

SYD4110I

110cm "Symphony" 4 cavity Cooker
with 2 side opening oven doors & Induction hob,
St/steel
Energy rating AA

EAN13: 8017709202125

MAIN OVEN - TOP RIGHT



- 7 functions Inc. Circulaire element with fan
- Oven capacity: gross - 68 litres, net - 61 litres
- Usable cavity space dimensions (HxWxD): 316x444x425mm

Side opening oven door

- Easy clean enamel interior
- Digital electronic clock/programmer
- Air cooling system
- Closed door grilling
- Triple glazed oven door

Vapor Clean function

AUXILIARY OVEN – LOWER LEFT



- 6 functions Inc. upper and lower element with fan
- Oven capacity: gross - 68 litres, net - 61 litres
- Usable cavity space dimensions (HxWxD): 316x444x425mm

Side opening oven door

- Easy clean enamel interior
- Air cooling system
- Closed door grilling

Vapor clean function

GRILL COMPARTMENT – TOP LEFT



- Oven capacity: gross - 41 litres, net - 36 litres
- Usable cavity space dimensions (HxWxD): 169x440x443mm
- Easy clean enamel interior
- Air cooling system
- Closed door grilling
- Fully variable grill – max grill power: 2.7kW
- Triple glazed removable door

STORAGE DRAWER- LOWER RIGHT:

INDUCTION HOB



Hob:

5 Induction zones:

- Front right: 1.30 kW (booster 1.40 kW)


















- Rear right: 2.30 kW (booster 3.00 kW) Ø D215 mm
- Centre: 2.30 kW (booster 3.00 kW) Ø D265 mm
- Rear left: 2.30 kW (booster 3.00 kW) Ø D215 mm
- Front left: 1.30 kW (booster 1.40 kW) Ø D175 mm
- Nominal power: 19.5 kW
- Supply can vary depending on usage, please consult a qualified electrician for ampere requirement

STANDARD ACCESSORIES:

Main oven & Auxiliary oven:
 2 x Sets of partial extractable telescopic guides
 2 x Extra deep tray (40mm deep)
 2 x Grill mesh
 4 x Chrome shelves

Grill compartment :
 1 x Extra deep tray (40mm deep)
 1 x Chrome shelf

Functions

							Main Oven
							Auxiliary Oven
							Grill

Versions

- **SYD4110IBL** - 110cm "Symphony" 4 cavity cooker with induction hob, Black



Main Oven

Eco Circulaire:
Some models have Eco Circulaire in place of Circulaire but the 2 functions work in the same way. This is the most energy efficient standard oven function for the cooker.



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.



Upper and lower element only:

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



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.



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.

Vapor clean
Vapor clean

Auxiliary Oven



Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.

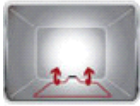


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**Snowflake:**

With the switch on this symbol, no heating is possible even if the thermostat is turned.

**Vapor clean**

Vapor clean

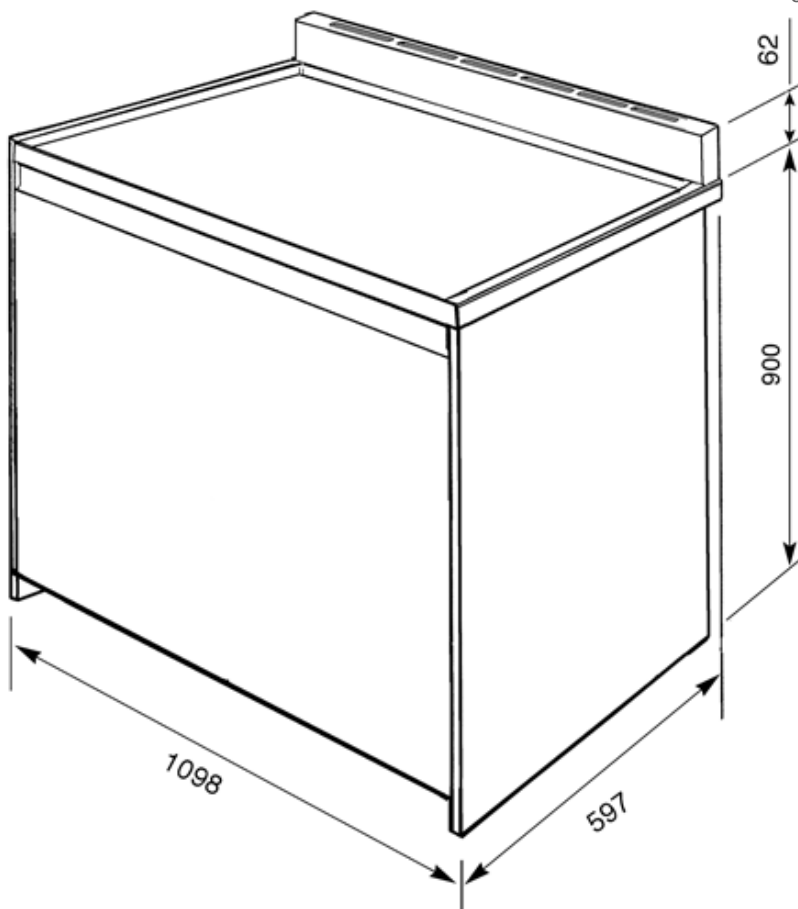
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SYD4110I

Symphony
110 cm
stainless steel
hob type: cookers with induction hob
oven type: electric
energy rating A++



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