

# ANDI

A WORLD OF EXPERIENCE

## **ELECTRIC BUILT-IN OVENS**

**ASX100MTPC2X**

**ASX70MTPE2X**

**ASX90MTPE2X**

**ASX60DO**

## **USE AND CARE INSTRUCTIONS, INSTALLATION**

# INDEX

<b>OVEN USE GUIDE:</b>	<b>page</b>
SAFETY	3
OVEN CLEANING	3
REMOVING OVEN SHELVES	3
OVEN DOOR	4
REPLACING THE OVEN LIGHT	4
CONTROL PANEL	4
LIGHT INDICATORS	4 - 5
ELECTRONIC PROGRAMMER	5 - 6
OVEN TEMPERATURE THERMOSTAT SWITCH	6
FUNCTION SELECTOR SWITCH	6 - 7
RACK PLACEMENT	7
SELF - CLEANING (ONLY FOR PYROLYTIC OVENS)	7 - 8
WARRANTY	8
SERVICE	9
SPARE PARTS	9
OVEN MODES (HEAT SOURCE AND PATH)	10
USER INSTRUCTION FIGURES	11

## INSTALLATION INSTRUCTION

BUILT-IN OVEN TO CABINET UNIT	12
CHARACTERISTICS OF CABINET UNIT	12
OVEN ELECTRICAL CONNECTION	12
INSTALLATION DIAGRAMS	13 - 15
APPLIANCE TECHNICAL DATA	16

# **USE AND CARE INSTRUCTION**

## **SAFETY**

- The appliance is not intended for use by young children or infirm persons without Supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Use care when opening door. Let hot air or steam escape before removing or replacing food.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not use aluminium foil to line oven bottoms. Installation of these liners may result in a risk of electric shock, fire or damage to enamel surfaces.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual.
- The appliance must always be disconnected from power supply before performing any maintenance and settings.
- The temperature of the door and outer surface may be high when the appliance is operating.
- This appliance is intended for household use only.

## **OVEN CLEANING**

### **CLEANING SAFETY**

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Clean appliance with caution. Use care to avoid steam burns if a wet sponge or clothe is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

**WARNING - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

### **SURFACE CLEANING**

This is easily done using a damp cloth and a non-abrasive detergent, wipe using a soft dry cloth. For stainless steel parts with stubborn soils, use only a sponge with warm soapy water. For Oven cooking cavity cleaning, follow the same procedure mentioned above, but to ease the cleaning you may start cleaning when the cooking cavity is still warm enough to be touched.

**WARNING: Do not use steam cleaners to clean any part of the oven.**

### **REMOVING OVEN SHELVES**

Slide shelf towards you until it reaches the front stops. Tilt shelf up at the front to clear the side shelf supports and lift clear. To put shelf back reverse the above procedure, ensuring the shelf is placed between the two wire side shelf supports.

**OVEN DOOR:** To remove and replace the Oven Door, please follow procedures here below;

**REMOVING OVEN DOOR:**

Fully open the oven door. – Raise the U-clip over the hook on each of the hinges to the “locked” position, see figure 5 and 6. This will prevent the hinge from snapping closed when the door is removed. – Grasp the door by the sides toward the back. – Raise the front of the door several centimetres (there will be some spring resistance to overcome because of the hinge being locked). – When the front of the door is high enough, you will be able to lift the hinges to clear the indents. – Pull the hinges out of the slots in the oven front frame.

**TO REPLACE THE OVEN DOOR:**

Grasp the sides of the door at the centre and insert the ends of the hinges into the slots in the oven front frame as far as they will go, see figure 1 and 2. – With the door open all the way, lower the two locking clips. – Raise the oven door and make sure that it fits evenly with the front sides.

**WARNING.** Never release the U-clip levers when the door is off. Do not close the hinges without the weight of the door, the powerful springs will snap the hinges closed with great force.

**CAUTION:** Do not place excessive weight on or stand on an open oven door. This could break the door or injure the user. Also, do not attempt to open or close door or operate oven until door is properly replaced.

**REPLACING THE OVEN LIGHT**

**WARNING;** To prevent electrical shock and/or personal injury read follow this procedure:

Before replacing the light bulb, be sure the electric power is turned off at the circuit breaker.

Be sure the oven and light bulb are cool. Then remove light cover A by unscrewing it. Figure 3.

Do not touch hot bulb with a damp cloth as this may cause the bulb to break.

Replace light bulb with a 25 W 240 V ~ 50 Hz oven appliance bulb only. Figure 3.

If the light cover is damaged or broken, do not use the oven until a new cover is in place.

Do not operate the oven unless the light cover is securely in position.

**OVEN USE GUIDES      CONTROL PANEL.** Please take a look at figure n° 4.

NOTE: FUNCTIONS and FUNCTION MODE LAYOUT vary depending on model.

- A = Selector knob
- B = ON and OFF Power indicator light
- C = Locked Oven Door (key. only on Pyrolytic oven)
- D = Electronic Programmer
- E = Pyrolytic cycle (only on Pyrolytic oven)
- F = ON and OFF Thermostat indicator light
- G = Thermostat knob control

**IMPORTANT:**

When using the oven for the first time. let it work empty for 30 minutes with thermostat set at 200 °C. if possible leaving the kitchen windows open. When lit for the first time the oven gives off unpleasant smells due to manufacturing residue such as grease. oil or resin.

