

esatto

This little Quick Start Guide is everything you need to start cooking up a feast with your **EOP6010TB** 60cm 11 Function Pyrolytic Oven!



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Get ready to use your EOP6010TB 60cm 11 Function Pyrolytic Oven!

The Controls



1. Function & Time Selector

Use this knob to select a function or adjust a time setting.

2. Touch Control Buttons

Use these buttons for Start, Confirm, Pause, Cancel, Minute Minder & Time.

3. LED Display

The display allows you to view the time, temperature, cooking duration, cooking function and other indicators.

4. Temperature & Time Selector

Use this knob to adjust the temperature (in Celsius) or time setting.

The Functions



Oven Light: To easily observe the progress of your cooking without letting heat escape by opening the door.



Defrost: The circulation of air at room temperature enables quicker thawing of frozen food.



Bottom Heat: This function is commonly used for cakes, where you want to crisp the bottom or keeping food warm.



Bake (Conventional): The top & bottom heating elements operate together to provide convectional cooking.



Fan Bake: Heat is evenly distributed within the cavity via the fan, top heating element & bottom heating element.



Grill: Utilising only the inner grill element, it directs heat downwards onto the food.



Max Grill: Utilising both the inner & upper heating element for larger amounts of cooking on a lower rack.



Max Grill & Fan: Utilising the inner & upper heating elements, along with the fan to circulate the hot air around the oven cavity whilst grill large amounts of cooking on a lower rack.



Fan Forced (Convection): An element around the convection fan evenly circulates hot air allowing multiple shelf cooking.



Pyrolytic Cleaning: Turn any cooking mess into ash by raising the oven temperature to 450°C for 1.5 or 2 hours.
WARNING: Ensure that all accessories, including brackets, are removed from the oven before performing this function.




ECO Fan Bake: Heat is evenly distributed within the cavity via the fan, top heating element & bottom heating element.

Get in Touch

Need help? Contact our friendly support team via the details below.
Phone / 1300 11 4357 Email / support@residentiagroup.com.au

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Product Details

Dimensions (W, D, H mm)
595 x 575 x 595

Capacity
80L (gross) Warranty
2 Years

Register your Esatto product online for a free additional year
esatto.house/warranty