



OVEN MICROWAVE COFFEE MACHINE

A complete range of modern household appliances: from FL, KS, KE and Milano maxi ovens with their 90 cm width, to the practical dimensions of the Elettra Compact oven – barely 36 cm high – the ideal solution for any space-constrained kitchen. Foster offers modular products that allow for coordinated design solutions, combining multi-functional steam cooking ovens with microwave + grill ovens, or ovens with pyrolytic self-cleaning (models with 46cm and 60 cm height and maximum capacity of up to 72 litres).

Features



Easy-Clean enamel

The Easy-Clean enamel makes the internal oven surfaces and accessories non-adhesive, while the limited porosity ensures durability and easy cleaning.



Extractable telescopic guides

Most Foster ovens feature telescopic guides on three levels, improving space utilisation while ensuring easy and safe loading and removal of grids and pans.



STOPSOL® glass

The special screening and mirroring treatment of external glass gives the oven an elegant and modern appearance. The oven remains dark when not in use, but illuminated when functioning.



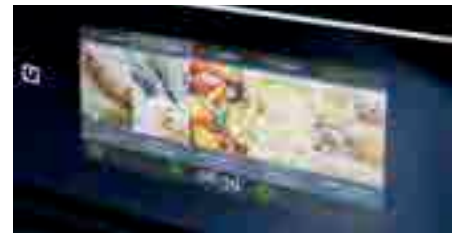
Cooking chamber capacity

Foster ovens top their 60x60cm category for cooking chamber capacity. Foster's XL ovens cooking chamber capacity ranges from 60 to 71 litres, while XXL ovens have a cooking chamber capacity of 72 litres and above with at least 6 different cooking levels.



Heat probe

Records the temperature at the core of the roast at all times. Once the cooking temperature has been set, the oven signals when the roast are ready and deactivates the heating elements.



Self-Cooking

Take your cooking to the next level with the extensive recipe menu made available by Self-Cooking technology and the food temperature control by Heat probe (where available).



Self-cleaning pyrolysis

An efficient, automated cleaning system.



Periodically the Pyrolysis self-cleaning can be activated with 3 possible programs, according to the oven's degree of dirt.

As soon as you initiate the Pyrolysis function, the oven door automatically locks and the cooking chamber heats up to 500°C reducing any cooking residue to fine ash.



Once the self-cleaning cycle has completed, all you have to do is use a damp cloth or sponge to remove the layer of fine ash; no detergent required.



A Class

Selected Foster's ovens are certified **A Class**, signifying energy saving and high quality products.



Triple glass door

All Foster ovens are equipped with multi-layered glass doors (up to 3 layers, 4 for the pyrolytic models), thus ensuring cool external surfaces and reducing heat loss.



Fast preheating

This function uses heating elements and hot air to rapidly raise the temperature up to 200°C



Anti-touch finish

Prevent fingerprint marks on your steel finish with this protective innovation.



Inner Full-Glass door

In many models the inside of the oven door is fashioned from a single smooth glass surface, making it practical and easy to clean.






















Thermal insulation and tangential fan

To prevent heat from spilling onto nearby furniture and surfaces, the muffle is carefully designed to provide the appliance's supporting structure with a high degree of insulation. The tangential ventilation, featured in all models, creates airflow between the muffle and framework, thereby reducing the temperature of the external surfaces.








