



Main Feature	Details
Product Type	Electric Fan-Assisted Oven
Dimensions	90 x 60 cm
Cavity	Side Racks
Installation Type	Built In
Cavity Volume	125 L
Voltage	220/240 V
Frequency	50/60 Hz
Nominal Power	2400 W
Type of Control	Knobs / Timer Touch
Cooking Functions	9
Finish	Black Glass Frontal Finish
Cooling Fan	Yes
Turnspit	Yes
Plug	No
Model	SMO9691EX
Net/Gross Weight	28 / 31 kg
Control Panel	Black Glass
Door	Clear Glass with LOW-E Inner Glass
Handle	Stainless Steel
Knobs	Full Metal
Oven Lamp	Single
Special Features	Turnspit, Tangential Cooling Fan, Digital Programmer
Accessories	One Enamelled Tray (40mm), One Wire Shelf
Packaging Dimensions	662 x 972 x 656 mm
Product Dimensions (H x W x D)	595 x 897 x 532
Required Niche Size (H x W x D)	585-588 x 860-865 x 560
Country of Origin	Italy



# SANMICA

## COOKING FUNCTIONS



### LIGHT

*This function allows you to turn on the oven light. It can also be used to defrost without fan.*



### LOWER + FAN

*Lower heater and turbo fan is simultaneously activated. Heat derived from the lower heat element is distributed evenly and quickly with fan's assistance.*



### STATIC COOKING

*This conventional cooking method involves a gentle heat from the lower and upper elements for long slow cooking. This function is perfect for cakes casseroles and slow roasts.*



### FAN ASSISTED

*"With both the top and bottom elements in use and the fan circulating hot air, this cooking mode is best suited for bread cakes and sponges, where very even temperatures are required even in the corners of the oven. This mode also creates less splatter when roasting."*



### GRILL + TURNSPIT

*The suitable function for gentle grilling or to give brown finishing to pre-cooked dishes.*



### UP + GRILL + TURNSPIT

*The suitable function for fast and deep grilling or to brown and roast meats in general - fillet steaks - grilled fish and also grilled vegetables.*



### UP+GRILL+TURNSPIT+FAN

*This mode utilises the fan combined with the infra-red grill to ensure hot air is circulated evenly around the oven. This is the ideal mode to use when grilling on the top level whilst baking a potato bake on the lower level. For best results the door should be closed during this grilling mode.*



### CIRCULAR COOKING

*The fan is surrounded by a ring heating element that evenly distributes heated air throughout the oven. This mode is perfect for batch baking biscuits or muffins and most general cooking tasks.*



### DEFROST

*This function allows you to fan defrost at an ambient temperature. Unlike defrosting using your microwave this mode does not dry or par-cook food.*