

Oven KS 7122 053

Ovens and Coordinated Products

Code: 7122 053



COOKING PROGRAMS

Lower-level cooking	Suitable for heating foodstuffs.
Double Grill	Heat is generated by the upper grill only; ideal for toasting, cooking au gratin and browning foodstuffs and also suitable for meat, fish and pasta.
Lower-level cooking + grill	To complete static cooking and to cook au gratin simultaneously.
ventilated grill	The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.
Fast pre-heating function	This function turns on the heating elements and a flow of hot air raises the temperature to 200°C within a very short time.
ECO Ventilated Cooking	Program with low energy consumption, ideal for heating and for foods that need gentle and progressive cooking.
Thawing	It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature.

DETAILS

Supply	220-240V 50-60Hz
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Energy class	A
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Dimensions	60x60 cm
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Cooking chamber finish	Easy Clean enamel
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Guides	1 Telescopic guide
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Material/Finish	Glass / Anti-touch, brushed stainless steel
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Number of door glasses	3 glasses
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Programming	End of cooking timer
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Type of cooling	Tangential ventilation
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Safety	Grill resistance protection
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Oven type	Multifunction oven
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Type of commands	Retractable knobs push-push
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Volume	70Lt
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FEATURES

Anti-touch finish

The steel parts of the door, thanks to the special protection, are perfectly smooth and protected from fingerprints, while maintaining the elegance of the satin finish.

A energy class

XL capacity

The cooking chamber has a volume of over 60 liters, higher than that of standard ovens.

Soft closing door

The door's hinges automatically slow down in the final part of their movement, to achieve a delicate and silent closing.

telescopic guides

The guides on which run pans and grids favor a better distribution of space and make it easier to extract the dishes.

Full glass door

The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.

Easy clean enamelling

The Easy-Clean enamelling makes the internal oven surfaces and accessories non-adhesive, while the limited porosity ensures durability and easy cleaning.

Tangential fan

A special ventilation creates a flow of air between the cooking chamber and framework, thereby reducing the temperature of the external surfaces. As consequence, the oven does not expose furniture to temperature shock.

TECHNICAL DATA

