



BUILD-IN OVEN

P R O D U C T C A T A L O G U E



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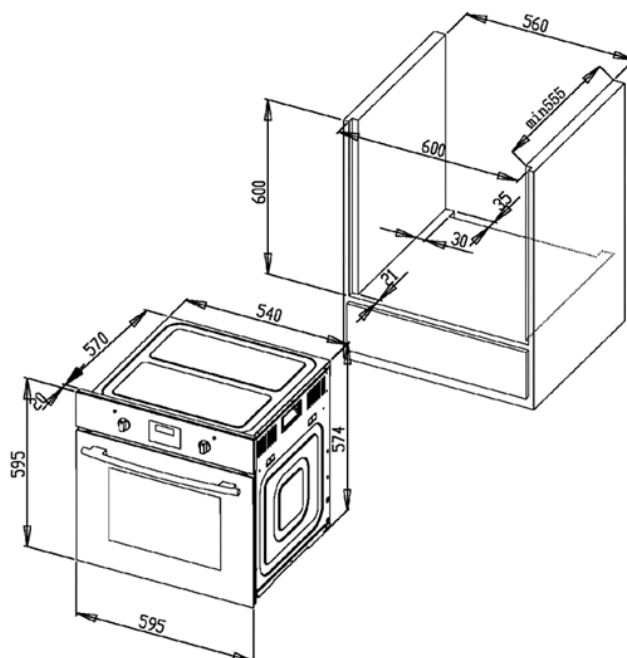




VALENTI

Build- In Oven VO6551G

6 Programs/ ECO Functions



- Double Tempered Glass Door
- 65 Liters Capacity
- 5 Shelf Positions
- Energy Rating: A
- 120 Min Auto cut off timer
- Cavity Cooling Fan
- 1 Rack & 1 Tray
- Temperature Range:
50° – 250° degrees (Celsius)
- 13 Amp Plug
- Total Power: 2.3kW

Overall Dimension:
W 595 x D 575 x H 595 (mm)

Cut-Out Dimension:
W 560 x D 570 x H 580 (mm)

	Icons	Function Description
Function 1		DEFROST: 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.
Function 2		CONVENTIONAL OVEN (Top & Bottom Element): 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		BOTTOM ELEMENT: This method of cooking uses the lower element to direct heat upward to the food. For slow-cooking recipes or for warming up meals.
Function 4		INTENSIVE BAKE: 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.
Function 5		FAN GRILL: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.
Function 6		ENERGY SAVING GRILLING: This method of cooking uses the top outer 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.

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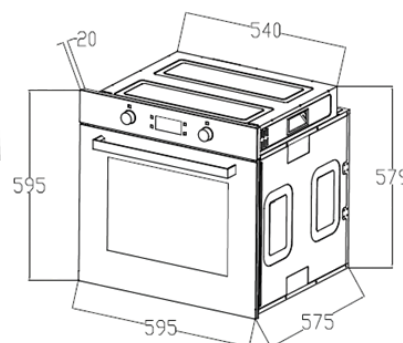
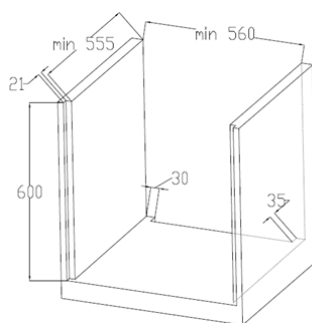
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VALENTI



Build- In Oven VO7182G 9 Programs/ Pyrolytic Self-Cleaning



- Quadruple-Glazed Removable Door
- 71 Liters Capacity
- 5 Shelf Positions
- Fan Ventilation System
- Audible Minute Minder
- Electronic Child Lock
- Stepless Temperature Control Range: 50° – 250° degrees (Celsius)
- 13 Amp Plug
- Total Power: 2.8kw

Overall Dimension:
W-595 x D-575 x H-595 (mm)

Cut-Out Dimension:
W-560(min) x D-555(min) x H579

	Icons	Function Description
Function 1		DEFROST: 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 & Lower Element): 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: 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: 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: 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 & GRILL: This method of cooking 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 & BOTTOM ELEMENT: 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: 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
Function 9		SELF- CLEANING (The display will show "PYA ") : 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.