

F67-7

piano design

60cm "Piano Design" Thermo-ventilated electric multifunction Oven, Polished St/steel
Energy rating A

EAN13: 8017709109516



- 10 functions
- Analogue clock, with timer and cooking finish time alarm (oven switches off automatically)
- Fan for cooler touch door

Closed door grilling

- Triple glazed door with heat reflective inner layer
- Light reflective stainless steel oven interior
- Door and oven exterior fan cooled
- Rapid heating variable grill
- Full width or 1/2 grill

- Oven capacity: 55 litres
- Conventional: 0.83 kW/h
- Forced air convection: 1.39 kW/h
- Nominal power: 3 kW

13 Amp power supply required

Standard accessories:
Glass roasting/grill pan
Grill mesh
Chrome shelf
Grill pan handle

This model supersedes the F67-5

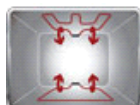
Functions





ECO:

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



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.



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.



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.



CIRCOCAS / FAN WITH LOWER ELEMENT:

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. 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.



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.



Snowflake:

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

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single oven
60 cm
polished st/steel
energy rating A
electric

