

**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:

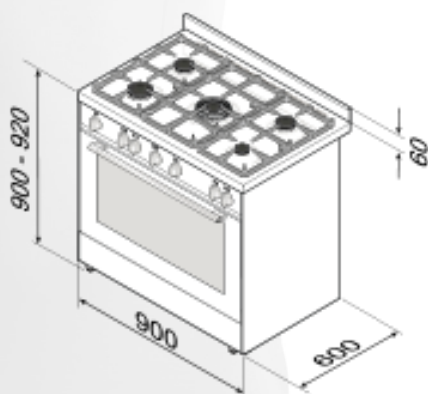
(Rear left) Medium Burner : 7.2 MJ/h
 (Rear Right) Medium Burner : 7.2 MJ/h
 (Front left) Wok Burner : 13.3 MJ/h
 (Front Right) Small Burner : 4.0 MJ/h
 (Centre Rear) Medium Burner : 7.2 MJ/h
 (Centre Front) Large Burner : 10.0 MJ/h

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 EMD900FBG Burgundy

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

