

## SFU4302MCX Available soon

### classic

24" Classic Speed Oven

EAN13: 8017709250775

#### AESTHETIC

##### Classic Design

Fingerprint-proof stainless steel and "Smart-black" glass

##### Compact LCD display

#### TECHNICAL SPECIFICATIONS

Speed oven with 13 cooking modes

##### 20 automatic cooking programs

Defrost function programmed by weight or by time

Electronic temperature control, with ergonomic knobs

##### Soft-closing door

##### True European convection

Rapid pre-heating

##### "Vapor-Clean" system

"Ever-Clean" enamel cavity for quick and easy cleaning

Air-cooled, triple-glazed door ("Safe touch")

12 5/8" glass turntable

3 rack positions

Time-setting functions: Delayed start, Automatic end-of-cooking, Minute minder

2 halogen lights

Automatic switch-off when door is open

##### Sabbath mode

Child lock

Bake element: 1,000 W

Grill element: 2,000 W

Circular heating element: 1,400 W

#### GENERAL SPECIFICATIONS

Oven dimensions (HxWxD): 18 1/16" x 23 9/16" x 22 1/2" (handle excluded)

Oven capacity: 1.77 cu. ft.

#### ELECTRICAL SPECIFICATIONS

Voltage rating: 240/120 V - 60 Hz

Nominal power: 3.5 kW

Current: 16 A

#### INCLUDED ACCESSORIES

1 x partial-extraction telescopic guide rails

1 x grid with back-stop

1 x grid for tray

1 x glass tray



### Functions



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## Main Oven



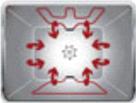
### Microwave:

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.



### Bake:

Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.



### Convection Bake:

The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



### European convection:

Hot air fan cooking that provides quick, multi layered cooking with excellent browning results. Due to the effective circulation of hot air, there is no flavour transfer between foods. Delicate and strongly fragranced foods can be cooked at the same time.



### Turbo:

Facilitates the cooking of large joints, due to heat coming from all three elements. Similar to rotisserie cooking the meat is sealed, and juices are held within the joint of meat. The results are both tender and juicy.



### Broiler:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



### Convection broil:

The fan reduces the fierce heat from the broiler, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast.



### Convection:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. For Gas Oven: Convection with lower elements: The fan is added to the gas burner to distribute the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.



### Upper + microwave + fan + lower:

Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same cooking results in less time.



### Fun + circulaire + microwave:

To achieve a combined cooking with ventilated heat that cooks in short time thanks to the rotation of the warm air and the microwave.



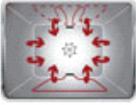
### Microwave + broil element:

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



### Reheat:

This function can reheat precooked dishes, without becoming dry or hard.



ECO

**ECO:**

The combination of the broiler, fan and lower element is particularly suitable for cooking small quantities of food.

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**Defrost:**

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.

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**Bread Proving:**

Air at 104°F provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the oven for allotted time.

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**Vapor Clean:**

a simple cleaning function using steam to loosen deposits in the oven cavity.

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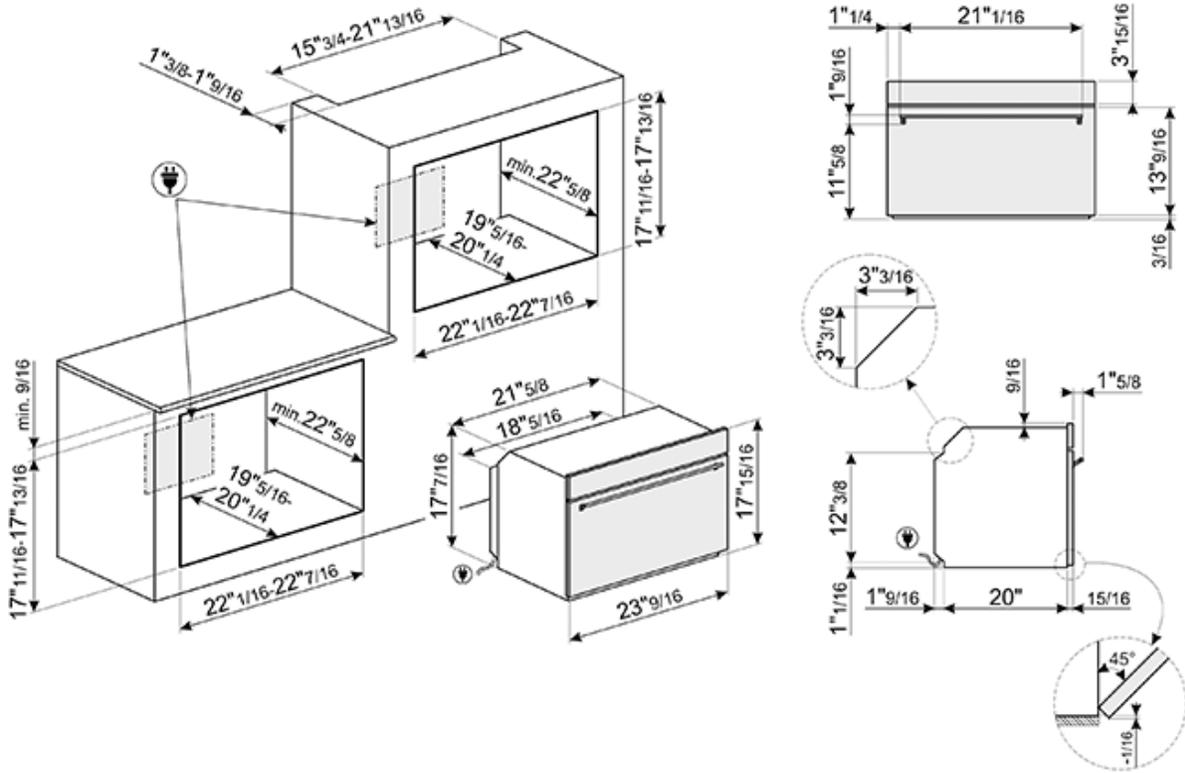
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