Multi-functional ovens cooking functions

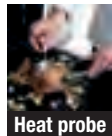
- 
Lower-level cooking
 Suitable for heating food.
- 
Upper-level cooking
 Suitable for cooking delicate food and for keeping them warm after cooking.
- 
Traditional cooking
 The ideal function for all traditional recipes, including bread, cakes and roasts.
- 
Ventilated cooking
 The combination of ventilation and circular heating elements allows for cooking different foods together, without mixing aromas and flavours.
- 
Intensive cooking
 The upper and lower heating elements and the fan ensure rapid, uniform cooking, ideal for cooking pizzas, roasts, lasagna and savoury pies.
- 
Energy saving
 Certain programs ensure limited energy consumption, ideal for delicate gradual cooking or heating food.
- 
Fast preheating
 This function uses heating elements and hot air to rapidly raise the temperature up to 200°C.
- 
Keep warm
 Ideal to keep at the right temperature before serving.
- 
Lower-level + Ventilated Cooking
 Lower-level cooking with the benefit of ventilated cooking.
- 
Upper-level + Ventilated Cooking
 Upper-level cooking with the benefit of ventilated cooking.
- 
Low temperatures
 Program for a slow and gentle cooking at controlled temperatures.
- 
Central grill
 Ideal for toasting or cooking small portions au gratin.
- 
Double grill
 Heat is generated by the upper grill only: ideal for toasting, cooking au gratin and browning food. Also suitable for meat, fish and pasta.
- 
Lower-level cooking + grill
 To complete traditional cooking and to cook au gratin simultaneously.
- 
Lower-level cooking + double grill
 To complete the traditional cooking giving preparations the right crispiness.
- 
Fan + grill
 The combined action of fan plus grill produces rapid and thorough cooking of thick food.
- 
Fan + double grill
 For the final stages of cooking roasts and poultry, giving surfaces the right browning.
- 
Thawing
 Allows for thawing food in one-third of the normal time through uniform distribution of the air at ambient temperature.
- 
Pizza function
 The combination of lower-level, ventilated and grill cooking allows for a crisp, perfectly done pizza.

Steam ovens cooking functions

- 
Steam cooking
 Particularly recommended for cooking vegetables. Preserves all the food's nutritional properties.
- 
Convection cooking
 A cooking system that implements hot air.
- 
Food warmer
 Suitable for simultaneously warming up multiple food in a practical, rapid and cost-efficient way.
- 
Convection + steam
 Mixed system that combines the flow of warm air with vapour for obtaining tasty dishes.
- 
Professional cooking
 Ideal for all food subject to leavening, thanks to the two cooking phases.
- 
Delicate cooking
 Ideal for slow cooking of meat, thanks to the temperature controlled by a heat probe.

Microwave ovens cooking functions

- 
Microwave oven cooking
 Ideal for cooking or rapidly heating vegetables, rice, fish, meat and liquids. Different power levels are available.
- 
Grill
 For rapidly crusting the surface of food. Moreover, the Crunch plate provided creates a crusty layer even on the underside of food.
- 
Micro+grill cooking
 A combined cooking method that is ideal for lasagna, potatoes, roasts and pies.
- 
Automatic thawing
 Allows for thawing food by setting the weight and type.
- 
Pre-set programs
 A series of programs can be selected for heating, cooking, thawing or cooking several types of food.



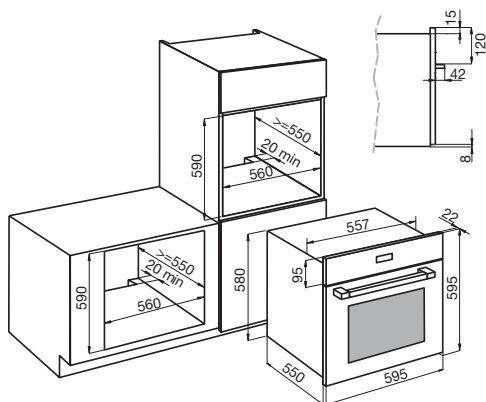
FL NOUVO TOUCH

Built-in Oven

AC2211.71066530



..... Technical Drawings



Features

- Multi-functional oven
- 72litres, 60 x 60cm
- Finish: Black mirror anti-touch
- 11 cooking programs + 5 special functions
- Max temperature 275 °C
- One-Touch color screen control display
- Intuitive electronic programming Self Cooking Plus
- Large cookbook programmable for weight and cooking level
- Memory function
- Professional Multistep programming
- Programming available in 33 languages
- Soft-close oven door
- Heat probe for temperature control
- Fast pre-heating function
- Heat maintenance function
- Acqua Clean function
- Double drop down grill
- 3 fully extractable telescopic guides
- Triple glass door
- Full glass inner door
- Removable door glass
- Chromed handle
- Easy-Clean enamel
- Grill heating element protector
- Cooling system with tangential ventilation
- Asymmetric double halogen light
- Dynamic plus cooling system

Safety system

- Keyboard lock

Standard accessories

- Low baking tray, Deep drip tray, Glass drip tray, Stainless steel grid and trays handle

Technical data

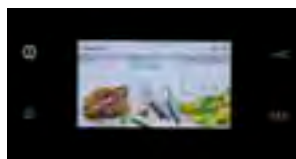
- Max Power : 3,400W
- Energy class : A+
- Power supply : 220-240V 50-60 Hz
- Power rating : 15Amp
- Dimension(mm) : 595(W) x 595(H) x 550(D)
- Cut-out(mm) : 560(W) x 590(H) x ≥550(D)

Cooking Functions:



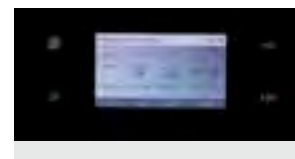
Visual touch

The latest-generation visual touch system offers a complete, simple and intuitive programming for those who have limited experience, while permitting precise and sophisticated control for a professional use of the oven.



