





FEATURES & BENEFITS



SMART CLEAN

The action of the steam released during this special lowtemperature cleaning cycle allows dirt and food residues to be removed with ease. Pour 200ml of drinking water on the bottom of the oven and use the function for 35 minutes at 90° c. Activate the function when the oven is cold and let it cool down for 15 minutes once the cycle ends.



TURBO GRILL

Fan grilling technology that cooks quickly and more evenly with a boost of hot air surrounding the grill zone. This feature has been designed to create a spit roast effect, so even thicker pieces of meat are crisp on the outside and tender on the inside.



FAN FORCED AIR COOKING SYSTEM

A quick and easy cooking method that doesn't require pre-heating. The fan distributes hot air evenly to all parts of the oven and even allows you to cook different foods simultaneously without mixing taste or smell.



FAN ASSIST CONVECTION BAKE

Facilitates the rising of doughs and batters by employing fan assisted heat from both top and bottom elements for perfectly baked goods.



WARRANTY

Guarantees peace of mind and value for money knowing that any product fault or defect is covered by full replacement parts and/or a service call to ensure the product works as described.

TECHNICAL SPECIFICATIONS

	Chaimlean Charl
MAIN COLOUR FINISH	Stainless Steel
PRODUCT DIMENSIONS	W 595mm x H 595mm x D 564mm
PACKAGE DIMENSIONS	W 640mm x H 670mm x D 650mm
CAPACITY	71L
DISPLAY	Mechanical
COOKING LEVELS	5
FUNCTIONS (8)	Conventional Convection Bake Grill Turbo Grill Defrosting Lower Heating Forced Air Bread
THERMOSTAT	Mechanical
INSTALLATION	Built-In
CLEANING	Hydrolytic/ Smart Clean Tilt Down Grill
ACCESSORIES	Wire Shelf Baking Tray
POWER	220-240v 50-60Hz
NET WEIGHT	28.4kg
WARRANTY	5 Year Warranty