



DOU330X

CLASSIC

**Double Oven, 76.2cm (30"),
Stainless Steel**

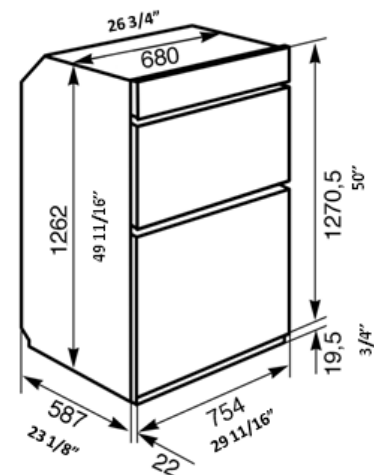
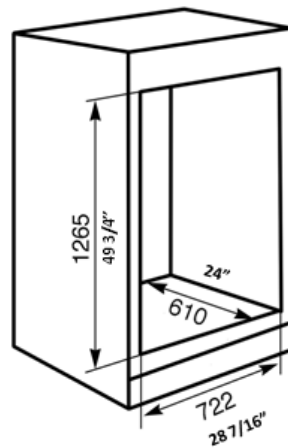
EAN13: 8017709150235

MAIN AND SECONDARY OVEN

Finger-print proof stainless steel
Ergonomic control knobs
Touch control panel to access secondary menu
Digital display
Multifunction oven with 11 cooking modes
True European Double Convection
Fast Preheat Cycle (8 to 12 minutes)
Min temp 86F
Max temp 554F
Automated oven switch-off when door is open
Self cleaning
Sabbath mode certified
Control locks / Child Safety
6 Racks position
1 telescopic guide
Oven capacity: 4.34 cu.ft.
Interior dimensions: W 24" x H 16 1/8" x 16 5/16"
Concealed bake element
Broil element 3.5Kw
Convection element with 1.3Kw per fan
Voltage rating: 240/208V – 60Hz
Connected load (nominal power):
Amps @ 240/208V: 16.9/17.5
Power supply location: center top

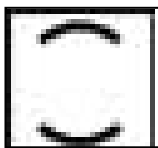
ACCESSORIES INCLUDED MAIN AND SECONDARY OVEN

- 1 Grid insert for tray
- 3 Grid top
- 1 Telescopic Guide
- 1 Enamelled Tray
- 2 Meat probe



FUNCTIONS MAIN AND SECONDARY OVEN

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.

European Convection:



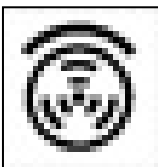
The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This has benefits – no preheat if cook time is more than 20 minutes, no flavor transfer when cooking different foods at the same time, less energy is needed, and it cooks 10% quicker than a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

European convection with top and bottom heat:



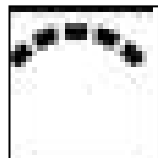
The use of the fan with both elements allows food to be cooked quickly and effectively on a number of oven racks. Ideal for roasts that require thorough cooking. There is no transference of smells or flavors when using this function. This function offers a similar result for rotisserie, it moves the 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.

European convection with top heat:



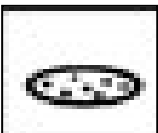
It combines the intense heat from the top element with the heat circulated by the convection fan.

Intesive Broil:



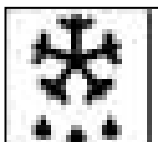
This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks for larger items, such as chops or sausage. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

Pizza:



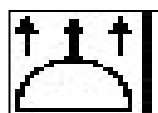
This allows you to cook pizza with heated air using the bottom element. Preset temp is 450F.

Defrost:



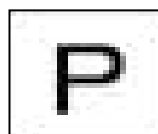
The circulation of air at bottom temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.

Bread Proving:



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

Pyrolitic or Self-Cleaning System:



The self cleaning system cleans at 885F destroying all the dirt deposits inside the oven.

Other functions: Dehydrate, Warm