



DOU330X1

classic

76CM (30") "Classic" Electric Multifunction Double Oven, Stainless Steel and Smart-Black-Glass

EAN13: 8017709206208

Classic design

MAIN AND SECONDARY OVEN

Two Multifunction ovens each with 10 cooking modes (including Warming and Dehydrate) + self cleaning cycle

- Finger-print proof stainless steel
- Ergonomic control knobs
- Touch control panel to access secondary menu
- Electronic display
- True European Double Convection
- Fast Preheat Cycle (8 to 12 minutes)
- Min temp 86°F
- Max temp 554°F
- Automated oven switch-off when door is open
- Self-cleaning
- Sabbath mode
- Child Safety locks
- 6 Rack positions
- 1 telescopic guide

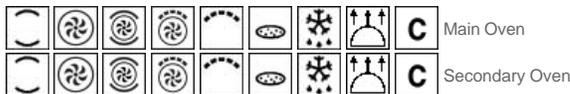
- Oven capacity: 4.34 cu.ft.
- Interior dimensions: W 24" x H 16 1/8" x 16 5/16"
- Concealed bake element
- Voltage rating: 240/208V – 60Hz
- Connected load (nominal power):
240/208V: 32.4/33.8Amps
- Power supply location: center-top

Accessories Included (MAIN AND SECONDARY OVEN):

- 1 Grid insert for tray
- 3 Grid top
- 1 Telescopic Guide
- 1 Enameled Tray
- 1 Meat probe



Functions



**SMEG U.S.A. INC.
A&D BUILDING
150 EAST 58th STREET, 7th FLOOR
NEW YORK, NY, 10155
Tel. +1 212 265 5378
Fax +1 212 265 5945**



Main Oven



Bake:

Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.



European convection:

Hot air fan cooking that provides quick, multi layered cooking with excellent browning results. Due to the effective circulation of hot air, there is no flavour transfer between foods. Delicate and strongly fragranced foods can be cooked at the same time.



Turbo:

Facilitates the cooking of large joints, due to heat coming from all three elements. Similar to rotisserie cooking the meat is sealed, and juices are held within the joint of meat. The results are both tender and juicy.



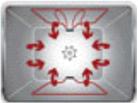
Broil + European Convection:

Broil + European Convection



Broiler:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.



Defrost:

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.



Bread Proving:

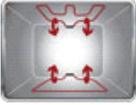
Air at 104°F provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the oven for allotted time.



Self-cleaning system:

The self cleaning system cleans at a maximum of 864°F destroying all the dirt deposits inside the oven.

Secondary Oven

**Bake:**

Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.

**European convection:**

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**Turbo:**

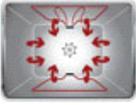
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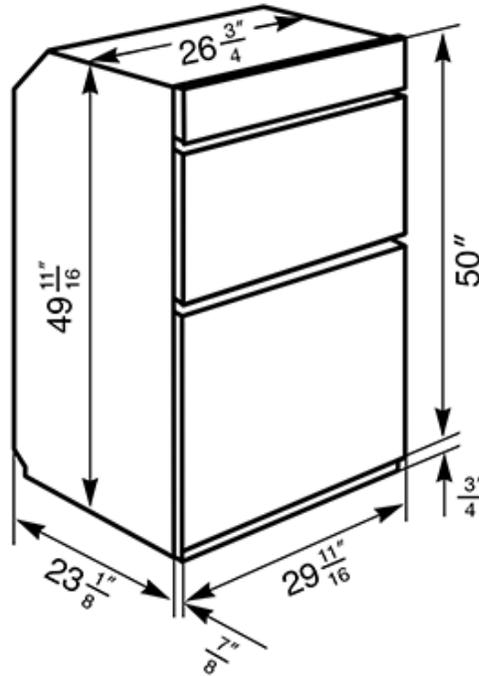
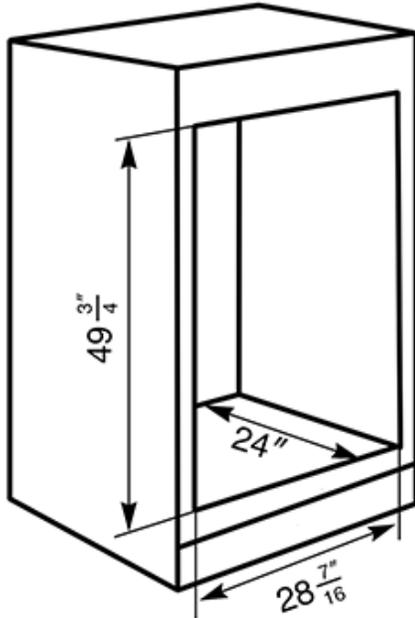


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