

SCU45MCS1

linea

60CM (Approx. 24") Built-in Speed Oven
with 1000W Microwave, Supersilver Glass

EAN13: 8017709219758

Linea Design

- 10 cooking modes
- Supersilver glass finish
- Ergonomic control knobs
- Stainless steel cavity
- Digital LED display
- Time-setting options: Start & Stop
- End-of-cooking acoustic alarm
- Automatic oven/microwave switch-off when door is open
- True European convection cooking (can also be combined with microwave)
- 12 5/8" size glass turntable
- Adjustable temperature: 122–428°F
- Cooling fan
- Defrost programmed by weight or by time
- Microwave pizza cooking function
- Child-safe control lock
- Microwave screen protection
- 1x 20W halogen light (illuminates when door is opened)

Oven capacity: 1.34 cu. ft.

Microwave power: 1,850W

Microwave effective power: 1,000W

Voltage rating: 220v – 60Hz

Connected load (nominal power): 3.40kW

Amps 240V: 16Amps

Accessories Included:

- 1 large grid
- 1 glass tray
- 1 special crisp plate

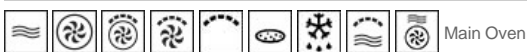
OPTIONS:

Please note that this oven may be installed in a wall cabinet that is a minimum of 22" wide.

A trim kit for an installation in a wider cabinet above a 30" oven is available (product code KIT4570S).



Functions



Options

- **CTU15S** - Food and Dish Warming Drawer

**SMEG U.S.A. INC.
A&D BUILDING
150 EAST 58th STREET, 7th FLOOR
NEW YORK, NY, 10155
Tel. +1 212 265 5378
Fax +1 212 265 5945**



Main Oven



Microwave:

Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.



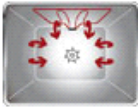
European convection:

Hot air fan cooking that provides quick, multi layered cooking with excellent browning results. Due to the effective circulation of hot air, there is no flavour transfer between foods. Delicate and strongly fragranced foods can be cooked at the same time.



Broil + European Convection:

Broil + European Convection



Convection broil:

The fan reduces the fierce heat from the broiler, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast.



Broiler:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.



Defrost:

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.



Microwave + broil element:

To achieve a combined cooking with broil that cooks the outside whilst assuring an internal cooking thanks to the microwave function.



Fun + circulaire + microwave:

To achieve a combined cooking with ventilated heat that cooks in short time thanks to the rotation of the warm air and the microwave.

