

SFP485X

Cucina product

60cm Pyrolitic Multifunction Oven,
Finger-friendly Stainless Steel
Energy Efficiency Class A

EAN13: 8017709174934



- 8 functions including Circulaire with upper & lower element
- **New style Silver Cucina controls**
- Electronic programmer
- Air cooling system
- **Closed door grilling**
- Quadruple glazed removable door
- Easy clean enamel interior
- 5 cooking levels
- Metal side supports
- Removable inner door glass
- **Rapid pre-heating**
- **Energy saving option - Ecologic**
- **Pyrolitic cleaning**
- Electronic display with child lock
- **Maxi plus oven GROSS capacity: 79 litres**
- **Maxi plus oven NET capacity: 70 litres**
- Nominal power: 3.0kW
- **13 Amp Power Supply Required**

Standard Accessories:

Extra deep tray (40mm deep)

Grill mesh

Chrome shelf

NB: This model will replace the SCP496X-8 once stock has been exhausted



Functions



Options

- **GT1T-1** - Pair fully extractable telescopic shelves
- **PRTX** - Pizza stone with handles
- **PALPZ** - Folding Pizza Shovel
- **GT1P-1** - Pair partially extractable telescopic shelves

Versions

- **SFP485N** - 60cm "Cucina" Pyrolitic Multifunction Oven, Black



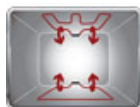
Circulaire with upper and lower elements:

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.



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.



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.



ECO:

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



Pyrolytic:

P 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.



Pyrolytic:

The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

