

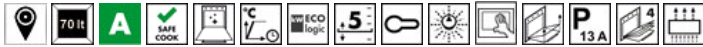
SFP109S

linea

60cm "Linea" Pyrolytic Multifunction Oven, Silver Glass
Energy rating A

EAN13: 8017709173210

Special promotion on this model* 5 year guarantee on parts and labour if purchased by 30th June 2017. Models included are all Linea ovens & Combi appliances. Terms and conditions apply. At selected displaying retailers only. [For full terms and conditions please click here](#)



- 8 functions
- Digital electronic programmer with multi display & illuminated controls
- Quadruple glazed removable doors
- Removable inner door glasses
- Electronic controls with child lock
- Air cooling system

Closed door grilling

Pyrolytic cleaning

- Easy clean enamel interior

Rapid pre-heating

Energy saving option – Ecologic

- Metal side supports
- 5 cooking levels
- Oven GROSS capacity: 79 litres
- Oven NET capacity: 70 litres
- Conventional: 1.05 kWh
- Forced air convection: 0.85 kWh

Nominal power: 3.0kW

- 13 Amp power supply required

STANDARD ACCESSORIES:

- Extra deep tray (40mm deep)
- Chrome shelf
- Grill mesh

NB: This model supersedes the SCP109SG8

Functions



Versions

- **SFP109S** - 60cm "Linea" Pyrolytic Multifunction oven, Silver Glass
- **SFP109N** - 60cm "Linea" Pyrolytic Multifunction oven, Black
- **SFP109B** - 60cm "Linea" Pyrolytic Multifunction oven, White





Main oven



Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



Circulaire:

The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.



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.



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.



ECO:

The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



Pyrolytic:

P Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.

ECO Pyrolytic:

ECO P The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

