

Code EV900DPSX – 90cm Dual Freestanding Oven

**CONVENTIONAL**

This conventional cooking method involves the heat emanating evenly from the lower and upper elements into the oven ensures even cooking of the lower and upper side of the food being cooked. This function is perfect for cakes, pastry, baked pasta, lasagne and pizza.

FULL GRILL / MEDIUM GRILL

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

DEFROST

In defrost mode, only the fan is activated to circulate air inside the oven for defrosting. (No heating elements are used) defrosting food up to 30% faster than traditional methods

THERMO-WAVE 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.

FEATURES:

- 8 multi-functions
 - + Oven light
 - + Conventional
 - + Thermo-wave fan assist
 - + Bottom Element
 - + Fan Forced
 - + Full Grill
 - + Medium Grill
 - + Fan Grill
 - + Defrost
- 5 gas burners includes central wok
- Cast iron trivets
- Digital programmable clock
- Flame failure device
- 109L gross volume capacity
- Twin fan multifunction oven
- Triple glazed oven door
- Closed door grilling
- Rotisserie
- Lower storage compartment
- Stainless steel finish

**OVEN LIGHT**

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

**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

**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.

**BOTTOM ELEMENT**

Great for pizza cooking, the bottom element creates the perfect cooking function for base cooked food.

ELECTRICAL REQUIREMENTS:

This oven can be connected to a 15 AMP wiring connection. For more information please refer to a qualified electrician.

POWER CONSUMPTION:

220-240v – 50/ 60Hz - 2.94 kw

GAS HEAT INPUT:

Natural gas : 41.9 MJ/h

LPG gas: 42.6 MJ/h

OVEN VOLUME CAPACITY:

109 litre (gross) - 104 litre (net)

WEIGHT:

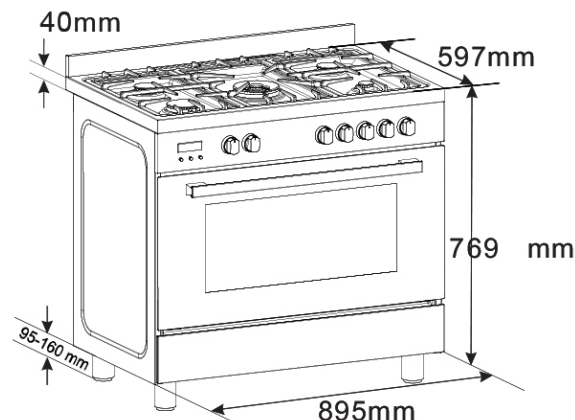
86kg (gross) - 79kg (net)

CLEANING AND MAINTENANCE

Easy clean **AAA** grade enamel interior.

Clean stainless steel using only recommended stainless steel cleaning products.

No abrasives, corrosive detergents, bleaches or acids not required for cleaning the oven.

PRODUCT DIMENSIONS**INSTALLATION:**

For all installation, please refer qualified technician to our product manual.

