



SF112U

linea

60CM (Approx. 24") Linea Design Multifunction Silver Glass Oven

EAN13: 8017709193638

Modern Linea Design

- Multifunction oven with 12 cooking modes
- Ergonomic backlit transparent controls
- Silver glass & stainless finish
- Digital electronic program with multi-display
- Dual digital displays for cooking readouts
- Electronic temperature control
- Temperature Range 105°F – 480°F
- Rapid preheat
- Double insulated cavity
- Ceramic catalyst fume control
- Multi-glazed removable door
- Safe touch cooling

Oven capacity: 2.8 Cu.Ft.

Bake Element: 1,700 W @ 240 V

Broil Element: 2,700 W @ 240 V

Convection Element: 2,000 @ 240 V

Voltage Rating: 240/120 V – 60Hz

Nominal Power: 3.5 kW

Amps: 14Amps

Accessories included:

- 1 Wire rack with tray insert
- 1 wire rack
- 1 Deep enamel tray



Functions



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Main Oven



Bottom heat:

This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



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 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.



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.



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.



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.



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.



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 with bottom heat:

The addition of the lower element adds extra heat at the base for food which requires extra cooking.



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.

**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.

**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.