**ON AND OFF PILOT LIGHT**

Whenever is on it means the oven is electrically powered and functioning. see figure 5.

**TEMPERATURE PILOT LIGHT**

It turns on and off to indicate the elements are turning on and off to maintain the desired oven temperature. see fig. 6.

## **PYROLYTIC CYCLE (AX100MTPC2X only)**

Indicates when Oven self-cleaning cycle is on. see figure 7. Only on Pyrolytic ovens


## **OVEN DOOR BLOCKING SYSTEM (AX100MTPC2X only)**

Indicates when Self-cleaning Door Locking System is on. see figure 8. Only on Pyrolytic ovens.

## **ELECTRONIC PROGRAMMER**

The clock has a maximum setting of day time of 23h 59 Min.. Cooking End Time of 23h 59 Min.. Minute minder of 23h 59 Min.. and Cooking Period Time of 10h.

**Functions:** see figure 9.

Cooking duration **C** . Cooking end time **S** . Time of day. Minute minder **B** . Minus **-** . Plus **+** . Manual selection **C - S** . Automatic programme **A** . Manual mode .

**Displays:** see figure 9a/9b.

4-digit 7-segment display for time of day and switching times. “Dialogue” display to identify condition of timer.

### **Setting:**

Select a function by pressing the function button and set the required time with **+** and **-** buttons.


### **+/- Buttons:**

Pressing the **+** button increases the time set. pressing **-** decreases it. The count-up or countdown speed increases the longer the button is held in the appropriate position.

### **Setting Time of Day:**

Select Time of day function by keeping **C** and **S** buttons pressed together while setting time of day with **+** and **-** buttons. Any programme. which has been set. is cancelled and the outputs switched on.

### **Manual Operation:**

On six buttons Elect. Programmer just press the  button and the Hand symbol will come on. On five buttons Elect. Programmer press **C** and **S** buttons together. The relay contacts will switch on. The “**A**” symbol will be erased. the cookpot symbol **C** will come on. On both cases any programme. which has been set. is cancelled.

### **Semi-Automatic Operation with cooking duration:**

Select **C** function and set required end time with the **+** and **-** buttons. The “**A**” and cookpot **C** symbols appear. The relay output becomes active. If time of day = cooking end time the relay output and the cookpot symbol are switched off. The audible signal sounds and “**A**” blinks.

### **Fully Automatic Operation:**

Select **C** function and set required duration with the **+** and **-** button. The “**A**” symbol appears. The relay is switched on and the cookpot symbol appears. Then select **S** function and the earliest possible end time is displayed. Set the required end time with the **+** and **-** buttons. The relay and the cookpot symbol are switched off. The cookpot symbol appears again when time of day is equal to the calculated start time. At this point you can put the food in the cooking chamber. set desired oven function and cooking temperature. After the automatic programme has ended. the symbol “**A**” blinks. The audible signal is heard and the cookpot symbol and the relay are switched off.

### **Minute Minder:**

Select **B** button and set required time with **+** and **-** button. As the time set elapses the bell symbol is displayed. After the time set has elapsed. the audible signal sounds.

**Audible Signal:**

The audible signal (1 Hz interval) sounds at the end of a minute minder cycle or of a cooking programme for a period of 7 minutes. The signal can be cancelled by pressing any function button. Pressing the **-** button without having previously selected a function the frequency of the signal changes. A selection from 3 possibilities can be made. The selected signal is audible as long as the **-** button is pressed.

**Programme Start and Verification:**

A programme, which has been set, is carried out after setting the time required. The “time-to-turn” can be verified at any time by selecting the appropriate function.

**Setting Error Identification:**

The setting is incorrect if time of day is in between the calculated cooking start and end times. If an error has been made, this will be indicated by the audible signal and by the symbol “**A**” flashing. The faulty setting can be corrected by changing one or both functions.

**Cancelling a Programme:**

A programme can be cancelled by selecting the manual function. After a programme, which has been set comes to an end, it is automatically cancelled.

**OVEN TEMPERATURE THERMOSTAT SWITCH:** Please look at Figure 10.

This control allows you to choose the desired Oven Cooking Temperature, for all function modes. The elements will turn on and off to maintain oven cooking temperature.

**FUNCTION SELECTOR SWITCH:** Please look at Figure 11.

This control allows you to choose the desired function mode. The following illustration gives an overview of what happens in the oven with each mode setting. It also explains which element heats up for each specific mode. The lower and circular elements are concealed under the floor and behind back wall of the oven respectively. The elements will turn on and off to maintain the oven temperature.

NOTE: FUNCTIONS vary depending on model.

**OVEN LIGHT ;**

Use this setting to turn on Oven light, light also remains on in all other modes.

**GRILL ;**

Use this setting for grilling regular sized and smaller cuts of meat, poultry and fish. The inner top element will radiate intense heat to give excellent top browning or searing. Always Grill with the oven door full opened and for a maximum cooking time of 15 minutes.

**UPPER ROAST ;**

Use this setting for top roasting. This intensive heat is best for roasting less tender meats.

**LOWER ROAST ;**

Use this setting for bottom roasting. This intensive heat is best for roasting less tender meats

**CONVENTIONAL BAKE ;**

Use this setting for standard baking and roasting. The bottom and top elements heat up the air.

**CONVECTION ROAST ;**

Use this setting for Baking and Roasting on one rack. The bottom and top elements heat up. For even heating and faster cooking with circulation assisted by the convection fan. The result is a drier, crisper exterior that seals in the interior juices. It is perfect for roasting tender meats in an uncovered low-sided pan.

