

# Foster Ovens

## HIGHLIGHTS



### **XXL Chamber capacity**

The Milano Ovens, have a considerable chamber capacity, with six levels of cooking. A valuable practicality for all types of cooking.

### **Triple light**

Three lights, placed asymmetrically, provide perfect lighting, whatever cooking level is chosen.



### **Telescopic guide**

The practicality and accessibility to the cooking chamber are increased with the exclusive supply of full extension telescopic chromed racks.



### **Easy cleaning**

The Foster Milano oven is supplied with a special anti-fingerprint treatment that makes cleaning the outside of the oven simple and quick.

### **Dual ventilation**

The dual fans provides perfect heat distribution inside the chamber, with surprisingly good results even for the more challenging recipes.

### **Pyrolitic cleaning**

Pyrolysis is the easiest way to guarantee an oven that is always clean. Once the cleaning cycle is terminated, just use a damp cloth to remove the residue.



### **Meat Probe**

Experience the precision of professional cooking with our meat probe that measure in real time, the core temperature of your food.



### **Perfect safety**

The ability to lock the oven door and the keyboard along with the four glass doors supplied with the oven are the best guarantees for safe and serene use.

Milano 30" double Black Mirror - **7169 906**



## COOKING FUNCTIONS

### **Dual ventilation**

### **Delicate cooking**

### **Convection broil**

### **Defrost**

### **Pizza (lower convection)**

### **Keep warm (warm plus)**

### **Convection roast**

### **Proof warm**

### **Bake**

### **Lights**

### **Broil**

### **Fast preheating**

# Foster Ovens

Milano 30" double Black Mirror - **7169 906**

Model	Milano 30" double BM
Oven Type	Multifunction Pyrolytic Double Oven
Door finishing	Black Mirror glass
Cooking Functions	13
Control Type	Electronic
Temperature control	Electronic
Commands	4 knobs / 6 touch keys
Language	English
<b>Special features</b>	
Cleaning function	Pyrolytic self clean
Probe T control	yes
Preset/last used temperature memory	yes
Preheat bar (25%, 50%, 75%, 100%)	yes
Automatic fast preheat	yes
Sabbath mode	Yes
Safety	Keyboard lock, Child door lock
Temperature unit	°C/°F
Clock format	12/24 Hours
<b>Cooking Functions</b>	Pyrolytic Self Clean with automatic door lock; Dual convection Bake; convection Broil; Convection Roast; Lower Convection (Pizza function); Bake; Broil; Delicate cooking; Defrost; Proof warm; Keep warm (warm plus); Light; Fast preheating.
<b>Cavity</b>	
Usable capacity	4,1 CuFt
Cavity finish	Dark gray pyrolytic enamel
Rack positions	6
Lighting	Triple asymmetrical halogen (20W) lighting
Broil upper heating element	3500 W (240 V)
Upper aux element	1032 W (240 V)
Concealed bake lower heating element	3000 W (240 V)
Convection element	2 x 1300 W (240 V)
<b>Door</b>	
Door Glasses	4 heat resistant glasses
Inner side	Full glass
Hinges	Heavy duty Steady Tilt
Handle	Satin finish Stainless steel handle

## Technical Specifications

Electric supply	120/240VAC - 60Hz // 120/208VAC - 60Hz
Max Amp usage, power rating (240V,60Hz)	33.8 - 7.68kW
Max Amp usage, power rating (208V,60Hz)	32.4 - 6.48kW
cable + conduit	yes
certification	USA & CA (ETL)
Warranty	24 months
<b>Delivered accessories</b>	
Chromed racks	2 per cavity
telescopic chromed rack	1 per cavity
Enamelled grill set	1 per cavity
Meat Probe	1

