

COF01RDUK

Category	Cooking
Product Family	Countertop Combi Oven
Type	10-in-1 Multifunction Countertop Combi Steam Oven
Version	UK
EAN Code	8017709340698



Aesthetics

Aesthetics	50's Style	Buttons Colour	Silver
Series	NA	Opening door tank material	Plastic
Colour	Red	Opening door tank color	Red
Finishing	Gloss	Internal housing tank material	Stainless steel
Aesthetic	50s Style	Tank material	Plastic
Decoration / Special colour	NA	Tank color	Transparent with one matt side
Collaborations	NA	Handle tank material	Plastic
Body color	Red	Handle tank color	Grey
Body material	Plastic	Base material	Plastic
Door material	Plastic	Base colour	Matt grey
Door window material	Glass with polished plastic frame	Base finishing	Matt
Door window color	Smoked	Non-slip feet material	Rubber
Handle material	Aluminum	Type of logo	Applied
Handle color	Polished chrome	Cable colour	Grey
Knobs color	Polished chrome	Decorated / Special	NA
Buttons Material	Plastic		

Controls

Display	Yes	N° buttons	2
Display technology	LCD colour	START/STOP button	Yes
Type of controls	Buttons, Control knobs	SET button	Yes
No. of controls	2		

Technical Features

Capacity	30 L	N. of fans	1
No. of shelves	3	Grill element - power	900 W
Shelves type	Metal racks	Lower heating element power	700 W
Temperature control	Electronic	No. of lights	1
Minimum Temperature	40 °C	Light type	Halogen
Maximum temperature	230 °C	Light when door is opened	Yes
Timer max value	13 H (Only with pure steam function), 5 H	User-replaceable light	Yes
Tank capacity	0,8 l	Door opening type	Standard opening
Discharge water tank	0,4 l	Total no. of door glasses	3
Removable Water Container	Yes	Antislip feet	Yes
Water loading	Tray, manual	Detachable cord	Yes
Cavity material	Enameled		

Programs / Functions

No. of cooking functions	10
Menu Traditional cooking	Static, Fan-assisted, Grill, Bottom fan-assisted, Air fry, Warm, Defrost
Menu Steam cooking	Pure steam (100%), Combi steam + Fan-assisted, Combi steam + Grill fan-assisted
Chef Menu	Meat and poultry, Fish and shellfish, Vegetables and side dishes, Cakes and sweets, Bread / pizza and pies
N° automatic recipes	33
Static function	Yes
Fan-assisted function	Yes
Grill function	Yes
Bottom fan-assisted function	Yes
Air fry function	Yes
Warm function	Yes
Defrost function	Yes
Pure steam function	Yes
Fan-assisted + steam function	Yes (20-70%)
Fan-assisted grill + steam function	Yes
Empty water tank alarm	Yes
Decalcification alarm	Yes
Timer	Electronic
Controls Lock / Child Safety	Yes
Other options	Clock setting, Clock format 12/24H, Unit measure temperature/weight, Acoustic signals ON/OFF, Brightness level, ECO Display, Water hardness
End of cooking acoustic alarm	Yes
Sound signals	Optional

Accessories Included

Grill rack stainless steel	1	Stainless steel perforated tray	1
Enameled tray	1		

Electrical Connection

Plug	(G) UK e Singapore	Frequency (Hz)	50/60 Hz
Power	1800 W	Power supply cable length	1 m
Voltage	220-240 V		

Logistic Information

Product Width	500 mm	Packed Product Depth	650 mm
Product Depth	500 mm (with handle)	Packed Product Height	478 mm
Product Height	400 mm (with feet)	Net Weight (kg)	17,500 kg
Product Dimensions	WxDxH 500x500x400 mm	Gross Weight (kg)	26,200 kg
Packed Product Width	572 mm		

Alternative products



COF01PBUK



COF01BLUK



COF01WHUK



COF01CRUK



COF01PGUK

Benefit

Multi Cooking 3 Menu COF

Versatile and multifunction: choose among traditional cooking functions, with steam and automatic programmes including Air fry, defrost and keep warm.

Steam system COF

Steam only functions or in combination to lock in flavours and nutrients. Easy to clean thanks to detachable water tank and descale function.

Chef Menu recipes COF

33 Built-in recipes: cook to perfection meat, fish and vegetables dishes, but also desserts, bread and pizza.

Easy cleaning COF

Effortless cleaning thanks to the steam function, removable guides and accessories, descale function.

Accessories included COF

Complete range of in-pack accessories, to experiment traditional cooking preparations, with steam and Air fry.

Galileo technology COF

Galileo Multicooking technology: innovative airflow patterns and professional algorithms for outstanding results in a compact design.