

DOSF634X

classica

ELECTRIC THERMOVENTILATED OVEN, CLASSICA,
ANTIFINGERPRINT STAINLESS STEEL, ENERGY RATING:
A

EAN13: 8017709213503

MAIN OVEN:



FUNCTIONS:

Gross capacity: 79 lt

Net volume of the cavity: 70 l

Digital display

Delay start and automatic end cooking program

Minute minder

Acoustic alarm

Temperatures: from 50°C to 250°C

NEROVISTA glass

1 halogen lamp (40 W)

Electrical connection rating (W): 5600 W

Energy consumption per cycle in fan-forced

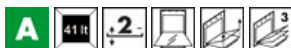
convection: 0.89 kWh

Frequency (Hz): 50/60 Hz

Current (A): 25 A

Voltage (V): 220-240 V

SECONDARY OVEN:



FUNCTIONS SECONDARY OVEN:

Net volume of the cavity: 35 l

Minimum temperature: 50 °C

Maximum temperature: 270 °C

1 halogen lamp (40 W)

ACCESSORIES INCLUDED:

2 enamelled deep trays of 40 mm

2 inserts for trays

2 grids with back stop and side stop

Ovens

Functions





Main Oven



Grill element:

Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



Fan with grill element:

The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



Snowflake:

With the switch on this symbol, no heating is possible even if the thermostat is turned.



Circulaire:

The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.

Auxiliary Oven



Upper and lower element only:

a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



Half grill:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



Grill element:

Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



ECO:

The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

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thermoventilated
60 cm
antifingerprint st/steel
energy rating A
electric