Selfcooking Plus Programming

A rich and complete collection of recipes can be easily used thanks to the practical touch control. Furthermore, new recipes can be added and the already existing ones can be personalized as well.



Multi Step Function

It represents the evolution of programming: it allows to define different types of cooking that follow one another autonomously in a single program.



My recipes

Every cooking setting, be it manually set or deriving from a personalization of a pre-programmed recipe, can be saved in the personal recipes' book and organized with names and folders.



Special functions

Several special functions are available next to the customizable cooking programs, such as quick pre-heating, hydrolytic cleaning cycle and keep-warm function for food and crockery.



Multilevel cooking

The special ventilation makes the temperature uniform and avoids the mixing of smells, thus allowing to cook different kinds of food at the same time.



Touch control display

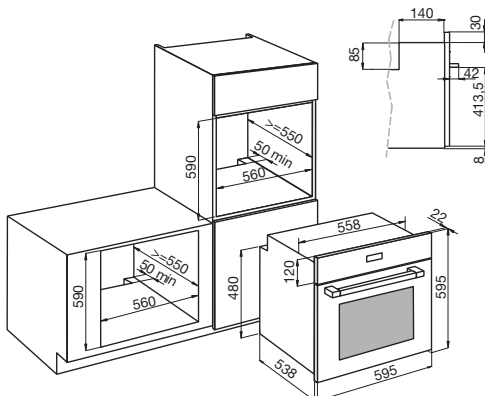
The intuitive touch control display system offers a complete, simple and intuitive programming

FL BLACK MIRROR

Built-in Oven
AC2111.71056420



 **Technical Drawings**



Features

- Multi-functional oven
- 68 litres, 60 x 60cm
- Finish: Black mirror anti-touch
- 14 Cooking functions
- 17 Automatic cooking programs
- Touch control display
- Intuitive electronic programming
- Heat probe for temperature control
- Fast pre-heating function
- Collapsible double grill
- 2 fully extractable telescopic guides
- Triple glass door
- STOPSOL® glass
- Full-Glass door
- Removable door glasses
- Chromed handle
- Easy-Clean enamelling
- Protection for grill heating element
- Cooling system with tangential ventilation
- Asymmetric double halogen light
- light-on at door opening
- Door contact switch

Safety system

- Safety shut-off

Standard accessories

- 1 Tray, 1 drip tray XXL, stainless steel grid and trays handle

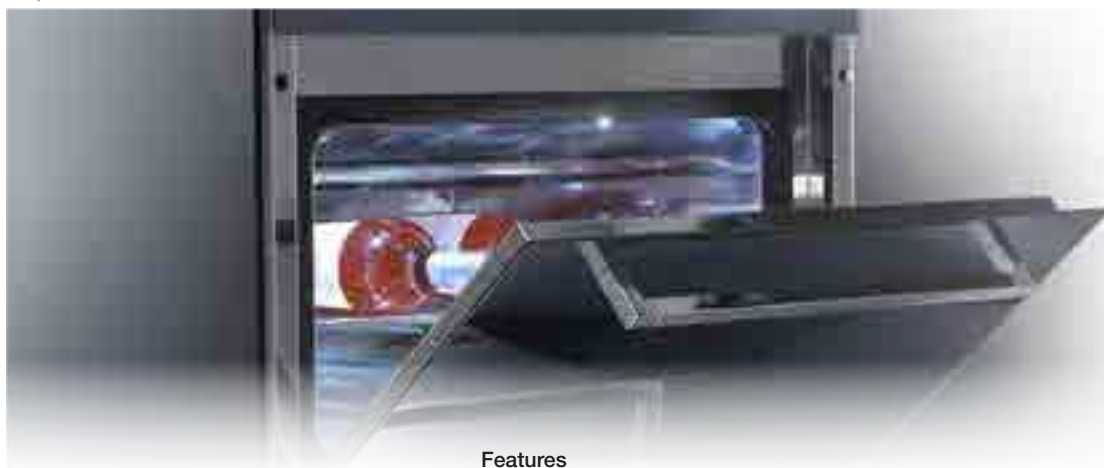
Technical data

- Max Power : 3,248W
- Energy class : A
- Power supply : 220-240V 50-60 Hz
- Power rating : 15Amp
- Dimension(mm) : 595(W) x 595(H) x 538(D)
- Cut-out(mm) : 560(W) x 590(H) x ≥550(D)

