



Rare. Medium. Well done. At your command.

Introducing your new sous chef. Your new tool in the search for the juiciest rack of lamb, the most tender fillet of salmon. Use the Food Sensor to set the oven to how you want your dish cooked - rare, medium, well done. Without even opening the oven door, everything from tender joints of meat to molten chocolate fondants are

Product Benefits & Features



Perfect results with the Food Sensor

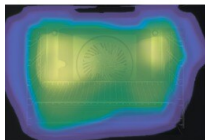
Thanks to the Food Sensor of this oven you can measure the core temperature from the center of your dish during the cooking process. So you get the perfect results everytime.

- Built-in oven
- Multifunctional oven with ring heating element
- Oven energy class: A
- Oven cooking functions: Bottom heat, Conventional/Traditional cooking, Defrost, Fan cooking, Fast grilling, Grilling, Meat, Moist fan baking, Pizza Italy, True fan cooking
- Anti fingerprint stainless steel
- Oven cavity with 2 baking levels
- Meat Probe
- Electronic oven functions overview: Accoustic signal, Duration, End, Food sensor automatic switch off, Minute minder, Time
- Extra large cavity size with 77l net volume
- High gloss enamel oven lining, easy to clean
- ISOFRONT® cool oven door
- Easy to clean door
- Cooling fan
- Trays supplied with the oven: 1 Cake tray grey enamel, 1 Dripping pan grey enamel, 1 Pizza stone
- Grids supplied with the oven: 1 Grill pan grid chromed wirework
- Electric cable length: 1.8 m



Perfectly bake even the largest batches

Less isn't always more, especially when it comes to delicious baked goodies. The XL Baking Tray is 20% larger than standard-sized baking trays, enabling you to turn out larger batches of sweet treats, with the satisfaction that every single one has been perfectly baked.



The oven that stays cool to the touch

Thanks to its Safe to the touch Top door, the outside of this oven door stays relatively cool to the touch, for a safe interaction under all circumstances.

A clear view on cooking

We have carefully placed the lights inside this oven to ensure that you will have a clear view of your dish when cooking.

An at-a-glance overview of the status of your dish

The timer display provides an at-a-glance overview of the status of your dish. Its clear screen enables you to set an alarm, check directly on the time remaining before your dish is ready and to adjust the timer with accuracy and precision.

Product Specification

Product Installation	Built_In	Feature Electronics	Accoustic signal, Duration, End, Food sensor automatic switch off, Minute minder, Time
Product Typology	BI_Oven_Electric	Cooking function top oven	Bottom, Fan, Grill, Grill + (top + ring in serial connection) + fan, Grill + bottom, Grill + bottom + fan, Grill + top, Ring + fan, Top + bottom, Top + bottom + fan
Product Classification	Statement	Height total	480
Type	Single	Width mm	890
Installation	BI	Depth mm	559
Size	90x50	Built in depth mm	550
Oven Energy	Electrical	Built in height mm	475
Cooking	Multifunction	Built in width mm	860
Cleaning top oven	Grey Enamel	Frequency	50-60
Cleaning bottom oven	No	Voltage	220-240
Nø of cavities	1	Cord length external	1.8
Design family	Mastery Range	Type of plug	Schuko
Main colour	Stainless steel with antifingerprint	Total electricity loading (W)	2853
Control Panel material	Glass With Decor Trim	Max power grill - Top Oven	2750
Type of doors	1 Horizontal stripe, 3 Glasses	Bottom element power - Top Oven	1055
Type of handle	Metal, Towel Rail	Top element power - Top Oven	1050
Door hinges	Drop Down Removable	Grill element power - Top Oven	1700
Drawer	No	Ring element power - Top Oven	2400
Control lamps	Power on, Thermostat Indicator	Stand-by power Electrical - Top Oven	0.59
Hob control	No		
Thermostat	Top		
Type of timer min.	Digital		
Electronic Oven Control	UMPD High		

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