)	596
Total depth (mm)	573

MAIN OVEN

Gross capacity litres	80
Useable capacity litres	72
Oven function	multifunction
Number of functions	16

ELECTRICAL CONNECTION

Connected load KW	3.1
Maximum current rating (amps)	12.9
Type of connection	electrical cord
Minimum Fuse rating (amps)	16

MAIN OVEN

Oven Functions	traditional bake,roast,pizza,cook from frozen,full grill,fan grill,keep warm,defrost,pyroluxe,fan cooking,fan assist bake,pastry,Half grill,steam cooking,bread baking,steam reheating
Oven liner	pyrolux high temperature enamel
Timer functions	acoustic signal,duration,end,minute minder,oven start,stop,Countdown

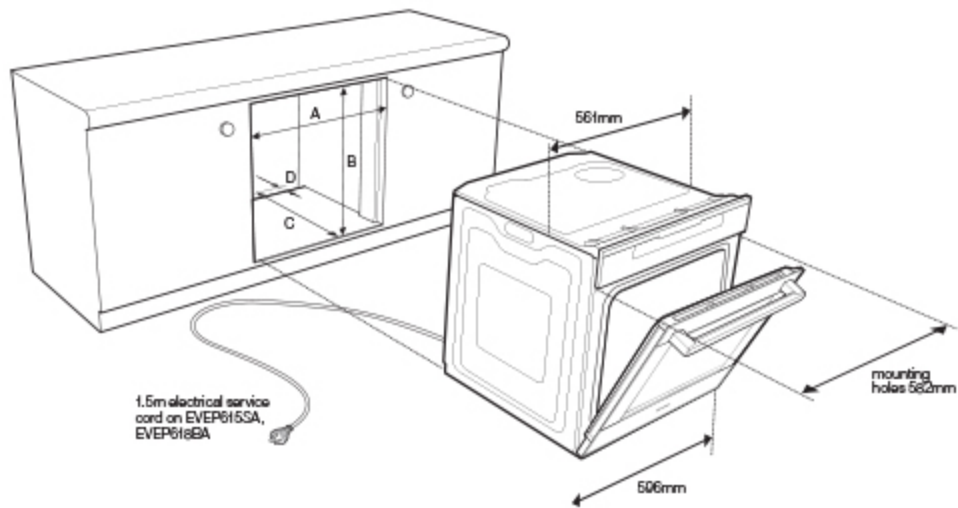
OTHER FEATURES

Cleaning	pyrolytic
Pyrolytic functions	3
Type of Pyrolytic functions	pyrolytic light clean,pyrolytic medium clean,pyrolytic heavy clean
Door	removable door,cool door,removable inner glass panes
Timer	Fully programmable touch control timer
Lights	1
Light wattage	25

OTHER FEATURES

Light position	rear
Telescopic runners	two
Shelf support	side rack
Number of shelves	2
Safety features	cool door
Closed door grilling	Yes
Fold down grill element	Yes
Included accessories	baking tray,split anti splatter grill insert,2 x chromed wire shelf,roasting dish,roasting rack,telescopic runners,side racks
Layers of glass in door	4
Number of shelf positions	8

Dimensions



Terms and Conditions

IMPORTANT

This is a guide of product dimensions only. For complete installation instructions, refer to the manual provided with product.

PRODUCT INFORMATION

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