Cooking Functions:



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FL BLAST CHILLER
Built-in Blast Chiller
 AE4011.29806000

Features

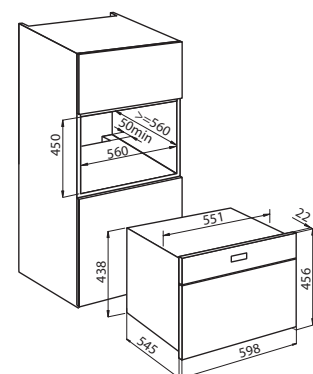
- Multifunction blast chiller, 40litres, 60 x 46cm
- Finish: Black mirror anti-touch
- 11 programs
- TFT touch-control display
- User-friendly display with electronic programming
- Stainless steel chamber
- LED lighting
- Over-heating protection sensors

Standard accessories

- Temperature probe, Steel grid, High temperature glass tray

Technical data

- Max Power : 300W
- Power supply : 220-240V 50-60 Hz
- Power rating : 15Amp
- Refrigerant : R290
- Climate class : SN
- Exercise temperature +75°C / -30°C
- Dimension(mm) : 598(W) x 456(H) x 545(D)
- Cut-out(mm) : 560(W) x 450(H) x ≥560(D)

Technical Drawings


Blast chiller functions


Temperature dropping to +3°C

It reduces the time of permanence in the bacteria proliferation temperature range, and increases the shelf-life of food. The quick drop in temperature also blocks water evaporation.


Deep-freezing at -18°C

It makes months long conservation possible. The organoleptic properties, savour, aroma and aspect of food remain unaltered because of the micro-crystallization of water which prevents fibres from breaking apart.


Rapid pre-chilling to optimize program-execution time

It reduces the time of execution of programs by chilling the inner parts of the appliance before use.


Rapid chilling of food after cooking

It is possible to accelerate the chilling process, down to the required temperature, without waiting for natural acclimatization.


Quick chilling of beverages to service temperature

This program quickly chills up to six bottles of beverage to the required temperature.


0°C conservation of prepared food

This program is suitable to preserve food such as meat, fish or vegetables for a few hours before their preparation.


Raw food sanitization through temperature drop to -30°C

Bad conservation of seafood can cause health hazards do to contamination with Anisakis, a parasite which can be eliminated with a deep-freezing at -30°C.


Controlled defrosting of deep-freeze food

The program brings food from deep-freeze temperature to 1±3°C without losing its liquids and without commencing its cooking, and thus avoiding the transformation of proteins which is brought on by the microwave.


Food regeneration at serving temperature

This program warms at proper serving temperature food which was pre-cooked and kept in the refrigerator.


Low-temperature cooking

This function cooks food at a constant temperature for a given time. Thanks to the limited evaporation of water from the food, it maintains the quality and tenderness of the food.


Rising with temperature and humidity-control

This program creates a micro-climate with controlled temperature and humidity in which fermentation can take place in a perfect environment. By programming the duration, it is possible to reduce the quantity of yeast, and obtain a lighter and easier to digest food.



The freezer preserves food but it is not suitable for deep-freezing. The blast chiller chills the product in a limited amount of time, enabling a micro-crystallization which preserves the organoleptic characteristics of food unaltered.



The temperature probe is a useful accessory. It makes it possible to obtain a precise result at the end of the chilling or cooking process.



The FL blast chiller is simple and intuitive to use. Simple questions guide to set all parameters, even by a beginner.



