

**ELECTRICAL REQUIREMENTS:**

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

**TOTAL RATED POWER:**

240V – 50 Hz – 3450W

**OVEN VOLUME CAPACITY:**

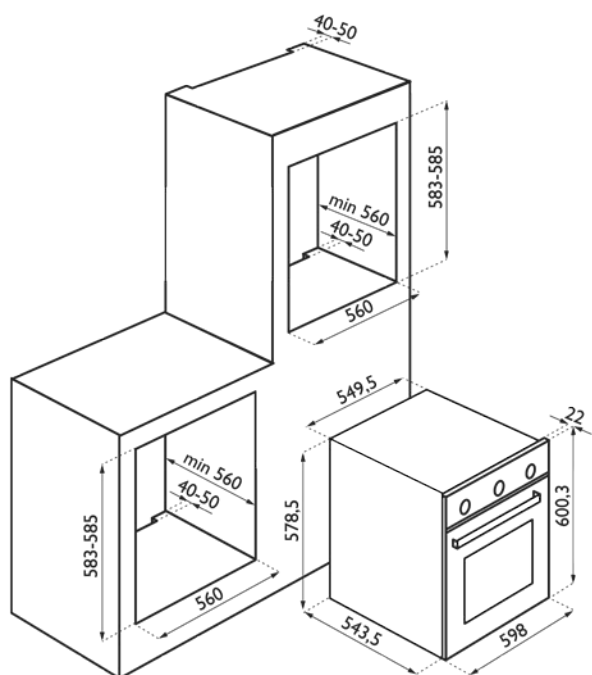
65 Litres

**WEIGHT:**

49kg gross

**PRODUCT DIMENSIONS**

\*Refer to full page Dimensions Sheet or Product Manual

**60cm Multifunction Electronic Oven**

Code EMEO60SX

**FEATURES**

- 11 Functions
- 65 Litre capacity
- EU Energy Efficiency: Class A
- LED touch programmable timer
- Triple glazed removable door
- Cleaning function
- Telescopic rail (x2 sets)
- Cavity cooling system
- Cool door system
- Easy clean Vitro Enamel
- Child safety lock
- Black glass + stainless steel finish
- Made in Italy

**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

**LOWER ELEMENT ONLY**

This method of cooking uses the lower element to direct heat upward to the food. For slow-cooking recipes or for warming up meals.

**FULL GRILL**

This cooking method is normal static grilling utilising the top elements, which directs heat downwards onto the food. Suitable for grilling medium to large portions of sausages, bacon, steaks and fish.

**FULL GRILL + FAN**

This method of grilling uses the full top element in junction with the fan, to grill meat without the need to turn. Suitable for steaks such as hamburgers and large fillets.

**FAN FORCED**

This method of cooking uses the circular element located around the fan while the heat is distributed, resulting in a faster, more efficient operation. Cooking with the fan on allows different kinds of food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.

**CONVENTIONAL + FAN**

This type of cooking is a combination of conventional and ventilated. It is ideal for bread, focaccia, and lasagne. The oven does not require preheating (except for pizza and focaccia). Invert the position of the dishes in the oven a few minutes prior to the end of the cooking time. Select the desired temperature between 50°C and 250°C.

**LOWER ELEMENT + FAN**

This type of cooking is particularly delicate and slow. It is suitable for delicate dishes or for reheating pre-cooked foods. Also suitable for baking and for cooking foods that require heat to be concentrated from the bottom of the chamber. Select the desired temperature between 50°C and 250°C.

**PIZZA**

This method of cooking uses the lower and circular fan element while the heat is distributed by the fan reproducing the same conditions as traditional clay wood fired ovens.

**DEFROST**

The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food: Remove frozen portions of meat completely from packaging and place over the grill rack to allow proper circulation.

**PREHEATING**

This function allows the oven to be rapidly preheated, before choosing a cooking function. When this function is operating, a moving symbol appears on the temperature display. The preheating ends when its pre-set temperature is achieved by the oven

**OVEN LIGHT**

When selecting a cooking function, the oven light turns on and once the selected temperature is achieved, the light remains on for another 3 minutes.

