

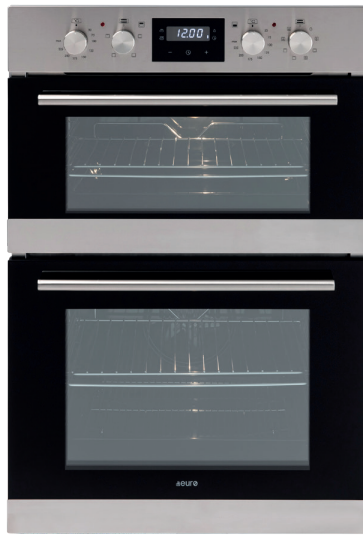
60cm Electric Double Oven

DOUBLE OVEN

PRODUCT CODE: **EO8060DX**



eurocooking



FEATURES:








- + Top Oven 4 multi-functions
- + Main Oven 8 multi-functions
- + Touch control clock function
- + Cavity cooling system
- + Triple-glazed door
- + Stylish black glass / stainless steel finish



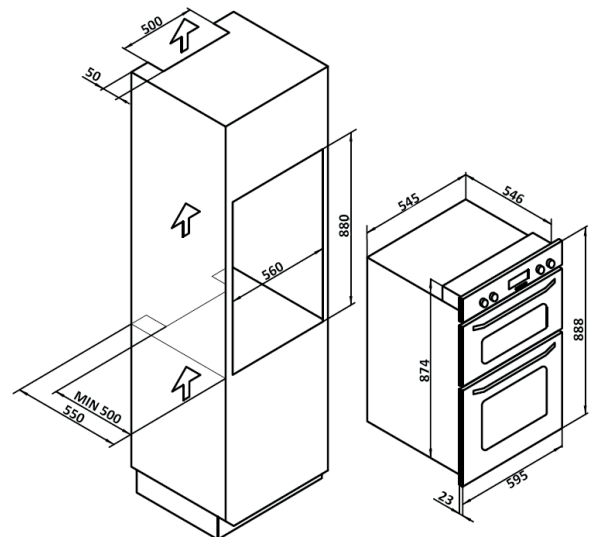
SPECIFICATIONS:

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 – 4.36Kw-5.19Kw
Top Oven Volume Capacity	38 litres (net)
Bottom Oven Volume Capacity	72 litres (net)
Weight	57.0kg (gross) - 53.0kg (net)

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.
-  **TOP ELEMENT**
Grill or toast enough of those favourite after school snacks to feed an army with the top element function.
-  **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.
-  **HALF GRILL**
Half grilling allows you to toast/brown all your favourite recipes in a smaller area.
-  **FAN & BOTTOM ELEMENT**
Great for pizza cooking, the fan and bottom element creates the perfect cooking function for base cooked food.

PRODUCT DIMENSIONS:



CLEANING AND MAINTENANCE

Easy clean AAA grade enamel interior.
Clean stainless steel using only recommended stainless steel cleaning products. No abrasives, corrosive detergents, bleaches or acids not required for cleaning the oven.