60 CM AND 90 CM MULTISEVEN, MULTIFUNCTION AND MULTIPROGRAM OVENS

MANUAL COOKING FUNCTIONS

Static oven

Top heating element + bottom heating element.
For any dish, particularly suitable for baking cakes, pizzas, roasting and timbales/puddings.

Warming oven/heating dishes

Bottom heating element.
Warming biscuits, tarts and savoury pies.
Heating dishes.

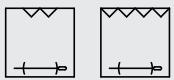
Browning oven

Top heating element.
Browning dishes, in particular, lasagne, pasta and vegetable timbales.

Grill

Central top heating element.
Meat of small to medium thickness and toasting bread.

Grill and rotisserie (2 operating levels)



Central top heating element+ rotisserie
It is recommended for cooking all meats on the rotisserie.

Fanned grill

Central top heating element+ fan.
Meat of large thickness and dishes that are particularly voluminous.

Fanned grill and rotisserie (2 operating levels)

Central top heating element + fan + rotisserie.
It is recommended for cooking voluminous meats on the rotisserie.

Fan assisted oven

Top heating element + bottom heating element + fan.
Rapid and even cooking. Also recommended for biscuits and pastries.

Pizza/bread and rapid heat up

Circular heating element + bottom heating element + fan.
Reduced combination cooking times; the oven is heated in just few minutes. It is also ideal for cooking bread and pizza.

Fan assisted multilevel oven

Circular heating element+ fan.
It allows for cooking similar or different dishes arranged on up to three shelves.

Defrost function

Rapid and optimal operation.

Keep warm function

It maintains a constant temperature of 80°C.
It is available with VELVET and Touch Control multiprogram ovens.