

SFP6401TVX1 New product

Cucina

60cm "Cucina" Pyrolytic Multifunction Oven,
Finger-friendly Stainless Steel
Energy Efficiency Class A+



- 10 functions + 1 cleaning function
- Compactscreen display
- Other functions: Defrost by time, Proving, sabbath
- Quadruple glazed removable door
- Removable inner door glass
- Minute minder
- Child safety lock
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- Metal side supports, 5 cooking levels
- Rapid pre-heating
- Pyrolytic cleaning
- 1 x halogen light

Standard Accessories:
Extra deep tray (40mm deep)
Chrome shelf

- Oven GROSS capacity: 79 litres
- Oven NET capacity: 70 litres
- Usable cavity space dimensions (HxWxD): 360x460x425mm

Nominal power: 3.0kW

13 Amp Power Supply Required

Functions



Main oven

Options

- **GT1T-2** - Pair of fully extractable telescopic guides
- **PRTX** - Pizza stone with handles
- **PALPZ** - Folding Pizza Shovel
- **GT1P-2** - Pair of partially extractable telescopic guides

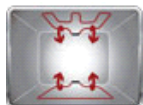
Versions

- **SFP6401TVX1** - 60cm Cucina Pyrolytic Multifunction oven, St/steel
- **SFP6401TVN1** - 60cm Cucina Pyrolytic Multifunction oven, Black
- **SFP6401TVS1** - 60cm Cucina Pyrolytic Multifunction oven, Silver Glass





Main oven



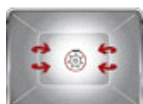
Upper and lower element only:

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



Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



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.



Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



ECO:

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



Grill element:

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.



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.



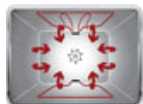
Lower heating element only:

Ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



Circulaire with lower element :

The addition of the lower element adds extra heat at the base for food which requires extra cooking..



Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.

Pyrolytic:



Pyrolitic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.