FL MICRO COMBI OVEN

Built-in Micro + Grill Oven

AD0611.71046200



Features

- Built-in micro + grill + convection oven, 32litres, 60 x 46cm
- Finish: Black mirror anti-touch
- 6 cooking functions
- 5 power settings: 1000W microwave 1500W grill
- Max temperature 220°C
- 12 automatic cooking programs
- 3 customizable cooking functions
- Touch control display
- Intuitive electronic programming
- Stainless steel cooking chamber
- Cooling system with tangential ventilation
- 0-90 minutes timer
- Automatic defrosting by time and weight
- Detachable rotating plate
- Full-Glass door
- STOPSOL® glass
- Chromed handle
- Safety shut-off

Standard accessories

- 1 Integrated rotating plate Ø 32 cm,
- 1 stainless steel grid, glass tray

Technical data

- Max Power : 3,400W
- Power supply : 220-240V 50-60Hz
- Power rating : 15Amp
- Grill : 1,500W
- Hot air : 1,500W
- Microwave : 1,000W
- Dimension(mm) : 595(W) x 455(H) x 520(D)
- Cut-out(mm) : 560(W) x 450(H) x ≥550(D)

Cooking Functions:



FL STEAM OVEN

Built-in Steam Oven

AC2011.71036800



Features

- Steam oven, 35litres, 60 x 46cm
- Finish: Black mirror anti-touch
- Wide cooking chamber - Tray dimension 40x36cm
- Stainless steel cooking chamber
- Steam cooking: 40°C - 100°C
- External boiler for fast steam generation
- Touch control display
- User-friendly display with electronic programming
- Specific cooking programs for fish, meat, vegetables and frozen food
- Drawer-opening water container of 1.2 litres - no water connection needed
- Alert light for absence of water and descaling cycle
- Chrome handle
- Double glass door
- Full glass door
- STOPSOL® glass

Standard accessories

- 1 Stainless steel deep tray,
- 1 Flat perforated stainless steel tray,
- 1 Stainless steel grid

Technical data

- Max Power : 1,500W
- Power supply : 220-240V 50Hz
- Power rating : 15Amp
- Dimension(mm) : 595(W) x 455(H) x 520(D)
- Cut-out(mm) : 560(W) x 450(H) x ≥550(D)

Cooking Functions:



FL PLATE WARMER

Built-in Plate Warmer

AD0411.71046000



The plate-warmer, combined with a FL series 46cm height oven, has the same housing as the 60-height oven. The plate-warmer is a versatile accessory that can be used for warming plates and also for heating food and maintaining it at temperature, defrosting and raising.

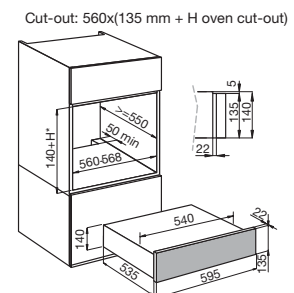
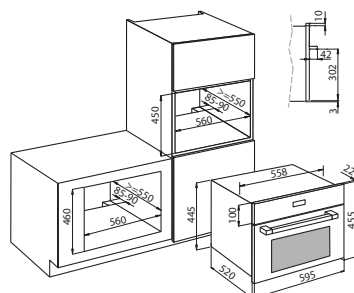
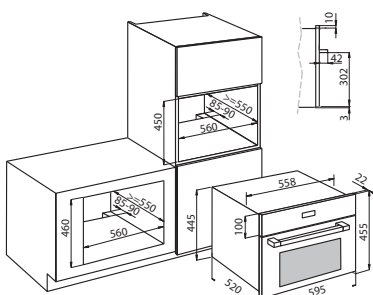
Features

- Max load: 15kg
- 60 x 14cm
- Finish: Black mirror anti-touch
- Max temperature: 85°C
- Push-pull opening with telescopic guides
- Stainless steel chamber with non-slip coating
- Heating resistors with level control

Technical data

- Max Power : 440W
- Power supply : 220-240V 50-60Hz
- Power rating : 13Amp
- Dimension(mm) : 595(W) x 135(H) x 535(D)
- Cut-out(mm) : 560(W) x 140(H) x ≥550(D)

.....  **Technical Drawings**



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S4000 L72

Built-in Oven

AC0011.71340430



Features

- Multi-functional oven, 72litres, 60 x 60cm
- Finish: Brushed steel anti-touch
- 10 Cooking functions, 6 Cooking levels
- Reversible side opening door
- Touch controls
- Touch control opening door
- Heat probe for temperature control
- Automatic cooking with programmed recipes
- 10 Customizable recipes
- Fast preheating function
- Cooling system with tangential ventilation
- 3 Fully extractable telescopic guides
- Triple glass door
- STOPSOL® glass
- Full glass inner door
- Removable door glass
- Easy-Clean enamel
- Protection for grill heating element
- Independent inside light

