







BUILT-IN OVEN






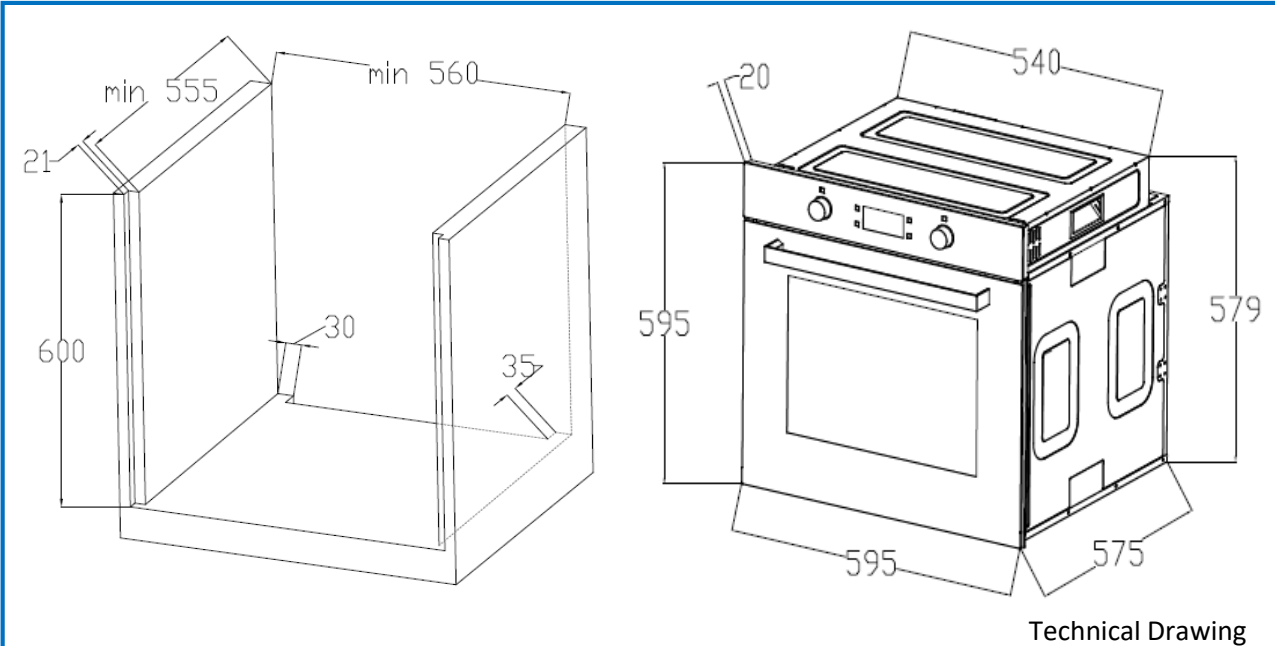
Model: VO 7182G

Descriptions:

- > Black tempered Glass Door
- > 9 Programs
- > Digital Control System
- > Pyrolytic Self-Cleaning
- > 5 Shelf Positions
- > Fan Ventilation System
- > Audible Minute Minder
- > Quadruple-Glazed Removable Door
- > Electronic Child Lock
- > Net Oven Capacity: 71 Litres
- > Energy Rating: A
- > Stepless Temperature Control Range: 50 – 250 degrees (Celsius)
- > 13 Amp Plug
- > Total Power: 2.8kw
- > Overall Dimension (mm): W-595 x D-575 x H-595
- > Cut-Out Dimension (mm): W-560(min) x D-555(min) x H579

	Icons	Function description
Function 1		Defrost mode: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.
Function 2		Conventional oven (top outer and lower element)mode: This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.
Function 3		Conventional grill mode: This method of cooking is a conventional cooking method, the oven heat from top element to lower element, and the fan helps to circulate the heat to achieve an even baking result. This function is suitable for roasting and baking on one shelf only.
Function 4		Half grill mode: This method of cooking utilizes the inner part only of the top element, which directs heat downwards onto the food. This function is suitable for grilling small portions of bacon, toast and meat etc.
Function 5		Full grill mode: This method of cooking utilizes the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.
Function 6		Fan heating and grill mode: This mode by using top heat element and fan together, to let the inner heating circulate quickly. It is suitable for needing bake food quickly and locking the inner moisture of food, such as beefsteak, hamburger, and some vegetables.

Function 7		Fan and bottom element mode: This method of cooking utilizes the bottom element in conjunction with the fan, which helps to circulate the heat quickly. This function is suitable for food needing to heat bottom ,for example pizza etc.
Function 8		Energy saving grilling mode: This method of cooking uses the top inner ring and the bottom heating element to control the temperature, making the grilling more energy saving, mainly suitable for large food, oven temperature rises slowly, the heat fully penetrates and the excess heat consumption is reduced.
Function 9		Self-cleaning mode(the display will show "Pyrolytic"): 1. Before use of the self-cleaning function, all the accessories such as the wire rack, oven pan and side shelves must be taken out of the oven, otherwise the high temperature will damage the fittings. 2. When the temperature of the cavity reaches the high temperature of carbonization, the grease and food residue will be carbonized for easy cleaning.
Note: A. The exhaust motor works at low speed under the Function1 - Function 7 state and ECO function, and the exhaust motor stops working when the cavity temperature is lower than 100℃ in the standby state. B. Under any function, if the cavity temperature is higher than 300℃, the exhaust motor will work at high speed.		



Technical Drawing

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