

SCP171XU



Single Oven, 60 cm (approx. 24"), Stainless Steel

Exclusive Evolution design

Finger-print proof stainless steel
Ergonomic control knobs
Digital analogue LED electronic clock/
program feature

Multifunction oven with 9 cooking modes +
self cleaning cycle

Temperature range 122 °F - 536°F
Self-cleaning system
Automatic door lock during self cleaning
cycle
Double insulation of the cavity
Fumes control with ceramic catalyst
Safe cooler door
Quadruple glazed removable door
Quickly removable, easy to clean inner
door glass
Automatic oven switch-off when door is
open

Oven capacity: 2.23 Cu.Ft.
Usable oven capacity: 1.9 Cu.Ft.
Interior dimensions: W 17 1/2" x H 12" x D
15 13/16"
Bake element: 1300W at 240V - 1100W
at 208V
Broil element: 1850W at 240V - 1550W
at 208V
Convection element: 2200W at 240V -
1800W at 208V

Voltage rating: 240/208V - 60Hz
Connected load (nominal power): 240/208V-
3.5/2.6kW

Amps @ 240/208V: 14.6/12.5
Power supply location: Back right bottom

ACCESSORIES INCLUDED:

- 1 Baking tray
- 1 Baking/broiler tray
- 1 broiler rack
- 2 Wire racks
- 1 Rotisserie kit



FUNCTIONS





















SMEG USA INC.
A&D BUILDING
150 EAST 58th STREET
7th FLOOR
NEW YORK, NY, 10155

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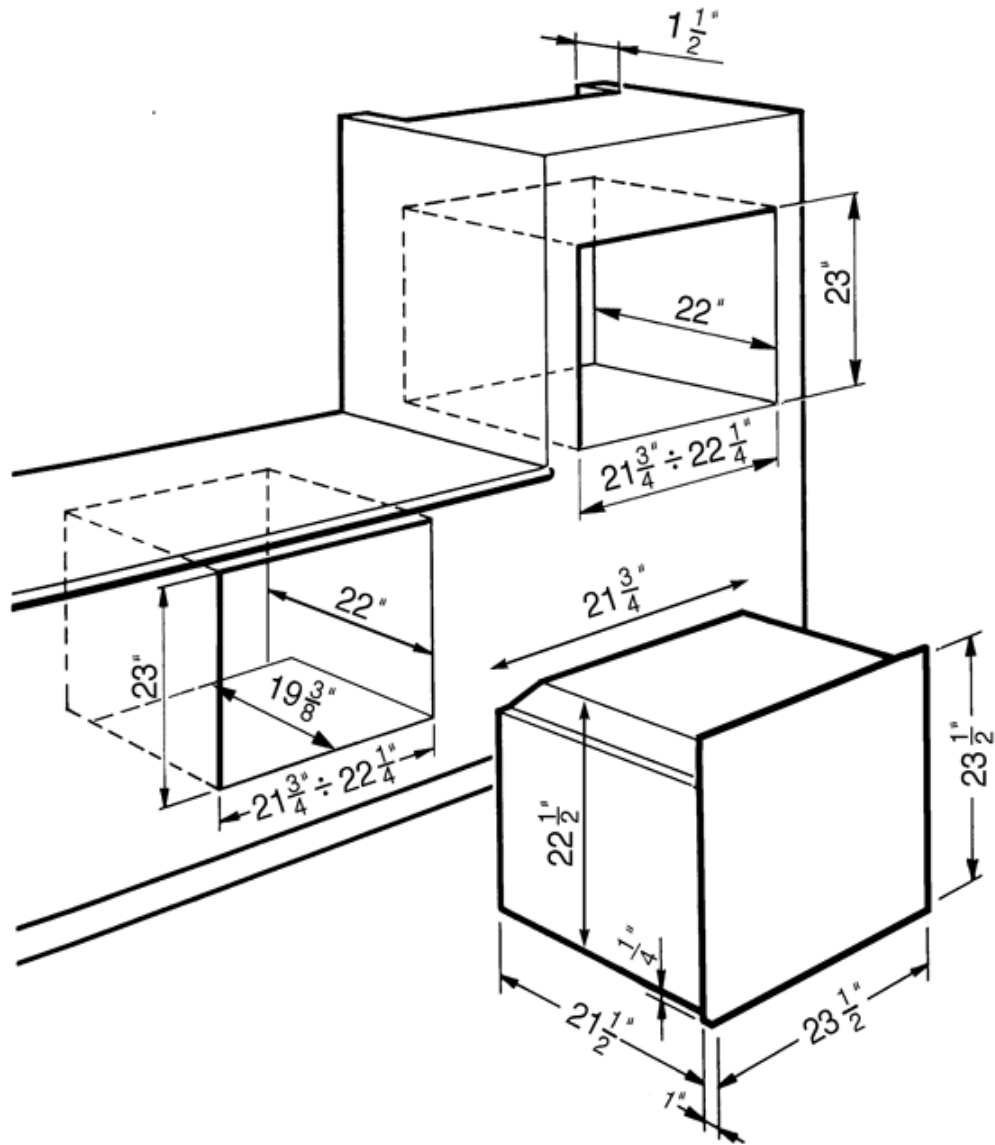


		Top and bottom heat: This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.
		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.
		ECO: The Eco setting is a fast preheat function, which combines broil, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cooking mode.
		European convection with top and bottom heat: The use of the fan with both elements allows food to be cooked quickly and effectively on a number of oven racks. Ideal for roasts that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.
		Convection with top and bottom heat: The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as European convection cooking but can be used to cook biscuits and pastry.
		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.
		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.
		Rotisserie with broil: The rotisserie (where installed) works in combination with the broil element to brown foods to perfection.
		Convection with bottom heat: This combination quickly completes the cooking of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.

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