

SF6341GVX

classic

60cm "Classic" Gas Fan Oven with Electric Grill, Finger-friendly Stainless Steel & Eclipse Glass
Energy rating A

EAN13: 8017709211189



GAS OVEN

- 8 functions
- Minute minder

'Eclipse glass' - an innovative black glass which appears black when the oven is off, yet transparent when the oven is turned on, offering enhanced visibility into the oven cavity

- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- 4 cooking levels
- Metal side supports
- Rotisserie
- Removable inner door glass
- Gas temperatures: Min 150°C Max 265°C
- Automatic electronic ignition
- Safety valve
- Adjustable for LPG

STANDARD ACCESSORIES: Telescopic shelf set (partial extraction)

Extra deep tray (40mm deep)

Roasting/grill pan (20mm deep)

Grill mesh

Chrome shelf

Rotisserie kit

- Oven capacity NET: 60 litres
- Oven capacity GROSS: 68 litres
- Nominal power: 1.9kW
- 13 Amp power supply

Functions



Main oven

Options

- **PRTX** - Pizza stone with handles
- **GT1T-2** - Pair of fully extractable telescopic guides
- **GT1P-2** - Pair of partially extractable telescopic guides
- **PALPZ** - Folding Pizza Shovel





Main oven



FAN WITH LOWER ELEMENT/ CIRCOGAS:

In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning. In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.



Fan + grill element + rotisserie:

This symbol adds the fan to distribute the heat quickly and evenly.



Lower heating element only:

Ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



Fan with grill element:

The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



Fan + lower element + rotisserie:

circogas can also be used in conjunction with the rotisserie.



Rotisserie + lower element:

the rotisserie turns constantly the food while the gas burner is working



Rotisserie with full grill:

These symbols allow use of the rotisserie with full grill.



Grill element:

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.

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single oven
60 cm
stainless steel
energy rating A
gas

