AFE6-SE: Ascot 60cm

Combi-Steam Enamelled Built-In Oven





















Standard Colours: anthracite & white



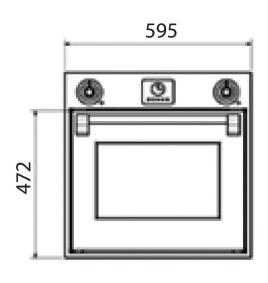
Features and Benefits:

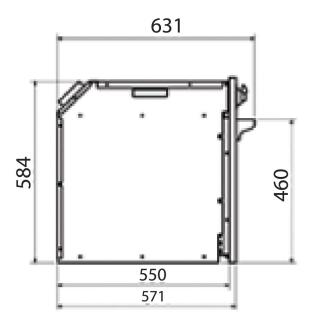
Warranty	3 Years
Combi-Steam Cooking	High performance, healthy cooking, time and energy saving; Steel's Combi-Steam cooking doesn't alternate from steam to heat but rather a continuation of both at all times, giving you a the ultimate roasting results (crunchy on the outside and moist on the inside) with all the vitamins and minerals retained in your food as opposed to dried out.
Multi-Functions	Top and bottom element, static steam, top element, steam with fan assist, fan forced, grill with fan, grill (no fan), defrost, rapid heat, light only
Steam Generator	Located at the base of the oven - allows for efficient and professional cooking in a 100% humidity controlled oven
Telescopic Rails	Ensures you can move trays easily in and out of the oven.
Minute Minder	Allows you to set a timer as well as a finish time for your cooking
Easy-clean steam-safe enamel	The new high grade flexible enamel is designed to withstand exposure to steam over long periods of time, making the Steel oven strong, durable and easy to clean.
Glass Door	6mm thick triple glazed commercial grade glass oven door keeping the door cool to touch
MADE IN ITALY	Units are designed specifically for the Australian market and constructed in Italy by boutique specialist manufacturer

AFE6-SE: Ascot 60cm

Combi-Steam Enamelled Built-In Oven







Model	AFE6-SE
Combi-Steam Functionality	YES
Control Panel	Stainless Steel with metal knobs
Total Amps	13 AMPS
Main Oven	81 Litre Gross (70 Litre Net)
Internal Dimensions	(W) 470mm x (D) 430mm x (H) 350mm
Product Dimensions	(W) 595mm x (D) 571mm x (H) 595mm
Cut Out Product Dimensions	(W) 560mm x (H) 595mm

WARNING: Technical specifications and product sizes can be varied by the manufacturer, without notice. Cut outs for appliances should only be physical product measurements. The above information is indicative only.