

## Oven S4001 7131 054

Ovens and Coordinated Products

Code: 7131 054



### COOKING PROGRAMS

Upper-level cooking	Suitable for cooking particularly delicate foodstuffs and for keeping them warm after cooking.
Lower-level cooking	Suitable for heating foodstuffs.
traditional cooking	The ideal function for all traditional recipes, including bread, cakes and roasts.
Ventilated cooking	The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours.
ECO Ventilated Cooking	Program with low energy consumption, ideal for heating and for foods that need gentle and progressive cooking.
Ventilated grill	The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.
Bottom Cooking + Fan	Programme that ensures limited energy consumption, ideal for heating foodstuffs or for foodstuffs that require delicate, gradual cooking.
Intensive cooking	The upper and lower heating elements and the fan ensure rapid, uniform cooking. ideal for cooking pizzas, roasts, lasagne and savoury pies.

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.
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Central 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.
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Dehydration	In the Dehydration mode, a lower temperature is used and the circulating heated air slowly removes the moisture for food storage.
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Thawing	It allows you to defrost foods in a third of the time through the uniform distribution of air at room temperature.
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pizza function	The combination of lower-level, ventilated and grill cooking allows for obtaining a crisp, optimally done pizza.
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## DETAILS

Supply	220-240V 50-60Hz
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Energy class	A++
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Dimensions	60x60 cm
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Standard fittings	2 EasyClean enamelled trays - 1 stainless steel grid
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Cooking chamber finish	Easy Clean enamel
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Guides	3 Full extension telescopic guides
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Lighting	Independent oven's light
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Material/Finish	Bevelled black mirror glass / Anti-touch, Brushed stainless steel
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Number of door glasses	3 glasses
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Programming	Electronic self-cooking programming
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Type of cooling	Tangential ventilation
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Oven type	Multifunction oven
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Type of commands	Touch Control
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Volume	65Lt
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## FEATURES

A++ energy class	A range totally in Class A ++, A + and A. An important result that proves the high quality, aimed at optimizing performance and savings.
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XL capacity	The cooking chamber has a volume of over 60 liters, higher than that of standard ovens.
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Self cooking	An intuitive and advanced programming system that allows to recall a wide set of preset recipes and to memorize exclusive ones.
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Heat probe	It records the temperature at the core of the product at all times. Once the cooking temperature has been set, the oven signals when the core of the food has reached it, and deactivates the heating elements.
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Fast pre-heating	This function turns on the heating elements and a flow of hot air raises the temperature to 200°C within a very short time.
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## Fully extractable telescopic guides

The guides on which run pans and grids favor a better distribution of space and make it easier to extract the dishes. Even more comfortable and safe thanks to complete extraction from the cooking chamber.

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## Triple glass

The door is equipped with a multiple glass door. This device ensures low temperatures of external surfaces and lower heat loss.

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## Stop-sol glass finish

The special screening and mirroring treatment of external glass gives the oven an elegant and modern aesthetic. The oven remains dark when not in use, once the illumination is switched on the inside is perfectly visible.

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## Full glass door

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

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## 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.

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## 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.

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## 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.

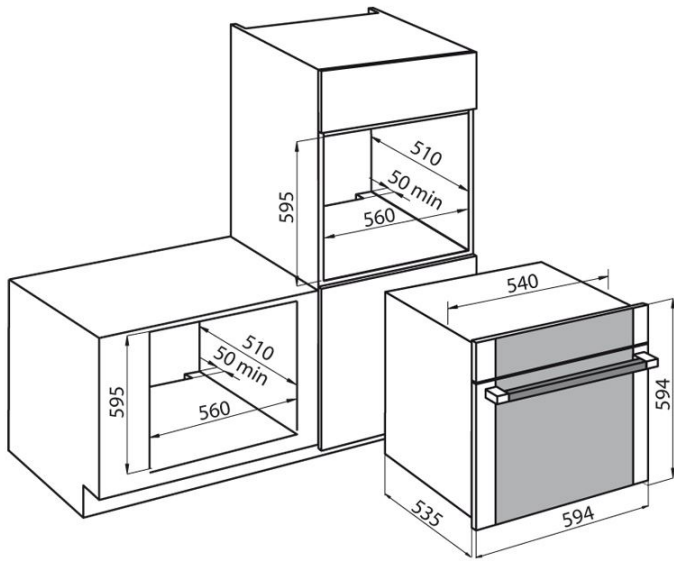
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## Soft closing door

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

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## TECHNICAL DATA



## GALLERY

