

SY92IPX9 New product

90cm "Symphony" dual cavity cooker with multifunction Pyrolytic Oven and Induction hob, St/Steel
Energy rating AA

EAN13: 8017709276416

MAIN OVEN



- 10 functions Inc circulaire element with fan

Oven capacity: gross - 79 litres, net - 70 litres

- Usable cavity space dimensions (HxWxD): 360x444x425mm
- Touch timer display
- Air cooling system
- Closed door grilling
- Removable inner door glasses
- Quadruple glazed removable door

Pyrolytic cleaning

AUXILIARY OVEN



- 4 functions Inc upper and lower element
- Oven capacity: gross - 39 litres, net - 35 litres
- Usable cavity space dimensions (HxWxD): 311x206x418mm
- Air cooling system
- Closed door grilling

Storage compartment beneath the ovens

Silver feet and black plinth provided

HOB



- 5 full power induction zones
- Front left: Ø 210x190mm, 2.1kW (booster 2.3kW)
- Rear left: Ø 210x190mm, 1.6kW (booster 1.85kW)
- : Ø 270mm, 2.3kW (booster 3.0kW)
- Rear right: Ø 180mm, 1.2kW (booster 1.4kW)
- Front right: Ø 210mm, 2.3kW (booster 3.0kW)

Nominal power: 15.4 kW

- Supply can vary depending on usage, please consult a qualified electrician for ampere requirement












STANDARD ACCESSORIES:

Main oven:
Extra deep tray (40mm deep)
Grill mesh
2 x Chrome shelves
Telescopic shelf set GT1P-2





Auxiliary oven:
Wide baking tray
Chrome shelf
Grill mesh
Plate rack/warmer



Functions



Main Oven



Auxiliary Oven

Options

- **PRTX** - Pizza stone with handles
- **KITC9X** - St/steel splashback
- **PALPZ** - Folding Pizza Shovel
- **PR7A2** - Plate Rack (for use in Auxiliary Oven)



Main Oven



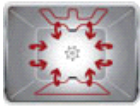
Circulaire:

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.



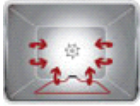
Circulaire with upper and lower elements:

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.



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.



FAN WITH LOWER ELEMENT/ CIRCOGAS:

In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning. In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.



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 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.



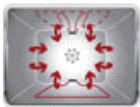
Grill element:

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.



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.



ECO:

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



Pyrolytic:

Pyrolytic 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.

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 of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



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.



Grill element:

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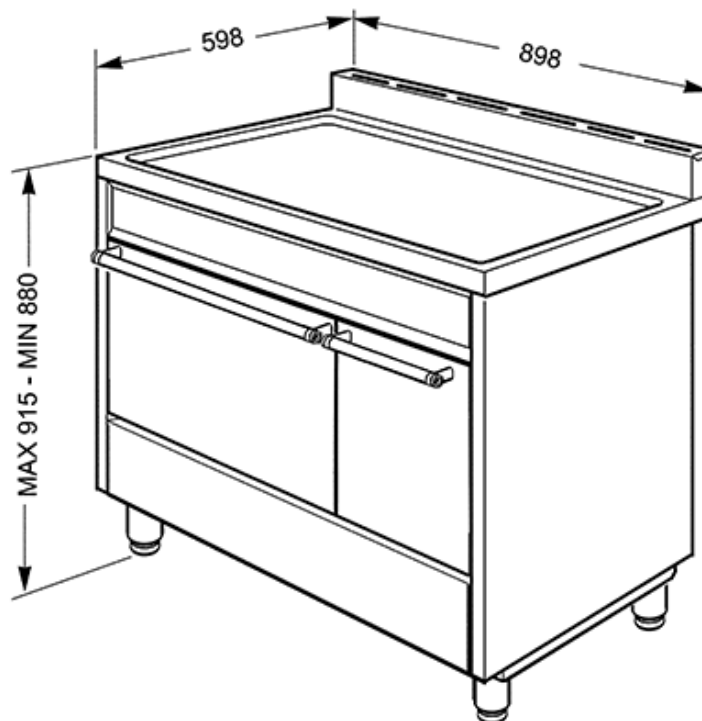


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Symphony
90 cm
stainless steel
hob type: cookers with induction hob
oven type: electric pyrolytic
energy rating A++



NB: Height with plinth installed is fixed at 900mm