Safety system

- Safety shut-off

Standard accessories

- 2 Easy-Clean enamelled trays, 1 Stainless steel grid

Technical data

- Max Power : 3,100W
- Energy class : A
- Power supply : 220-240V 50-60Hz
- Power rating : 15Amp
- Dimension(mm) : 598(W) x 598(H) x 555(D)
- Cut-out(mm) : 564(W) x 590(H) x ≥560(D)

Cooking Functions:



S4000 PLATE WARMER

Built-in Plate Warmer

AD0511.71380000



The plate-warmer, combined with a 4000 series 46cm -height oven, has the same housing as the 60-height oven. The plate-warmer is a versatile accessory that can be used for warming plates and also for heating food and maintaining it at temperature, defrosting and raising.

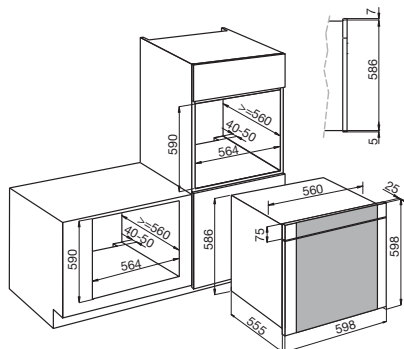
Features

- Max load: 25kg,
- 60 x 14cm
- Finish: Brushed steel anti-touch
- Max temperature: 85°C
- Slide-out drawer
- Stainless steel chamber

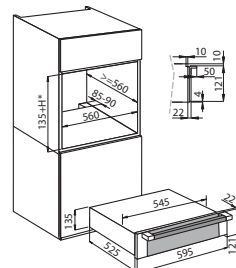
Technical data

- Max Power : 440W
- Power supply : 220-240V 50-60Hz
- Power rating : 13Amp
- Dimension(mm) : 595(W) x 121(H) x 525(D)
- Cut-out(mm) : 560(W) x 135(H) x ≥560(D)

Technical Drawings



Cut-out: 560x(135 mm + H oven cut-out)





S4000 MWO
Built-in Micro + Grill Oven
AD0111.71360200



Features

- Micro + grill oven, 32litres, 60 x 46cm
- Finish: Brushed steel anti-touch
- 5 Cooking functions
- 6 Power setting: 200-400-600-800-1000W (1500W grill)
- Touch controls
- User-friendly display with electronic programming
- Automatic defrosting by time and weight
- 3 Customizable cooking functions
- Cooling system with tangential ventilation
- STOPSOL® glass
- Full glass inner door
- Stainless steel cooking chamber

Standard accessories

- 1 Integrated rotating plate Ø 32cm, 1 Crunch plate, 2 Grids at different heights

Technical data

- Max Power : 3,300W
- Power supply : 220-240V 50Hz
- Power rating : 15Amp
- Grill : 1,550W
- Microwave : 1,000W
- Dimension(mm) : 597(W) x 455(H) x 548(D)
- Cut-out(mm) : 560(W) x 450(H) x ≥550(D)

Cooking Functions:



S4000 SG
Built-in Combi Steam Oven
AD0211.71350800



Features

- Combi steam oven, 26litres, 60 x 46cm
- Finish: Brushed steel anti-touch
- 6 Cooking functions
- Touch controls
- User-friendly display with electronic programming
- Automatic cooking with programmed recipes
- Heat probe for temperature control
- 10 Customizable recipes
- Cooling system with tangential ventilation
- Triple glass door
- STOPSOL® glass
- Full glass inner door
- Stainless steel cooking chamber
- Safety shut-off
- Independent inside light

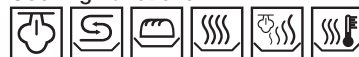
Standard accessories

- 1 Tray, 1 Perforated tray, 1 Stainless steel grid.

