

DUSF400S New product

Cucina

60cm "Cucina" Double Under Counter Multifunction Oven, Finger-friendly Stainless Steel
Energy Efficiency Class AB

EAN13: 8017709272654



Lower Main Oven

- 4 functions including Circulaire element with fan

Touch timer display

- Air cooling System
- Closed door grilling
- 4 cooking levels
- Metal side supports
- Easy clean enamel interior
- Removable inner door glasses
- Oven Capacity: gross - 68 litres, net - 61 Litres
- Usable cavity space dimensions (HxWxD): 316x460x412mm



Upper Auxiliary Oven

- 4 functions including upper & lower element
- Variable Grill
- Air Cooling System
- Closed door grilling
- 2 cooking levels
- Easy clean enamel interior
- Removable inner door glasses
- Oven Capacity: gross - 41 litres, net - 35 Litres
- Usable cavity space dimensions (HxWxD): 169x440x443mm

Nominal Power: 4.80kW

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

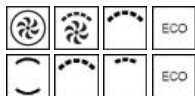
Standard Accessories:

2 x Extra deep trays (40mm deep)
2 x Chrome Shelf
2 x Grill Mesh

NB: Due to the restricted space remaining beneath the work surface above this oven unit, care must be taken when selecting a hob to ensure it will fit

NB: This model supersedes the DUSF44X

Functions



Main oven

Auxiliary oven



Options

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



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.



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:

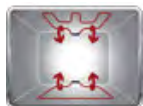
For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



ECO:

The combination of the grill, fan (if present) and lower element is particularly suitable for cooking small quantities 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 of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



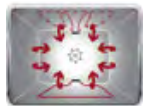
Grill element:

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.

DUSF400S

Cucina

double oven
60 cm
stainless steel
energy rating A+B
electric

