

SU45VCX1

classic

"Classic" Series Compact Combi Steam Oven,
24"/60 CM, Fingerproof Stainless Steel

EAN13: 8017709194468

Aesthetics

Glass Type: Eclipse

Door: With 2 horizontal strips

Programs / Functions

No. of cooking functions: 7

Cooking functions with Full Steam technology

Manual steam, Steam + bottom + upper + fan,
Steam + circulaire + fan, Warming and re-generation

Other Steam functions

Descaling

Other functions

Defrost by time, Defrost by weight

Controls

Display / Clock: 2 LED

Control setting: Knobs

No. of controls: 2 controls colour: Steel effect

Options

Timer: Electronic

Time-setting options: Delay start and automatic end cooking

End of cooking acoustic alarm

Limited Power Consumption Mode

Controls Lock / Child Safety

Showroom demo option

Rapid pre-heating

Technical Features

Temperature control: Electronic

Minimum Temperature: 40 °C

Maximum temperature: 220 °C

Cavity material: Stainless steel

No. of shelves: 3

Shelves type: Metal racks

Tilting grill

No. of lights: 1

Light type: Halogen

Light Power: 25 W

Light when door is opened

Grill element - power: 1200 W

Circular heating element - Power: 1600 W

Removable door

Full glass inner door

Total no. of door glasses: 3

No. of thermoreflecting door glasses: 1

Safety Thermostat



Cooling system: Tangential

Cooling duct: Single

Water loading: Automatic

Tank capacity: 1,2 L

Steam generation: Autostart, continuous generation

Steam stops when door is opened

Performance / Energy Label

Net volume of the cavity: 31 litres

No. of cavities: 1

Gross volume: 38 litres

Accessories Included

Grid: 1

St/steel tray (20mm): 1

St/steel perforated deep tray (40mm): 1

Other: Sponge/ Descaling

Electrical Connection

Voltage: 220 V

Nominal power: 2700 W

Current: 12.3 Amp

Frequency (Hz): 60 Hz

Functions



Main Oven



Main Oven



Circulaire:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.



Grill element:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



Fan with grill element:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.



Circulaire + grill:

Circulaire + grill



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.