### **CONVECTION LOWER ROAST ;**

Use this setting for soft Baking and Roasting on one rack only with bottom heating element. Same as Convection Roast.

### **FAN FORCED BAKE ;**

Use this setting for delicate foods and for baking breads and cakes. Use also when baking large quantities of food on more than one oven rack. Even heating and speeding up the circulation of heated air throughout the oven cavity is obtained by the combination of circular convection element and fan.

### **DEFROST ;**

Use this setting to defrost frozen food by speeding up natural air circulation.

### **FAN GRILL ;**

Use this setting to combine the intense heat from the inner top element with the circulation assisted by the convection fan. This air circulation crisps the exterior surface and retains inner moisture in thick cuts of meat. Set selector switch to grilling mode and turn the thermostat knob to maximum temperature. Allow a period of time for preheating the oven cavity before grilling food. Always Grill with oven door full opened and for a maximum cooking time of 15 minutes.

**ATTENTION: during grilling, accessible parts can get very hot. So, children must stay at a safe distance.**

### **RACK PLACEMENT FOR SPECIFIC FOODS:**

- 1) Frozen pies. large roast. turkey. angel food cakes. thick well-done meat cuts; rack position is 1<sup>st</sup> or 2<sup>nd</sup> rack guide from the bottom.
- 2) Bundt cake. most quick breads. yeast breads. casseroles. meats. thick meat cuts; rack position is 2<sup>nd</sup> rack guide from bottom.
- 3) Cookies. biscuits. muffins. cakes. non-frozen pies. thin meat cuts; rack position is 2<sup>nd</sup> and 3<sup>rd</sup> rack guide from bottom.

For grilling food. rack position is 4<sup>th</sup> rack guide from bottom or place food 7.5 cm or more from the grill element.

**CAUTION: During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.**

### **SELF-CLEANING: AUTOMATIC CLEANING (AX100MTPC2X only)**

The AX100MTPC2X is supplied with an automatic self-cleaning system for oven cooking cavity. This self-cleaning system eliminates all cleaning problems such as internal cleaning manual work and the use of detergents.

Left over soil from food cooking on oven cavity walls are burned out by heat with a temperature between 450 °C and 500 °C for a minimum time of 90 minutes. short cycle. Because of oven high temperature during self-cleaning operation. the appliance is manufactured using a special isolation material as well as a more powerful cooling fan in order to preserve internal components and furniture surface conditions.


Oven door is assembled with three tempered glasses. of which internal and middle glasses are Heat Reflecting type of glass. Forced fresh air is ducted through the door between external and internal glasses to cool down door external surface temperature.


Oven door automatically locks during self-cleaning cycle because of the high temperature. to prevent burns caused by accidental door opening. Also. electrical power to appliance is automatically cut-off in case of oven malfunction for safety. Self-cleaning operation produces fumes and bad odours. but are eliminated through a catalysed unit within the appliance. After self-cleaning soil may leave a light grey. powder ash which can be removed with a damp sponge at the end of the cycle and with a cool oven.


Before activating the automatic self-cleaning system. consider the following precautions:

- Oven cooking cavity must be empty of any accessory such as tray and racks.
- Heavy soil excess spillage must be removed before cleaning
- .- Check for oven door lock
- Make sure thermostat knob is in the “zero” position.
- In case there is a cooktop above the oven. all gas burners must be off during self-cleaning operation.

On first self-cleaning operation. bad odours are possible caused by burning tool lubricants. This problem will disappear gradually after a few self-cleaning cycles.

**SELF-CLEANING CYCLE (AX100MTPC2X only):** Position selector switch knob on self-cleaning  symbol. Self-cleaning cycle starts automatically with a minimum period of 90 minutes. In case of increasing self-cleaning cycle time because of heavy soil, press push button with **C** symbol together with push button with **+** symbol; on electronic programmer. The maximum self-cleaning cycle time that can be selected is 120 minutes.

**CAUTION:** The appliance is manufactured with a safety device that locks the oven door when inside temperature reaches 300 °C; once the safety device locks the door an indicator light with symbol  will go on. The oven door will be unlocked once inside temperature has decreased under 300 °C at the end of self-cleaning cycle.

Door lock indicator light  will go off as soon as the safety device unlocks oven door. At the end of self-cleaning cycle, cooling fan will keep on working till oven will cool down even though knob is placed in the “zero”.

**WARNING:** During self-cleaning cycle, access oven components and surface may become very hot; therefore, keep children at a safe distance. At the end of self-cleaning cycle and when the oven has cooled down completely, wipe the inside with a damp cloth to remove left over powder.

