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
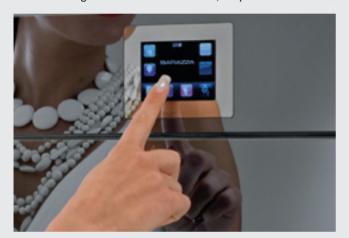It is recommended for cooking all meats on the rotisserie.

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.

CUSTOMISED AND AUTOMATIC COOKING PROGRAMS

VELVET Touch Screen and Touch Control multiprogram ovens, in addition to the 10 manual cooking functions, have 16 automatic cooking programs. Once you have selected the function, the relative cooking mode automatically activates. With VELVET Touch Screen ovens, it is also possible to save manual cooking functions and combinations; it is possible to save a list of up to 36 customised cooking programs.

Pizza and bread

(frozen pizza, home-made pizza and bread)

Flans

(lasagne, pies)

Meat and fish

(roast pork, veal, lamb, chicken, whole fish, fish au gratin)

Cakes

(sponge cake, tarts)

Vegetables

(roast potatoes, grilled vegetables, tomatoes au gratin)

FUNCTIONS

Manual cooking functions

Static oven, warming oven, browning oven, grill, fanned grill, fan assisted oven, pizza/bread and rapid heat up, fan assisted multilevel oven, defrost function and keep warm function: 10 manual functions with programmable duration and stop.

Automatic cooking programs

In addition to the 10 manual cooking functions, VELVET ovens have 16 pre-set cooking programs: *Meat and pizza* (frozen pizza, home-made pizza, bread), *Meat and fish* (roast pork, veal, lamb, chicken, whole fish, fish au gratin), *Vegetables* (roast potatoes, grilled vegetables, tomatoes au gratin), *Pies* (lasagne, savoury pies), *Desserts* (sponge cakes, tarts). Once you have selected the function, the relative cooking mode automatically activates.

Customised cooking programs

It is possible to save manual functions and their combinations; a list of up to 36 customised programs can be saved.

Child safety lock

A particularly useful device for households with children; it locks display functions, preventing accidental activation or modification of the settings.

Blackout memory

In case of a blackout, the system automatically saves the settings.

Oven safety switch-off

It turns on automatically 4 hours after the manual cooking function starts. A buzzer sounds and the oven switches off in order to save energy and prevent overheating.

Gellius Menu

In Oderzo (in the province of Treviso), the Gellius restaurant, managed by Adriano Fumis and Alessandro Breda, boasts a Michelin star and mixes tradition and culinary innovation, welcoming its guests in a unique and sophisticated setting. The collaboration between Gellius and Barazza has given rise to the first "Autumn Creations" menu for VELVET Touch Screen ovens, a complete meal from starter to dessert that plays with Italian and regional traditions. The Gellius Menu program can be downloaded from the VELVET products section of the Barazza website.