

## SCU45MCS1

### linea

60CM (Approx. 24") Built-in Speed Oven  
with 1000W Microwave, Stainless Steel

EAN13: 8017709219758

#### Modern Linea Design

10 cooking modes

Fingerprint-proof stainless steel finish

Ergonomic control knobs

Stainless steel cavity

Digital LED display

Time-setting options: Start & Stop

End-of-cooking acoustic alarm

Automatic oven/microwave switch-off when door is open

True European convection cooking (can also be combined with microwave)

12 5/8" size glass turntable

Adjustable temperature: 122–428°F

Cooling fan

Defrost programmed by weight or by time

Microwave pizza cooking function

Child-safe control lock

Microwave screen protection

1x 20W halogen light (illuminates when door is opened)

Oven capacity: 1.20 cu. ft.

Microwave power: 1,850W

Microwave effective power: 1,000W

Voltage rating: 220v – 60Hz

Connected load (nominal power): 3.40kW

Amps 240V: 20Amps

#### Accessories Included:

1 large grid

1 glass tray

1 special crisp plate



### Functions



Main Oven

**Main Oven**



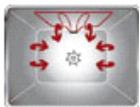
**European convection:**

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This has benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods the same time, less energy is needed, and it cooks at 10% quicker than a normal oven.



**Broil + European Convection:**

Broil + European Convection



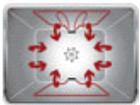
**Convection broil:**

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the broiler, providing an excellent method for broiling a range of foods; chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two racks being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time.



**Intensive broil:**

This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



**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.



**Defrost at weight:**

Defrost at weight



**Defrost at time:**

Defrost at time



**Microwave:**

Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.



**Microwave + broil element:**

To achieve a combined cooking with broil that cooks the outside whilst assuring an internal cooking thanks to the microwave function.



**Fan + circulaire + microwave:**

Fan + circulaire + microwave



