-FUJIOH-

OVEN FV-EL61/63GL



OVEN LIMITED WARRANTY* YEAR

Intelligent. Easy-Care. Secure.

Designed with intelligent, user-friendly features and three multifunctional accessories, this range of ovens enable you to serve variety of cuisine from your cozy kitchen. The enamel lining surfaces prevent grease and dirt accumulation, making it easier to clean and maintain.

With additional safety functions such as tripled-layered glass and child safety lock, food preparation for you and your children is effortless and safe.

ADVANCED FUNCTIONS

01/ Quick & Easy[#]



Five food preparation programs for easy access to 30 different menus

Available only in FV-EL63

02/ Telescopic Rails[#]



Two sets of fully extendable telescopic rails keep gliding of accessory secured and safe

03/ Enamel Coated Cavity



Seamless enamel coated, extra large cavity ease cleaning and maintenance

"Warranty Terms and Conditions apply Product images are for illustrative purposes and may differ from the actual product.

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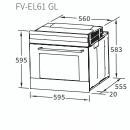
COLORS

INSTALLATIONS

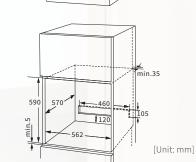












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ACCESSORIES





Enamel Baking Tray

Deep Enamel Baking Tray

SPECIFICATIONS

Model Name	FV-EL61 GL	FV-EL63 GL
Туре	Built-in Electric Oven	
Gross Dimensions [mm]	W595 x D575 x H595	W595 x D566 x H596
Cut-out Dimensions [mm]	W562 x D570 x H590	
Weight[kg]	31.5	
Voltage[V/Hz]	220-240	
Rated Power Consumption	3000	2900
Temperature Range	50-250°C	30-250°C
No. of Layers of Glass Door	3	
Display	LED	Color Display
Switch	2 Knobs + Touch Control	Touch Control
Cavity	Enamel Coating	
No. of Rack Position	5	
Function	8	17
Cavity Capacity [L]	70	72
Timer	Yes	
Child Safety Lock	Yes	
Accessories	Wire Rack Enamel Baking Tray Deep Enamel Baking Tray	Wire Rack Enamel Baking Tray Deep Enamel Baking Tray Meat Probe

FUNCTIONS

FV-EL61 GL DEFROST For gently defrosting frozen food. \$3 воттом For keeping food warm. For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. CONVENTIONAL + FAN For browning dishes lightly on the outside while keeping the moist in the inside. Suitable for grilling and roasting big pieces of meat. R RADIANT HEAT

For grilling small amounts of food and for browning food.

DOUBLE GRILL For grilling flat items and for browning food.

DOUBLE GRILL + FAN For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.

ECO For energy saving. * E

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### **FV-EL63 GL**

DEFROST For gently defrosting frozen food.

> воттом For adding extra browning to the bases of pizzas, pies, and pastries. Heating comes from the bottom heater.

CONVENTIONAL For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings CONVENTIONAL + FAN

For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.

RADIANT HEAT For grilling small amounts of food and for browning food.

DOUBLE GRILL or grilling flat items and for browning food.

DOUBLE GRILL + FAN For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.

ECO For energy saving.

CONVECTION For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.

P1774

PIZZA For pizza and dishes which need a lot of heat from underneath. Heat comes from the bottom heater and the ring heater.

SLOW COOKING For cooking tender and juicy meat. Heat comes from top and bottom at low temperature.

DRYING For drying small slices of fruits, vegetables and thin herbs.

KEEP WARM For keeping the cooked food warm.

PLATE WARM For warming the plate.

**DOUGH PROVING** For proving yeast, dough and sourdough and culturing yogurt.

SABBATH MODE With the Sabbath mode, you can set the cooking process for 72 hours, to keep food warm without switching on and off the oven. S MEAT PROBE

cking meat like steak and chicken.

GIF

Telescopic Rail (2 sets)