Technical data

- Max Power : 2,200W
- Energy class : A
- Power supply : 220-240V 50-60Hz
- Power rating : 15Amp
- Dimension(mm) : 597(W) x 460(H) x 544(D)
- Cut-out(mm) : 560(W) x 450(H) x ≥560(D)

Cooking Functions:



S4000 CM
Built-in Coffee Machine
AD0311.29990000



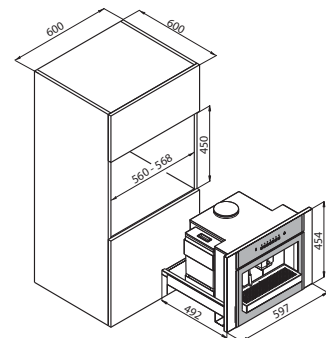
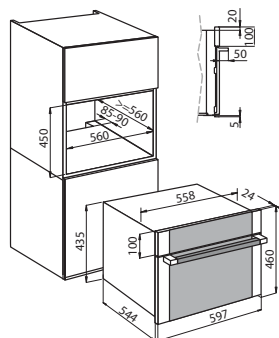
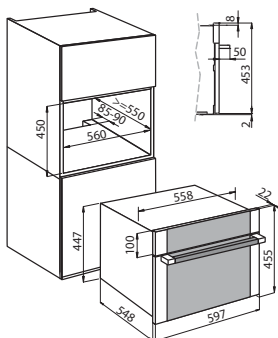
Features

- Finish: Brushed steel anti-touch
- Electronic touch control
- Coffee beans grinder
- 10 Levels of grinding
- Warm water and steam supply
- Adjustable strength and volume of coffee
- 2.5 Litres water tank with de-scaling filter
- LED lighting
- Low water level indicator
- Coffee deposit cleaning indicator

Technical data

- Max Power : 1,200W
- Power supply : 220-240V 50Hz
- Power rating : 15Amp
- Dimension(mm) : 597(W) x 454(H) x 492(D)
- Cut-out(mm) : 560(W) x 450(H) x ≥550(D)

 **Technical Drawings**





KE 10
Built-in Pyrolytic Oven
AC0211.71430440



Features

- Pyrolytic oven, 65litres, 60 x 60cm
- Finish: Brushed steel anti-touch
- 10 Cooking functions
- Pyrolytic self-cleaning
- Electronic programming of start and end of cooking
- 2 Telescopic guides
- Cooling system with tangential ventilation
- Quadruple glass door
- Full glass inner door
- Removable door glass

Standard accessories

- 1 Drip tray with Easy-Clean enamel,
- 1 Stainless steel grid

Technical data

- Max Power : 3,460W
- Energy class : A
- Power supply : 220-240V 50-60Hz
- Power rating : 15Amp
- Dimension(mm) : 595(W) x 595(H) x 540(D)
- Cut-out(mm) : 560(W) x 590(H) x ≥580(D)

Cooking Functions:



KE 9
Built-in Oven
AC0311.71420430



Features

- Multi-functional oven, 65litres, 60 x 60cm
- Finish: Brushed steel anti-touch
- 9 Cooking functions
- Heat probe for temperature control
- Electronic programming of start and end of cooking
- 2 Telescopic guides
- Cooling system with tangential ventilation
- Triple glass door
- Full glass inner door
- Removable door glass
- Easy-Clean enamel
- Grill heating element protector

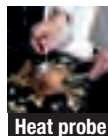
Standard accessories

- 1 Tray, 1 Drip tray with Easy-Clean enamel,
- 1 Stainless steel grid

Technical data

- Max Power : 2,718W
- Energy class : A
- Power supply : 220-240V 50-60Hz
- Power rating : 15Amp
- Dimension(mm) : 596(W) x 595(H) x 540(D)
- Cut-out(mm) : 560(W) x 590(H) x ≥550(D)

Cooking Functions:



KS MWO
Built-in Microwave Oven
AC1111.71510100



Features

- Micro+grill, 25 litres 60x38cm
- Finish: Brushed steel anti-touch
- 5 Cooking functions
- 8 Automatic programs
- 5 Power setting: up to 900W (1000W grill)
- Electronic programming
- Automatic defrosting by time and weight
- Stainless steel cooking chamber

