## 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.
  - Warming biscuits.
  - Heating dishes.
  - Browning dishes, in particular, lasagne, pasta and vegetable timbales.

#### Pizza/bread and rapid heat up
- Circular heating element + bottom heating element + fan.
  - Rapid and even cooking. Also recommended for biscuits and pastries.

#### 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.