



#### ELECTRICAL REQUIREMENTS:

This oven can be connected to a 15 AMP wiring connection. For more information, please refer to a qualified electrician.

#### POWER CONSUMPTION:

220-240V – 50/60 Hz - 2200W

#### OVEN VOLUME CAPACITY:

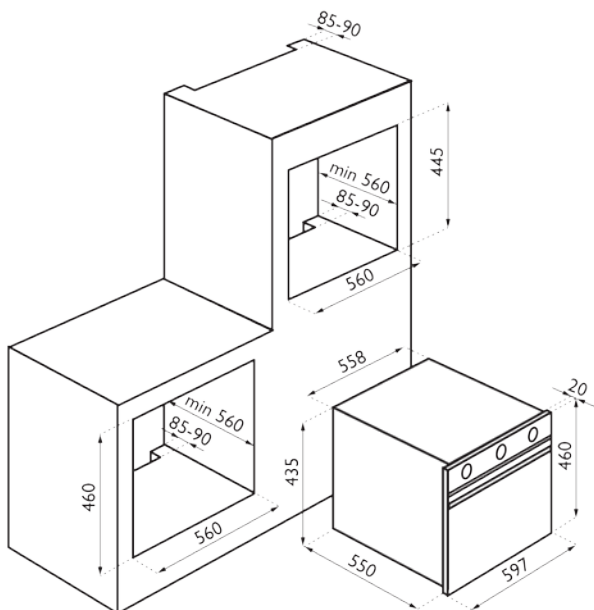
31Litres (gross) – 27 Litres (net)

#### WEIGHT:

44kg (gross)

#### PRODUCT DIMENSIONS

\*Refer to full page Dimensions Sheet or Product Manual



## 45cm Combination Steam Oven

Code EMST45SX

#### FEATURES

- 6 Functions
  - Steam Cooking
  - Regeneration
  - Professional Cooking
  - Hot Air Cooking
  - Hot Air + Steam
  - Low Temperature
- Touch control
- 31 Litre gross oven volume capacity
- 1.2 Litre water tray capacity
- Self-cleaning program
- Stainless steel interior
- 50 pre-set recipes
- 'Food Probe' included
- Triple glazed door
- Black glass finish
- Made in Italy

#### FOOD PROBE

The food probe connected to the electronics allows to measure the temperature inside the meat or other food that is being cooked.

This accessory simplifies the approach to the various cooking cycles for those with little experience, obtaining consistent results over time.



#### STEAM COOKING

This cooking mode is ideal for cooking any type of vegetables, as it preserves the colour, taste and above all organoleptic properties of the food.



#### HOT AIR + STEAM

This cooking mode is equivalent to the hot air cooking mode described previously but also allows the possibility to produce steam, at any time. This option is ideal for cooking roasts.



#### REGENERATION

Steam and hot air contribute to heating the food. This allows for quick and consistent cooking, preventing it from becoming dry. This mode is suitable for heating previously cooked food (leftovers), precooked food or frozen products.



#### PROFESSIONAL COOKING

Cooking carried out in several phases. In the first phase, the food is steam cooked. After an automatically determined period of time, the cooking switches to the HOT AIR cooking mode. This cooking system is ideal for rising any type of dough or for cooking bread or focaccia bread.



#### HOT AIR COOKING

This system, also known as ventilated cooking, cooks the food on every side.



#### LOW TEMPERATURE

Low-temperature cooking system for relatively long time periods. Ideal for cooking meat, producing a tender and delicate meat dish. The cooking must be carried out using the food probe supplied with the oven.

Compact Ovens



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