Standard accessories

- 1 Grid
- 1 Rotating plate

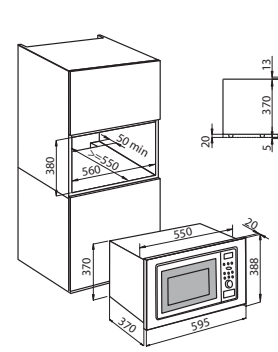
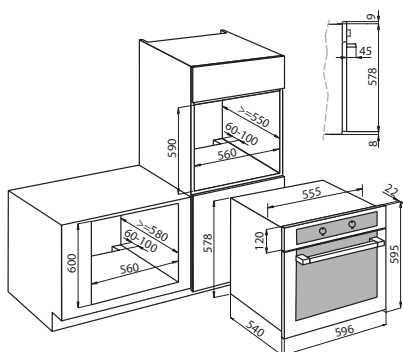
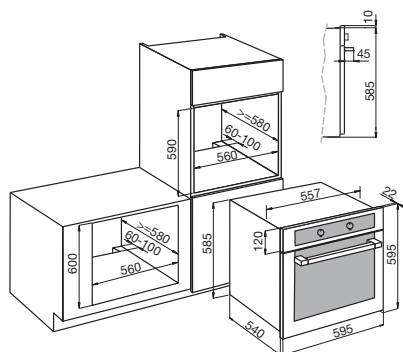
Technical data

- Max Power : 2,450W
- Power supply : 230V 50Hz
- Power rating : 15Amp
- Grill : 1,000W
- Microwave : 900W
- Dimension(mm) : 595(W) x 388(H) x 370(D)
- Cut-out(mm) : 560(W) x 380(H) x ≥550(D)

Cooking Functions:



Technical Drawings





FL BLACK MIRROR 900

Built-in 3ft Oven
AC2311.71076420



Features

- Multi-functional oven, 91litres, 90 x 48cm
- Finish: Black mirror anti-touch
- 9 Cooking functions
- Electronic programming of start and end of cooking
- Retractable selection knobs
- Collapsible double grill
- 2 telescopic guides
- Triple glass door
- STOPSOL® glass
- Full glass door
- Removable door glasses
- Chromed handle
- Easy-Clean enamelling
- Protection for grill heating element
- Cooling system with tangential ventilation
- Asimmetric double halogen light
- light-on at door opening
- Door contact switch

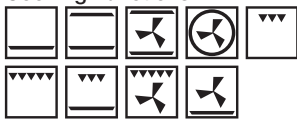
Standard accessories

- Deep tray, Stainless steel grid

Technical data

- Max Power : 3,500W
- Energy class : A
- Power supply : 220-240V 50-60Hz
- Power rating : 15Amp
- Dimension(mm) : 890(W) x 480(H) x 538(D)
- Cut-out(mm) : 860(W) x 475(H) x ≥550(D)

Cooking Functions:



KE 900

Built-in 3ft Oven
AC0111.71260470



Features

- Multi-functional oven, 103litres, 90 x 60cm
- Finish: Brushed steel anti-touch
- 8 Cooking functions
- Electronic programming of start and end of cooking
- Digital display
- Cooling system with tangential ventilation
- Double glass door
- STOPSOL® glass
- Full glass inner door
- Easy-Clean enamel
- Grill heating element protector
- Independent inside light

Standard accessories

- 2 Easy-Clean enamelled trays, 1 Stainless steel grid

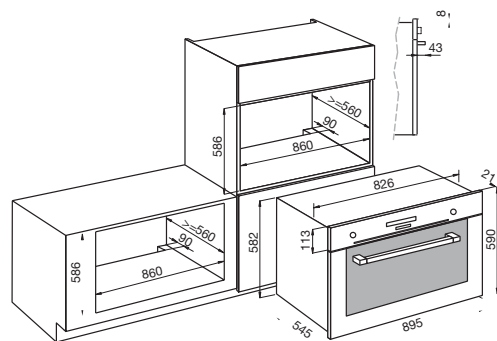
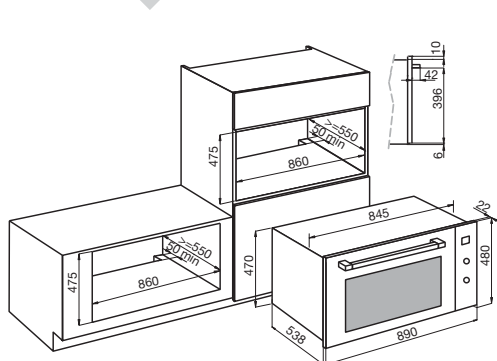
Technical data

- Max Power : 3,500W
- Energy class : A
- Power supply : 220-240V 50-60Hz
- Power rating : 15Amp
- Dimension(mm) : 895(W) x 590(H) x 545(D)
- Cut-out(mm) : 860(W) x 586(H) x ≥560(D)

Cooking Functions:



 Technical Drawings



*Terms and conditions apply. While stocks last. All offers do not include installation.