

SCU45VCS1

linea

60CM (Approx. 24") Built-in Steam
Combination Oven, Supersilver Glass

EAN13: 8017709219765

Linea Design

10 cooking modes

Ergonomic control knobs

Stainless steel cavity

Digital LED display

True European convection (combinable with steam oven)

Pizza cooking function

Steam cooking (combinable with convection oven)

Steam stops when door is open

Adjustable temperature: 105–430 °F

Child-safe control lock

1x 25 W incandescent bulb

Oven capacity: 1.34 cu. ft.

Water tank capacity: 0.32 gal.

Voltage rating: 220V/60Hz

Connected load (nominal power): 2.7kW

Amps 240V: 12.3Amps

Accessories Included:

- 1 steel tray
- 1 large grid
- 1 deep perforated steel tray
- 1 beaker
- 1 sponge/descaler

OPTIONS:

Please note that this oven may be installed in a wall cabinet that is a minimum of 22" wide.

A trim kit for an installation in a wider cabinet above a 30" oven is available (product code KIT4570S).



Functions



Options

- **CTU15S** - Food and Dish Warming Drawer

Main Oven

Full steam ovens:

A FULL STEAM oven has 3 steam COMBINATION cooking functions available, and it is also possible to use it to cook with PURE steam only. The steam is adjustable between 30% and 70% and there is the option of 100% pure steam if required. The water is loaded into the oven before cooking via an automatic loading tube. The oven calculates the exact amount of water required for the desired cooking function, up to 1.2lt. Water is introduced into the cavity, and becomes steam during cooking. Continuous steam is generated based on the setting at the start of cooking.



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.



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.



Upper + lower elements + fan + steam:

Upper + lower elements + fan + steam



Circulaire element with steam:

The combination of Circulaire element with steam allows food to be effectively cooked in the most natural way, leaving all the foods properties, flavour and aroma intact.



Reheat:

This function can reheat precooked dishes, without becoming dry or hard.



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.

