

# 90cm Electric Multifunction Oven

## BUILT-IN OVEN

PRODUCT CODE: **EO900LSX**



eurocooking



### FEATURES:

- + 9 multi-functions
- + 103Lt gross / 93Lt net capacity
- + Fan-forced/ Fan assisted convection cooking
- + Cavity cooling system
- + Telescopic runner
- + White LED clock with programmable timer
- + Triple glazed door
- + Retractable control knobs
- + Black glass contemporary design



### 9 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.



#### HALF GRILL

This cooking method is normal grilling, utilizing the inner part only of the top heating element, which directs heat downwards onto the 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.



#### 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.



#### DOUBLE GRILLING

Both top oven elements combine to maximize the grilling for large meals.



#### 3D CONVECTION

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.



#### DOUBLE GRILLING WITH FAN

Double grilling with fan 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. The door can be left closed whilst grilling and Browning will occur from the top element.



#### ECO MODE

It is equivalent to the 3D convection function but allows cooking without using the oven lamps allowing energy savings.



#### BOTTOM ELEMENT

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

### SPECIFICATIONS:

<b>Electrical Requirements</b>	This oven can be connected to a 15 AMP wiring connection and needs a dedicated circuit from the socket to the main switchboard
<b>Power Consumption</b>	220-240v - 50Hz - 2920W
<b>Oven Volume Capacity</b>	103 litres (gross) - 93 litres ( net )
<b>Weight</b>	56kg (gross) - 48kg (net)

**Barcode**

**934772602551**

### 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.

Access to this model is via project & commercial quotes only.

### PRODUCT DIMENSIONS:

