

MODEL 101-800 X

Key features

Electronic programmer with start/end cooking

Rotisserie

Easy removable door

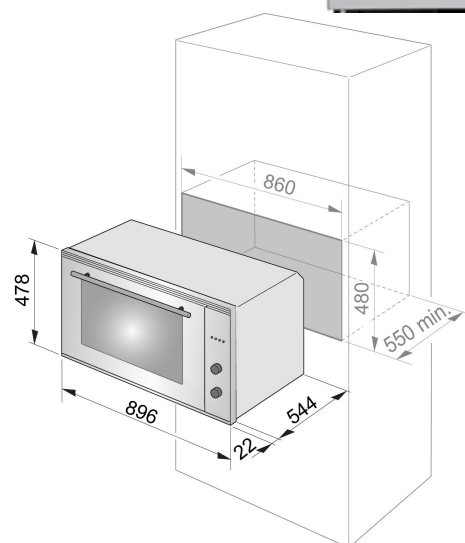
Easy removable inner door glass





























Cooling fan

Oven accessories:

tray, shaped shelf, rotisserie kit

Overall dimensions: H 478 x W 896 mm



	Class A	Elba offers a wide range of cookers with Class A energy efficiency class: the best solution available to reduce consumption and protect the environment.		OVEN LIGHT	The light within the cavity allows to see and check food cooking
	Removable inner glass	In order to make the cleaning of your oven even simpler, the new range of Elba free standing cookers offer an effortless cleaning solution as it is easy to remove the door and take apart the inner glass panels.		Upper and lower heating element	For baking and even cooking both in and out-side
	Electric ventilated oven	The hot air cooking setting continuously moves hot air around the food, producing crispier results. This is perfect for food such as pastries and biscuits. You can also cook on two shelf levels with no mixing of food flavors		GRILL	For browning and grilling
	Forced air convection mode	It provides the gas cookers with further flexibility in terms of functionality and the best cooking performance. It can be activated only with the lower burner. Suitable for delicate dishes that require heat concentration at the base, whilst gently cooking the top.		Fan only – no heat is distributed	For defrosting frozen food
	Flush mounted cooktop	The stainless steel cooker's cooktop can be installed flush to kitchen cabinet top thanks to its perfect square shape yet gentle balanced design.		Fan cooking	For even and fast cooking, also of multiple dishes
	Cast-iron pan supports	Available on some models, they are the choice for professional cookers because this material is long lasting, offers optimal strength at high temperatures, high heat transmission without waste or loss.		Grill with fan	For fast browning and grilling
				Upper heating element with fan cooking	For higher temperature at the top and even cooking at the bottom
				Upper and lower heating element with fan	For even cooking of large quantities
				GRILL AND ROTISSERIE	For rotating food under the grill
				Lower gas burner	Ideal for use at the end of a cooking cycle to brown the base of your food
				Combi-gas	This function ensures you optimal results for cooking dishes that need a higher cooking in the lower side.
				Lower heating element	For cooking/browning at the bottom
				Upper heating element	For browning on top
				Pyrolytic cleaning	During the cleaning process the temperature of the oven reaches max. 500°C burning any fat residue left inside the oven. The door will lock automatically and not open again until safe to touch again. When finished, you can simply wipe away the dust.
				Upper heating element and grill	For intense browning and grilling
				Lower heating element with fan	For higher temperature at the bottom
				Upper and lower heating	For even cooking whilst rotating the food
				Rotisserie	For gas ovens only
				Lower heating element with fan cooking	For higher temperature at the bottom and even cooking on top
				Upper heating element and grill with fan	For fast browning and grilling, providing a rotisserie result
				Fan oven	
				Upper heating element with fan	