

CODE ID

COMBINED STEAM OVEN



## F6PSCO30S1



Steam Cooking



Steam Limescale Filter



Automatic Cooking



Convection



Meat Probe

## **FEATURES**

3 in 1 Oven - Steam
Convection, and Combi-Steam
Stainless Interior with broiler
Quick Access Menu, Automatic
Programs
Meat Probe
240 Volt Connection

www.fulgor-milano.com FULGOR MILANO

## COMBINED STEAM OVEN



	F6PSCO30S1		
Туре	Steam + fan assisted		
Finish	Stainless steel		
Temperature Regulation	Electronic		
FUNCTIONS			
Steam cook		•	
Steam rehat	265 °F		
Steam convection	•		
Steam clean / circuit	•		
	•		
5 minute steam	•		
Convection bake			
Convection roast		•	
Convection broil	•		
Broil	•		
Eco convection bake	•		
Recepies	•		
Oven Lights	•		
CONTROL PANEL			
Control type	MODULAR - Electronic		
Display	TFT 3,5"		
Menu Recipes	•		
Commands	Full Touch		
Language	4		
SPECIAL FEATURES	T		
Manual Fast Preheat	•		
	•		
Child Door Lock			
Meat Probe	•		
Sabbath mode			
12/24 hour clock format	•		
°C/°F	•		
OVEN DOOR(S)			
Cool door	•		
OVEN CPACITY			
Gross Capacity (cuft)	1.4		
Usable Capacity (cuft)	1.5		
Cavity Enamel Colour	Stainless Steel		
Rack Positions	3 1×25W Halogop		
Oven Lights Broil Upper Heating Element	1x25W Halogen 1500W (240V)		
Steamer	1500W (240V) 1500W (240V)		
Lower Element Wattage	300W (240V)		
Convection Element Wattage	2300W (240V)		
ACCESSORIES	200011	· · /	
Chromed racks	2		
Enameled Grill set ( basin + anti splash )	•		
Telescopic chromed rack	•		
SIZE			
Overall dim - width	29,84"	758mm	
Overall dim - height	18,62"	473mm	
Overall dim - depth	24,25"	616mm	
Cutout - width	24"	610mm	
Cutout - height (min)	17,9"	455mm	
Cutout - depth (min) POWER / RATINGS	22,63"	575mm	
KW/Amps rating at 240V, 60Hz	3.3kW - 13.8A		
KW/Amps rating at 240v, 60Hz  KW/Amps rating at 208V, 60Hz	3.3kW - 13.8A 2.48kW - 11.9A		
Cable + Conduit	2.46KW - 11.9A		
INSTRUCTION FOR USE	•		
Use & Care Manual / Installation Manual	EN CD FD		
OSE α Care ivianuai / installation ivianuai	EN, SP, FR		

www.fulgor-milano.com