### **Andi-Co Australia Pty Ltd Warranty for Household Appliances 3-Year Warranty Guarantee**

- 1) Andi-Co Australia Pty Ltd guarantees the equipment against defective material or faulty manufacture when used for domestic purposes for a period of THREE (3) years from the date of purchase by the original Purchaser. THREE year warranty is valid on condition that dishwashers, washing machines and dryers are installed by an authorised tradesperson or in full accordance with the manufacturers installation instructions and in a tradesman-like manner, OTHERWISE guarantee shall be void. Cooking appliances must be installed by a qualified electrician. Failure to produce documentary proof of approved installation will negate the THREE year warranty.
- 2) Where the appliance, the subject of a warranty claim or repair, is used or installed more than FIFTY (50) kilometres from the nearest Andi Service Division or Authorised Service Agent, the cost of delivery to the nearest Service Division or travel costs for a technician or Authorised Service Agent shall be for the account of the Purchaser. Where a built-in appliance is located or installed outside the Andi Service Area or Andi Authorised Service Agent's normal service area, additional travel and labour costs shall be for the account of the Purchaser.
- 3) Risk in regard to appliances to be repaired shall at all times remain with the Purchaser.
- 4) This guarantee is given on condition that the appliance to which it applies is used for the purpose and in the manner intended by its construction and for no other purpose whatsoever.
- 5) Andi-Co Australia Pty Ltd shall not be responsible for damage of any kind resulting from electricity installation, improper use of controls or failure to use the appliance in accordance with the operating instructions and from general misuse or abuse.
- 6) Any attempt by an unauthorised person to repair or tamper with the equipment shall render this guarantee null and void.
- 7) This guarantee does not apply to light bulbs, fuses, loose glass and plastic parts, glass oven doors, enamelled surfaces or to items where length of life depends on the extent of use and care given.
- 8) This guarantee is given on condition that the Purchaser takes all reasonable precautions in preserving the equipment and ensures that the same is kept and maintained in good working order and condition.
- 9) Andi-Co Australia Pty Ltd shall not under any circumstances be responsible in terms of this guarantee for the replacement or repair of any part of the equipment which may have been damaged in transit.
- 10) This guarantee shall be available only to the original Purchaser of Andi-Co Australia Pty Ltd household appliances from an Authorised Andi Agent in and where the appliance has been retained for use in Australia.
- 11) Failure to produce documentary proof of the date of original acquisition by the original Purchaser will result in a charge being levied for work done, labour and parts supplied. Likewise a charge will be made for any calls following warranty claim where no fault is found with the appliance.
- 12) Andi-Co Australia Pty Ltd's liability under this guarantee is limited to the replacement and/or repair of the defective parts within the guarantee period and does not extend to installation or removal of the appliance and the acceptance of liability by Andi-Co Australia Pty Ltd contained herein is to the exclusion of any other remedy whatsoever and howsoever arising in respect of any equipment to which it applies.

*Andi-Co Australia Pty Ltd reserves the right to change the specification of products, parts and material without notification.*

## **SERVICE**

Do not repair or replace any part of the appliance unless specifically recommended in the manual.

In case of appliance failure, you must contact the authorised service centre.

Repairs and service to electrical or gas appliances must be carried out by competent and suitably qualified personnel.

Appliance must be disconnected from supply before attempting any repairs.

The appliance shall be tested to relevant standards to ensure it is safe before restoring supply

## **SPARE PARTS.**

Only authorised parts may be used in performing service on the appliance. Do not repair or replace any part of the appliance unless specifically recommended in the manual.

To request a product spare part, you must indicate the following product information:

- 1) Appliance or product model and serial production number which are indicated on product data label, placed on the front-bottom of oven cooking cavity.
- 2) Spare part description.

**ANDI-CO**  
**AUSTRALIA PTY LTD**  
ABN 68 005 899 365  
**For Service Phone: 1300 650 020** (in Australia)  
**Spare Parts Tel: (03) 9569 7744**  
[www.andico.com.au](http://www.andico.com.au)

### **This product conforms to EU Directive 2002/96/EEC.**

The Wheelie bin with an X symbol printed on the product means the product, at the end of working lifecycle, being to be treated separately from other domestic wastes. It must be handed over to a special waste treatment centre suitable for electric and / or electronic appliances.



The user is responsible to hand over the used product, at the end of its lifecycle, to a suitable waste collection centre.

For more detailed information on Special Waste Treatment, please contact your local waste treatment centre.

**THE MANUFACTURER DECLINES ANY LEGAL AND WARRANTY RESPONSIBILITY FOR NOT FOLLOWING INSTALLATION AND WIRING INSTRUCTION IN ACCORDANCE WITH ELECTRICAL STANDARDS AS WELL AS APPLIANCE USER MISUSE.**

This appliance complies with the requirements of the EEC directives 87/308; 73/23; 93/68 and 89/336.

# OVEN FUNCTION MODES

NOTE: FUNCTIONS and FUNCTION MODE LAYOUT vary depending on model

		<b>LIGHT</b>			<b>FAN GRILL</b>
		<b>CONVENTIONAL BAKE</b>			<b>CONVECTION</b>
		<b>LOWER ROAST</b>			<b>FAN FORCED BAKE</b>
		<b>UPPER ROAST</b>			<b>DEFROST</b>
		<b>GRILL</b>			<b>PYRO CLEAN</b>
		<b>CONVECTION LOWER ROAST</b>			

