



Main Feature	Details
Product Type	Electric Fan-Assisted Oven
Dimensions	60 x 60 cm
Cavity	Side Racks
Cavity Volume	66 L
Voltage	220/240 V
Frequency	50/60 Hz
Nominal Power	2400 W
Type of Control	Knobs
Cooking Functions	8
Plug	No
Model	SMO6681EX
Net/Gross Weight	28 / 31 kg
Control Panel	Black Glass
Door	Clear Glass with LOW-E Inner Glass
Handle	Stainless Steel
Knobs	Full Metal
Oven Lamp	Single
Special Features	Turnspit, Tangential Cooling Fan, Digital Programmer
Accessories	One Enamelled Tray (40mm), One Wire Shelf
Packaging Dimensions	620 x 700 x 670 mm
Product Dimensions (H x W x D)	595 x 595 x 545
Required Niche Size (H x W x D)	585 x 560 x 550
Country of Origin	Italy



COOKING FUNCTIONS



LOWER + FAN

Lower heater and turbo fan is simultaneously activated. Heat derived from the lower heat element is distributed evenly and quickly with fan's assistance.



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.



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."



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.



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.



CIRCULAR COOKING

The fan is surrounded by a ring heating element that evenly distributes heated air throughout the oven. This mode is perfect for batch baking biscuits or muffins and most general cooking tasks.



PIZZA FUNCTION

This function is particularly suitable for cooking pizza focaccia and bread. The main source of heat is from the bottom heating element that works in combination with the oven's circular resistances.



UP+GRILL+TURNSPIT+FAN

This mode utilises the fan combined with the infra-red grill to ensure hot air is circulated evenly around the oven. This is the ideal mode to use when grilling on the top level whilst baking a potato bake on the lower level. For best results the door should be closed during this grilling mode.