

SFP6925PPZE1 New product

Available soon

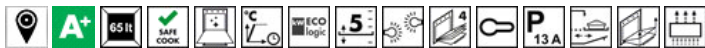
Victoria

60cm "Victoria" Traditional Pyrolytic Multifunction oven
with Soft Close Door, Cream
Energy rating A+

EAN13: 8017709241759



Special promotion on this model* 3 year guarantee on parts and labour if purchased by 31st December 2017. The offer is applicable to Victoria built-in ovens and combi appliances. Terms and conditions apply. At selected displaying retailers only. [For full terms and conditions please click here](#)



- 12 functions Inc. Circulaire with upper & lower element
- Large LCD display
- 20 automatic programmes
- Special functions: Defrost by time, Defrost by weight, Rising, Sabbath
- Minute minder
- Quadruple glazed removable door
- Removable inner door glass
- Electronic controls with child lock

Soft close door

- Air cooling system
- Closed door grilling
- Pyrolytic clean function
- Easy clean enamel interior
- Rapid pre-heating
- Energy saving option - Ecologic
- Metal side supports
- 5 cooking levels
- 2 x Halogen lights
- End of cooking acoustic alarm

STANDARD ACCESSORIES:

- 1 x set of total extraction telescopic guides
- 1 x extra deep tray (40mm deep)
- 1 x roasting/grill pan
- 2 x chrome shelves
- 1 x grill mesh
- 1 x Pizza shovel
- 1 x Pizza stone



- Oven GROSS capacity: 79 litres
- Oven NET capacity: 65 litres

Nominal power: 3.0 kW

- 13 Amp power supply required

NB: This model supersedes the SFP6925PPZE

Functions



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Main oven



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.



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.



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.



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.



Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.

Pyrolytic:



Pyrolitic 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.



Pyrolitic:

The Eco pyrolitic 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.