# FIGURES

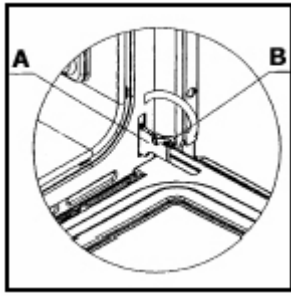


Fig. 1

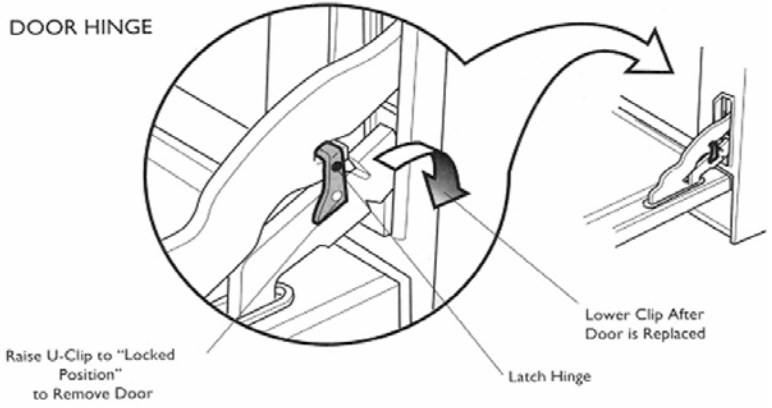


Fig. 2

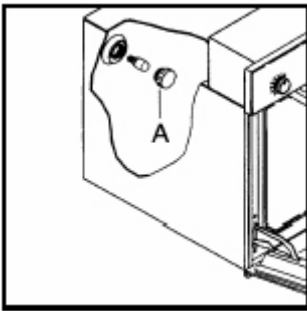


Fig. 3

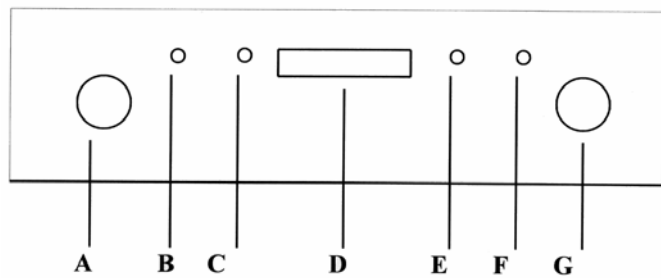


Fig. 4



Fig. 5



Fig. 6



Fig. 7



Fig. 8



Fig 9

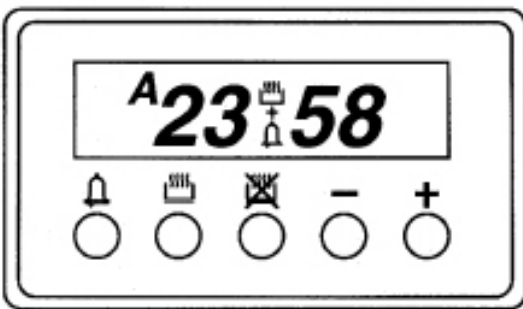


Fig. 9A

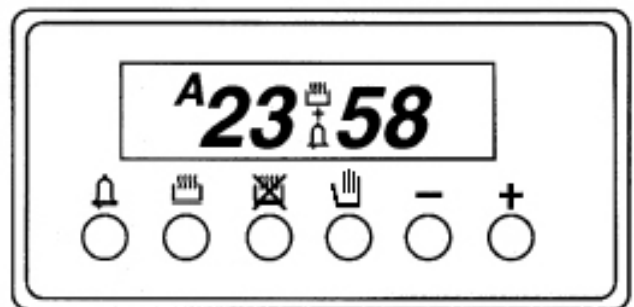


Fig. 9B

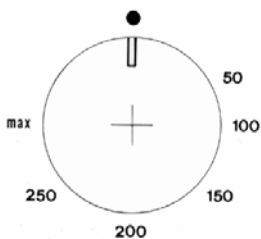


Fig. 10

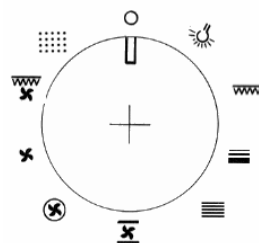


Fig. 11

# **INSTALLATION INSTRUCTIONS**

**ATTENTION: FOR CORRECT INSTALLATION AND USE, YOU MUST REFER TO YOUR OVEN MODEL TECHNICAL DATA. PLEASE, CHECK APPLIANCE RATING PLATE FOR OVEN MODEL NUMBER.**

## **BUILT-IN OVEN TO CABINET UNIT:**

The oven may be built-in either in a column or under countertop (excluding ASX60DO) of a suitable cabinet unit. Cut-out opening dimensions to be performed on cabinets are indicated in fig. 1. Make sure cabinet unit in which the oven is to be fitted is sufficiently sturdy to take the weight of the appliance, approx. 70 kg. for ASX60DO and 45 kg. for all other models.

Please follow respective oven model cut-out dimensions: Fig. 12A for AX100MTPC2X , Fig. 12B for ASX90MTPE2X , Fig. 12C for ASX90MTPE2X , Fig. 12D for ASX60DO. On the bottom of the unit and/or on the shelf supporting the oven, remember to do the cut-out section at the back, to allow fresh air passage for appliance cooling.

Ensure that the oven is firmly fixed into provided cut-out. Use screws "A" , Fig. 13, to secure oven.

**CHARACTERISTICS OF CABINET UNIT:** Cabinet Unit technical requirements as follow;

- The unit and its components must be able to resist a temperature of 150°C without becoming unglued or warped.
- The unit must allow free passage of the electrical connection.

## **OVEN ELECTRICAL CONNECTION**

IMPORTANT.

- This appliance must be connected to power supply only by a skilled authorised personal.
- Electrical connection must comply with requested local product electrical standard requirements.
- Verify Product Label for correct electrical power voltage and frequency input.
- AX100MTPC2X, ASX90MTPE2X and ASX90MTPE2X. must be powered by a single-phase 240 V ~ 50 Hz electrical connection Fig. 14 and Fig. 15.
- For ASX60DO please follow connection shown in Fig. 16A single phase or Fig. 16B two phase.
- The fixed wiring supplying this equipment shall have a switch installed that has an air gap contact separation in all active (phase) conductors, in accordance with the wiring rules

WARNING: If fitted, only flexible cord and a socket outlet of appropriate current rating should be used.

