

SU45VCX1

classic

60CM (Approx. 24") "Classic" Built-in Steam
Combination Oven, Stainless Steel

EAN13: 8017709194468

Classic Design

10 cooking modes

Fingerprint-proof stainless steel finish

Ergonomic control knobs

Stainless steel cavity

Digital LED Display

True European Convection (combinable with Steam oven)

Pizza Cooking function

Steam cooking (combinable with convection oven)

Steam stops when door is open

Temperature range 105°F – 430°F

Child safe control lock

1 x 25 W incandescent bulb

Oven capacity: 1.34 Cu.Ft.

Water Tank Capacity: 0.32 Gal

Voltage Rating: 220V / 60 Hz

Nominal Power: 2.7 kW

Amps @ 240V: 12.3 A

Accessories included:

1 Steel Tray

1 Large Grid

1 Deep perforated steel tray

1 Sponge / Descaler

Options:

Please note that this oven may be installed in a wall cabinet that is a minimum of 22" wide. A trim kit for an installation in a wider wall cabinet above a 30" oven is available. (Product code **KIT4570X**) consists of two stainless steel panels that allow the oven to reach 30" wide.

Functions



Main Oven

Options

- **CTPU15X** - Food and Dish Warming Drawer



Main Oven



Reheating and Sterilising function:

Special function with 6 preset programs to reheat food previously prepared or to sterilize marmalade jars or even baby bottles. Ready-meal cooking program is also included in this function. Preset cooking duration can be modified.



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.



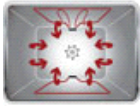
Broil + European Convection:

Broil + European Convection



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.



Circulaire element with steam:

The combination of Circulaire element with steam allows food to be effectively cooked in the most natural way, leaving all the foods properties, flavour and aroma intact.



Manual Steam function:

Manual function. Adjustable cooking temperature and duration depending on user's wish.



Meat Cooking function



Meat Cooking function:

Automatic function with 5 preset programs to cook different types of meat. Preset cooking duration can be modified.



Fish Cooking function:

Automatic function with 5 preset programs to cook different types of fish. Preset cooking duration can be modified.



Vegetable Cooking function:

Automatic function with 5 preset programs to cook different types of vegetable. Preset cooking duration can be modified.

