



#### 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:

220-240V - 50/60 Hz - 3650W

#### OVEN VOLUME CAPACITY:

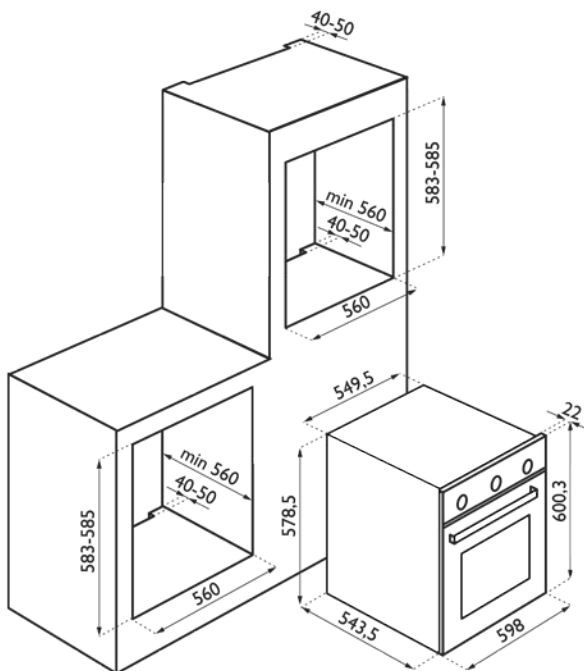
65 Litres

#### WEIGHT:

49kg gross

#### PRODUCT DIMENSIONS

\*Refer to full page Dimensions Sheet or Product Manual



## 60cm Pyrolytic Oven

Code EMPY60SX

#### FEATURES

- 10 functions
- 3 level Pyrolytic function
- 65 Litre capacity
- Touch control
- EU Energy Efficiency: Class A
- LED programmable timer
- Quadruple glazed removable door
- Pyrolytic auto clean system
- No fingerprint stainless steel
- Safety door lock for pyrolytic cleaning
- Cavity cooling system
- Cool door system
- 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.



#### CONVENTIONAL + FAN

This method of cooking provides heat from the outer top and the lower elements, plus the use of the fan to circulate the heat and ensure a fast and even distribution. Suitable for baking pastries and biscuits on multiple levels when browning is required.



#### 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.



#### LOWER ELEMENT + FAN

This method of cooking uses the bottom element with the fan to circulate the heat. For delicate dishes and heating pre-cooked food. Suitable for patisserie baking foods that require concentration of heat on the base.



#### 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.



#### CENTRE GRILL

This cooking method is static grilling utilising the inner part of the top element, which directs heat downward onto the food. Suitable for grilling small portions of meat or for toasted sandwiches.



#### 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.



#### 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.

Ovens



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