ATTENTION: Use only electrical flexible cord with three-prong assembly, type H05RR-FH 3 x 1.5.

For mod. FI TWIN use only electrical flexible cord with three-prong assembly, type H05RR-FH 3 x 2.5.

**EARTH OR GROUND CONNECTION IS MANDATORY.**

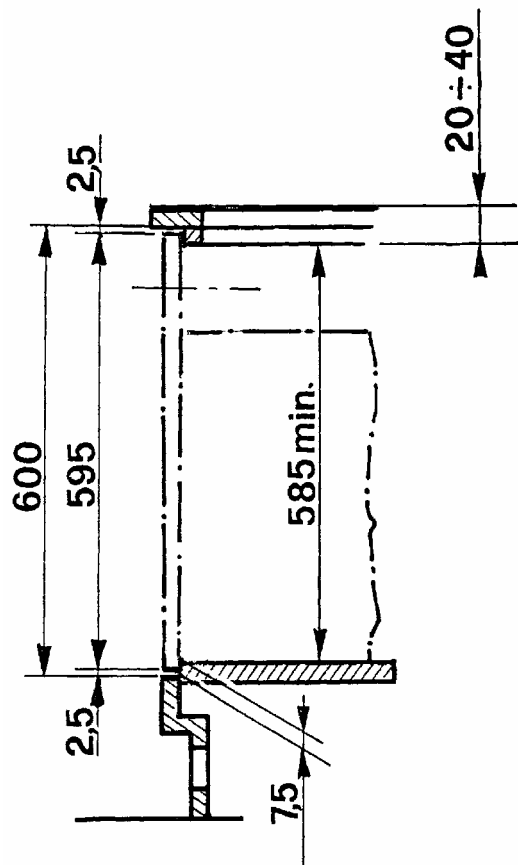
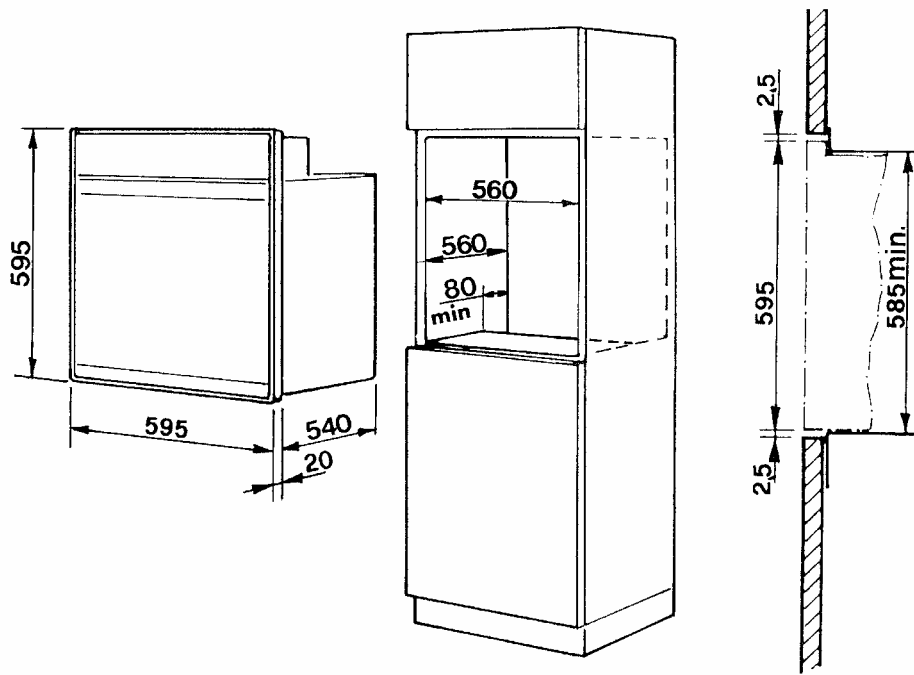


