

80cm Electric DOUBLE OVEN

PRODUCT CODE: **EO8060DBK2**



FEATURES:

- + Top Oven 5 multi-functions
- + Main Oven 8 multi-functions
- + Telescopic rail
- + Cavity cooling system
- + Tripple-glazed doors
- + Touch control clock function
- + Stylish black glass finish
- + Black Handles

THERMOWAVE FAN ASSISTED

This is the position where the heat is coming from the lower and upper heating elements and the heat is circulated into the oven by the fan motor and blades.

FAN FORCED COOKING

For the ultimate roast or perfect batch of pastries. The element surrounding the fan delivers even heat for even cooking results, approx. 160°C - 180°C is recommended.

DEFROST

In defrost mode, no heating elements are used. Only the fan is activated to circulate air inside the oven for defrosting. It defrosts food up to 30% faster than traditional methods.

OVEN LIGHT

The oven light will automatically turn on once any function is selected, helps to monitor the progress of your cooking.

FAN GRILL

This function is perfect for fish, chicken Fillets or meat Cutlets. This Combination is exceptional for cooking meats such as poultry, game and roasts, making them crispy on the outside and tender in the middle.

CONVENTIONAL

This method of cooking provides traditional cooking with heat from the top and lower elements. Particularly suitable for traditional roasting and baking on the centre shelf only.

FASTER GRILL

Used for faster grilling and for covering a larger surface area, such as grilling meats.

FULL GRILL

Full grill is the perfect option for quick grilling. Toast your favourite meals or finish off the tops of your recipes.

SPECIFICATIONS:

Electrical Requirements	This oven requires 22 amps and needs a dedicated circuit from the socket to the main switchboard. For more information please refer to a qualified electrician
Power Consumption	220-240v - 50Hz - 4.5Kw
Top Oven Volume Capacity	44 litres (gross) - 35 litres (net)
Bottom Oven Volume Capacity	82 litres (gross) - 72 litres (net)
Heating Elements	1500 x2 2100 x2
Weight	60.2kg (gross) - 54.2kg (net)
Product Dimensions	W594mm x H885mm x D563mm
Shipping Dimensions	W693mm x H965mm x D718mm
Barcode	9347726046693



eurocooking

**3 YEAR
WARRANTY**

CLEANING AND MAINTENANCE

- Ensure oven is completely cool and turned off before cleaning.
- Remove oven racks and soak in hot soapy water. Wipe out loose crumbs and burnt food from the bottom.
- Mix baking soda and a little warm water to form a thick paste. Rub this over the interior enamel surfaces, avoiding the heating coils. Allow to sit for at least a few hours, or overnight, then remove the dried paste with a damp microfibre cloth.
- Clean the outside surfaces with a soft damp cloth.

SAFETY INFORMATION

- Never leave the oven unattended when on, or allow children to operate it.
- Do not line the oven floor with aluminium foil, or place aluminium trays directly on the oven floor, as this causes heat build-up, fire risks and enamel damage.
- Regularly clean the interior to avoid fat and grease build-up, which can cause fire.
- Always keep flammable items such as tea towels, curtains and cleaning products away from the oven.

INSTALLATION DIAGRAM

