

SF6371X

classic

60cm "Classic" Multifunction Oven, Finger-friendly
St/steel & Eclipse Glass
Energy rating: A

EAN13: 8017709208646



- 7 functions
- Other functions: Defrost by time, Defrost by weight
- Compact LCD display
- Other Option: Keep warm, Eco light

'Eclipse glass' - an innovative black glass which appears black when the oven is off, yet transparent when the oven is turned on, offering enhanced visibility into the oven cavity

- End of cooking acoustic alarm
- Minute minder
- Electronic controls with child lock
- Air cooling system
- Energy saving option – Ecologic
- Closed door grilling
- 5 cooking levels
- Metal side supports
- Easy clean enamel interior
- Removable inner door glass
- Vapor clean function

Oven GROSS capacity: 79 litres

Oven NET capacity: 70 litres

- Nominal Power: 3.00kW

13 Amp power supply required

Standard accessories:
Extra deep tray (40mm deep)
Grill mesh
Chrome shelf

Functions





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.



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 and lower element is particularly suitable for cooking small quantities of food.



Vapor clean

Vapor clean

