

**ELECTRICAL REQUIREMENTS:**

Equipped with a 15 amp plug and requires a dedicated circuit from the main switch board to the socket outlet.

VOLTAGE: 240V

FREQUENCY: 50Hz

TOTAL RATED POWER: 2660W

NATURAL GAS BURNERS:

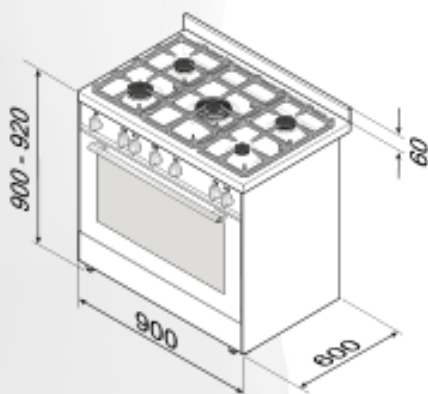
(Rear left) Medium Burner : 7.2 MJ/h
 (Rear Right) Medium Burner : 7.2 MJ/h
 (Front left) Wok Burner : 13.3 MJ/h
 (Front Right) Small Burner : 4.0 MJ/h
 (Centre Rear) Medium Burner : 7.2 MJ/h
 (Centre Front) Large Burner : 10.0 MJ/h

GAS RATED PRESSURE:

Natural 1.0 kPa / LPG 2.7 kPa

WEIGHT:

92 kg (gross) / 85 kg (net)

PRODUCT DIMENSIONS**90cm Freestanding Dual Oven**

Code EMD900FX Stainless Steel

FEATURES GAS COOKTOP

- 6 gas burners
 - Includes triple ring wok burner
- Easy knob push ignition
- Flame safety gas shut off
- Cast iron trivets
- Cast iron wok support trivet included
- Easy clean one piece square line cooktop
- Mini stainless steel splashback included

FEATURES ELECTRIC OVEN

- 8 multi-function oven (below functions)
- 93lt gross volume oven capacity
- Analogue clock – programmable on/off function
- Lower warming drawer & storage compartment
- Easy clean one piece welded inner oven cavity
- 4 Cooking levels
- Telescopic rail (x1 Set)
- Triple glazed door with easy removable inner glass
- Stainless steel kick panel
- European standard A-class energy consumption
- Made in Italy

**OVEN LIGHT**

Oven light will automatically turn on once any function is selected, helps you monitor the progress of your cooking.

**CONVENTIONAL**

Conventional cooking method involves the heat emanating evenly from the lower and upper elements into the oven. This function is perfect for cakes, pastry, baked pasta, lasagne and pizza.

**FAN AND BOTTOM HEATING ELEMENTS**

Great for pizza cooking, the fan and bottom element create the perfect cooking function for base cooked food.

**FULL GRILL**

Full grill is the perfect option for quick grilling. Toast your favourite meals or finish off the tops of your recipes.

**FAN GRILL** This function is perfect for fish, chicken Fillets or meat Cutlets.

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

**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.

**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

**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

OPTIONAL ACCESSORIES

Code: 99045700

Cast Iron Griddle Plate

