

**MODEL: FE6V063AXN.U0AB.E**

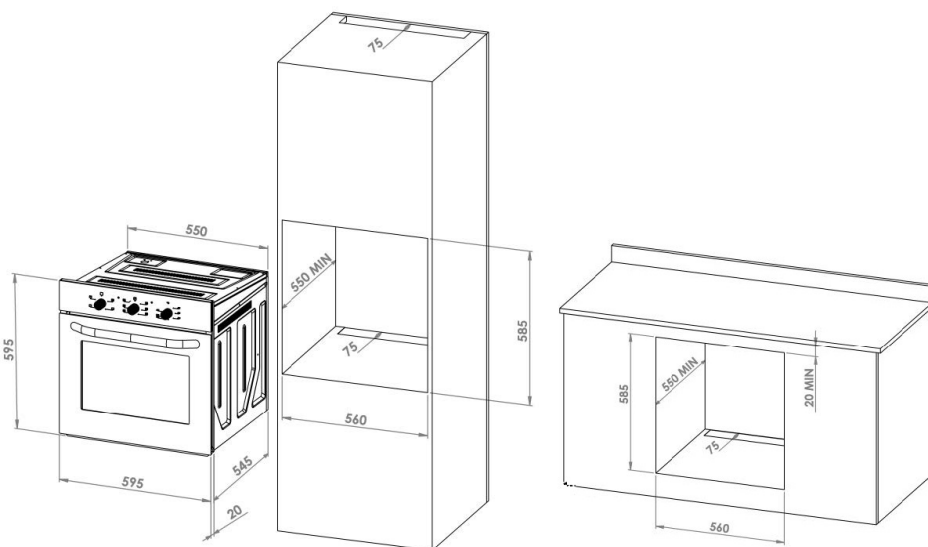
**ELECTRIC 60 CM OVEN V/6 3K INOX/BLACK U FRAME**



### FEATURES

PRODUCT TYPE:	Electric Fan Assisted Oven
DIMENSIONS:	60 x 60 cm
CAVITY:	Embossed
CAVITY VOLUME:	66 l
VOLTAGE:	220/240 V
FREQUENCY:	50/60 Hz
NOMINAL POWER:	2400 W
TYPE OF CONTROL:	Knobs
COOKING FUNCTIONS:	6

### TECHNICAL DRAWINGS



### DETAILS

*Stainless steel control panel*  
*Clear glass door with LOW-E inner glass*  
*Stainless steel U-frame on the door*  
*Aluminium Handle*  
*Aluminium finished knobs*

*Turnspit*  
*Easy to clean black enamel*  
*Tangential cooling fan*  
*Analogic end cooking timer*

### CERTIFICATIONS



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## COOKING FUNCTIONS

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### FAN

*This function allows you to fan defrost at an ambient temperature. Unlike defrosting using your microwave this mode does not dry or par-cook food.*



### FAN ASSISTED

*"With both the top and bottom elements in use and the fan circulating hot air, this cooking mode is best suited for bread cakes and sponges, where very even temperatures are required even in the corners of the oven. This mode also creates less splatter when roasting."*



### STATIC COOKING

*This conventional cooking method involves a gentle heat from the lower and upper elements for long slow cooking. This function is perfect for cakes casseroles and slow roasts.*



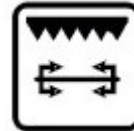
### UPPER

*Especially suitable for browning and to give the final touch of colour to many foods. It is recommended for hamburgers - veal steaks - sole - cuttlefish etc.*



### LOWER ELEMENT

*This is the most suitable mode to finish the food cooking in particular confectionery (biscuits - meringues - leavened cakes - fruit desserts etc.) and other foods.*



### UP + GRILL + TURNSPIT

*The suitable function for fast and deep grilling or to brown and roast meats in general - fillet steaks - grilled fish and also grilled vegetables.*