60cm 13 Function Double Oven



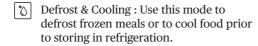
FEATURES

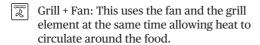
82L main cavity, 38L smaller cavity, 13 Cooking functions, Push pull control knobs, Programmable LED timer, Cavity cooling system Triple-glazed removable door

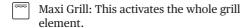
Congratulations on your new InAlto 60cm Double Oven!

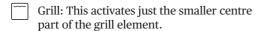
OVEN MODES EXPLAINED











Fan Bake: This uses the top and bottom elements with the fan. Suitable for food with a high moisture content.

Conventional Heat: This mode is ideal for traditional roasting using both the top and bottom oven elements

Bake: This uses only the base heating element for baking.

Fan Forced: This uses a central heating element and fan distribute heat evenly around. The even temperature in the oven makes this function suitable for batch baking or batch cooking of food.

DETAILS

Dimensions (W, D, H mm): $594 \times 550 \times 885$

Warranty: 2 Years



THE CONTROL PANEL

1 Mode Selectors

Use this knob control to select the type of cooking mode.

2 Programmable Timer

Use these controls to set a timer, cooking duration, or adjust the clock. Please refer to pages 22-23 in the user manual for more details on these.

3 Temperature Controls

Temperature Controls: Use this control to select a temperature between 50°C and 250°C.

INSTALLATION

- Depending on your unit. The cavity will need to conform with the dimension in the diagrams of pages 27-28 of the user manual.
- The oven will be unstable until it is secured to the surrounding cabinetry. Please refer to the diagram on page 28 of the user manual.
- For a complete installation guide, refer to the Installation Instructions in the user manual, pages 27-62.

SUPPORT

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