Fig. 12A for AX100MTPC2X BUILT-IN OVEN

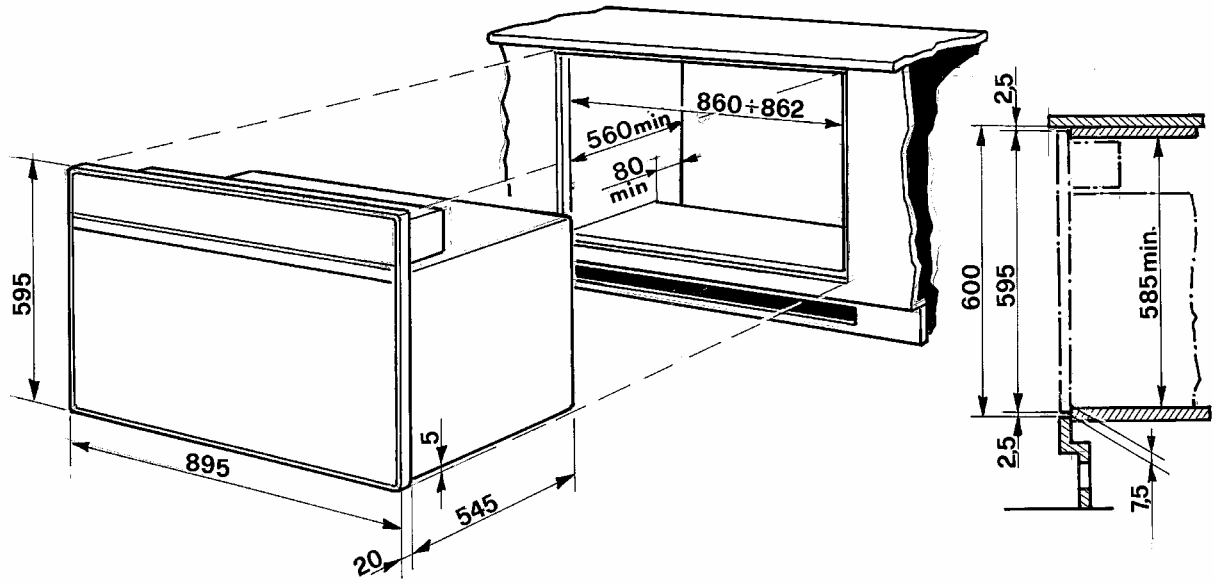


Fig. 12B for ASX90MTPE2X BUILT-IN OVEN

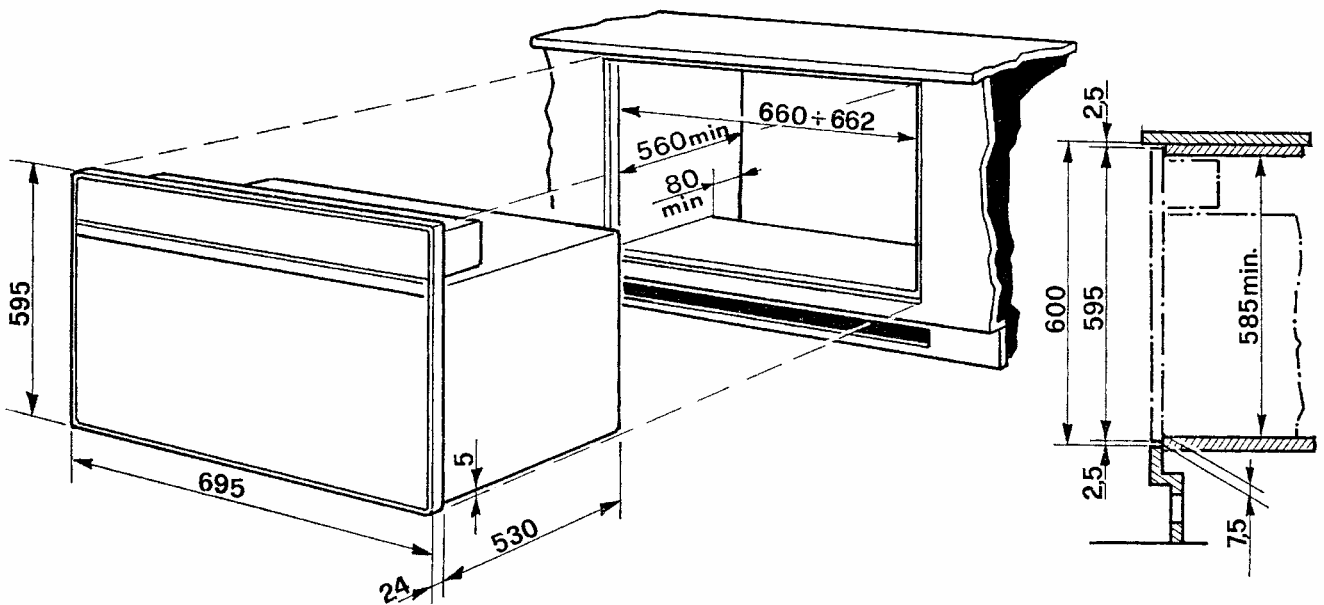


Fig. 12C for ASX70MTPE2X BUILT-IN OVEN

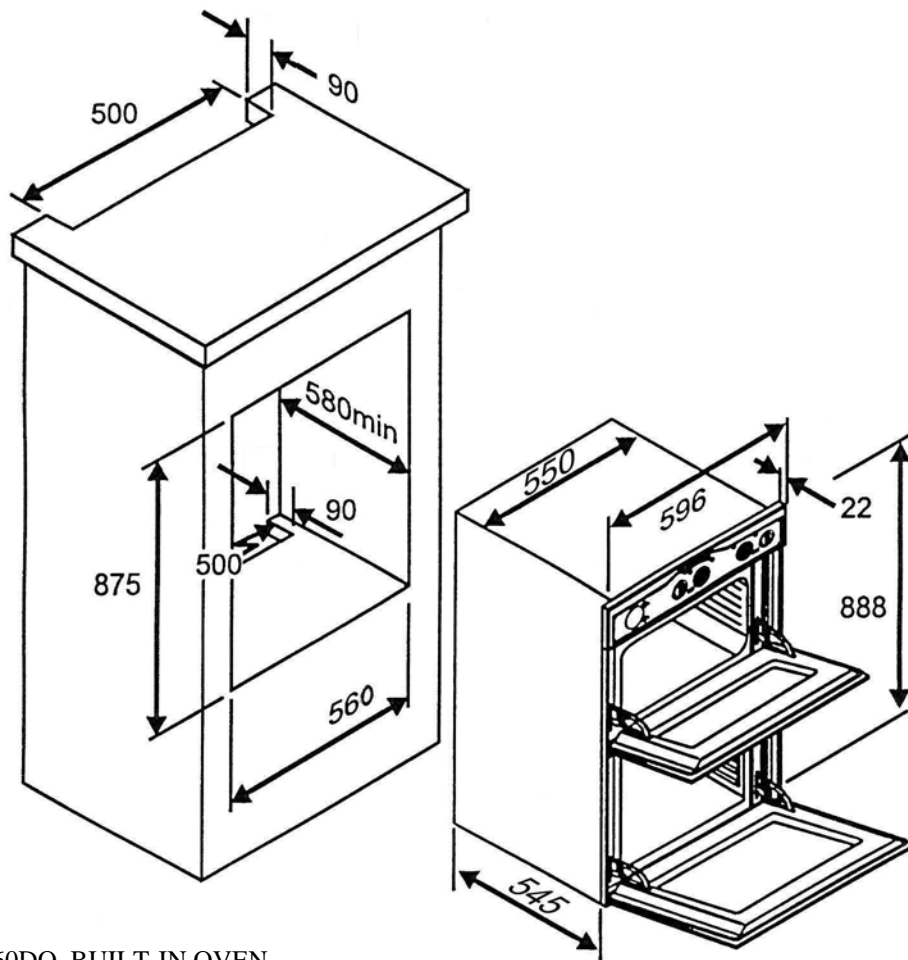


Fig. 12D for ASX60DO BUILT-IN OVEN

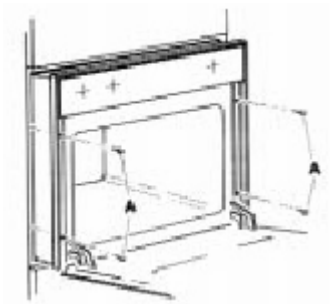


Fig. 13

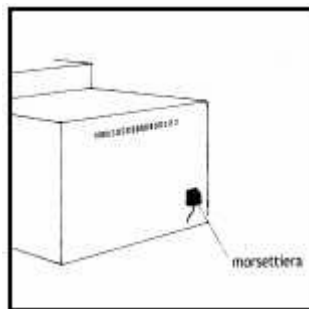


Fig. 14

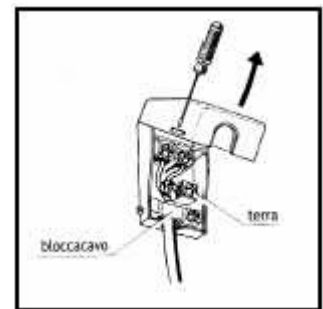


Fig. 15

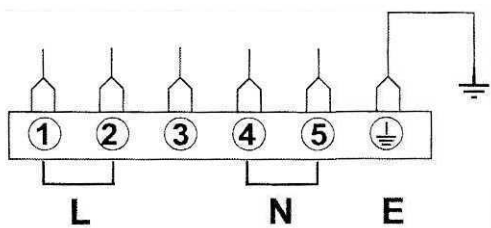


Fig. 16A ASX60DO - Single phase Connection

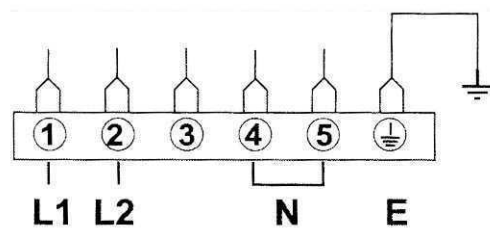


Fig. 16B ASX60DO - 2 phase Connection

## TECHNICAL DATA

<b>ELECTRICAL TECHNICAL DATA BY OVEN MODEL:</b>						
					<b>ASX60DO</b>	
Voltage 240 V ~ 50 Hz		<b>ASX100MTPC2X</b>	<b>ASX70MTPE2X</b>	<b>ASX90MTPE2X</b>	<b>Upper</b>	<b>Lower</b>
Total Power:	kW	2.6	2.3	2.8	5.4	
