

## Code EFS900DTSX – 90cm Dual Freestanding Oven



### CONVENTIONAL

This conventional cooking method involves the heat emanating evenly from the lower and upper elements into the oven ensures even cooking of the lower and upper side of the food being cooked. This function is perfect for cakes, pastry, baked pasta, lasagne and pizza.

### FULL GRILL

Full grill is the perfect option for quick grilling. Toast your favourite meals or finish off the tops of your recipes.

### DEFROST

In defrost mode, no heating elements are used. Only the fan is activated to circulate air inside the oven for defrosting. It defrosts food up to 30% faster than traditional methods

### THERMOWAVE FAN ASSISTED

This is the position where the heat is coming from the lower and upper heating elements and the heat is circulated into the oven by the fan motor and blades.

### FEATURES

- 8 multi-functions
  - + Oven light
  - + Conventional
  - + Thermowave Fan Assisted
  - + Fan & Bottom Element
  - + Fan Forced
  - + Full Grill
  - + Fan Grill
  - + Defrost
- 5 gas burners includes left side wok burner
- Cast Iron Trivets
- Flame failure safety device for gas burners
- Full programmable clock
- Mini splashback included
- Jumbo oven with 121L gross volume capacity
- Cast Iron Wok support trivet included
- Patented "easy removable" inner glass door
- Lower storage compartment
- Optional stainless steel bottom plinth (model no. 99053900)



### OVEN LIGHT

The oven light will automatically turn on once any function is selected, helps to monitor the progress of your cooking.



### FAN FORCED COOKING

For the ultimate roast or perfect batch of pastries. The element surrounding the fan delivers even heat for even cooking results, approx. 160°C - 180°C is recommended



### FAN GRILL

This function is perfect for fish, chicken Fillets or meat Cutlets. This Combination is exceptional for cooking meats such as poultry, game and roasts, making them crispy on the outside and tender in the middle. The door can be left closed whilst grilling and Browning will occur from the top element.



### FAN AND BOTTOM ELEMENT

Great for pizza cooking, the fan and bottom element create the perfect cooking function for base cooked food.

### ELECTRICAL REQUIREMENTS

15 amp wiring connection and needs a dedicated circuit from the socket outlet to the main switchboard.

**POWER CONSUMPTION:** 3220W

**OVEN VOLUME CAPACITY:** 121litres (gross / 105 litres (net))

**WEIGHT:** 87.8kg (gross) – 78.0kg (net)

### PATENTED EASY REMOVABLE INNER GLASS DOOR

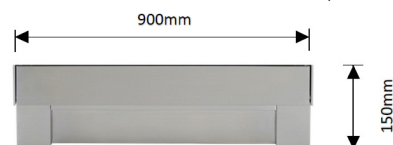
The patented easy removable inner glass door makes cleaning easier whilst providing a stylish straight design look.

### CLEANING AND MAINTENANCE

Easy clean **AAA** grade enamel interior.

Clean stainless steel using only recommended stainless steel cleaning products. No abrasives, corrosive detergents, bleaches or acids not required for cleaning the oven.

### OPTIONAL stainless steel bottom plinth



### PRODUCT DIMENSIONS