Total Pyrolytic Power:	kW	2.6				
Top Heating Element:	kW	1.05	0.8	0.8		0.8
Grill Heating Element:	kW	2.0	1.8	1.8	2.6	2.6
Bottom Heating Element:	kW	1.2	1.5	1.5		1.2
Centre Heating Element:	kW	2.2	2.3	2.5	1.5	2.2
Oven Light:	W	25	25	25 x 2	25	25
Oven Fan:	W	25	25	25	25	25
Cooling Fan:	W	32	25	25	25	25
<b>Useful Cooking Cavity Dimensions</b>						
Height	mm	315	330	305	190	315
Width	mm	420	545	705	440	420
Depth	mm	410	370	420	370	410
Useful Volume	dm <sup>3</sup>	56	67	97	31	56
Grilling Surface Area	cm <sup>2</sup>	615	700	1000	650	615
<b>Power Consumption Performance</b>						
Power to reach 200° C	kW/h	0.46	0.58	0.60	0.26	0.46
Power to maintain 200° C	kW/h	0.54	0.80	0.81	0.53	0.54
Total Power Consumption	kW/h	1.00	1.38	1.41	0.79	1.00
Power to reach 250°C	kW/h	1.05				
Power to keep Pyrolytic Cycle 500°C	kW/h	2.20				
Total Pyrolytic Power Consumption	kW/h	2.25				