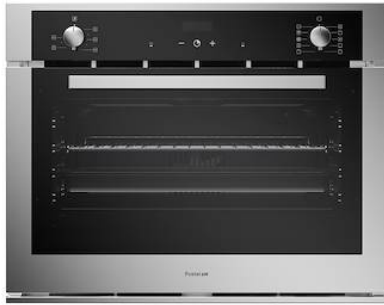


## Oven KE 75

Ovens and Coordinated Products

Code: 7137 000



### COOKING PROGRAMS

**ECO Ventilated Cooking** Program with low energy consumption, ideal for heating and for foods that need gentle and progressive cooking.

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**Intensive cooking** The upper and lower heating elements and the fan ensure rapid, uniform cooking. ideal for cooking pizzas, roasts, lasagne and savoury pies.

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**traditional cooking** The ideal function for all traditional recipes, including bread, cakes and roasts.

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**Ventilated cooking** The combination of ventilation and circular heating elements allows for cooking different types of foodstuffs together, without mixing aromas and flavours.

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**Lower-level cooking** Suitable for heating foodstuffs.

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**Grill** To quickly gratin the surface of the food.

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**Double Grill** Heat is generated by the upper grill only: ideal for toasting, cooking au gratin and browning foodstuffs and also suitable for meat, fish and pasta.

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**Ventilated Cooking + Bottom Cooking** The harmony of two cooking types make an excellent program for the creation of an amazing pizza, of quiches or stuffed desserts.

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Ventilated grill

The combined action of the fan and grill produces rapid and thorough cooking of thick foodstuffs.

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## DETAILS

Material

Stainless steel + glass

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Texture

Satin Finish ANTI-TOUCH

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Supply

220-240 V 50/60 Hz

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Energy class

A

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Dimensions

75x60 cm

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Standard fittings

2 EasyClean enamelled trays - 1 stainless steel grid

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Cooking chamber finish

Easy Clean enamel

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Guides

1 Telescopic guide

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Number of door glasses

3 glasses

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Programming

Electronic start-end cooking program

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Type of cooling

Tangential ventilation

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Safety

Grill resistance protection

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Oven type Multifunction oven

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Type of commands Knobs

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Volume 89Lt

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## FEATURES

A energy class A range totally in Class A ++, A + and A. An important result that proves the high quality, aimed at optimizing performance and savings.

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XL capacity The cooking chamber has a volume of over 70 liters, higher than that of standard ovens.

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Soft closing door The door's hinges automatically slow down in the final part of their movement, to achieve a delicate and silent closing.

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telescopic guides The guides on which run pans and grids favor a better distribution of space and make it easier to extract the dishes.

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Triple glass The door is equipped with a multiple glass door. This device ensures low temperatures of external surfaces and lower heat loss.

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Full glass door The inside of the oven door constitutes a single smooth glass surface making it practical for cleaning purposes.

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Easy clean enamelling The Easy-Clean enamelling makes the internal oven surfaces and accessories non-adhesive, while the limited porosity ensures durability and easy cleaning.

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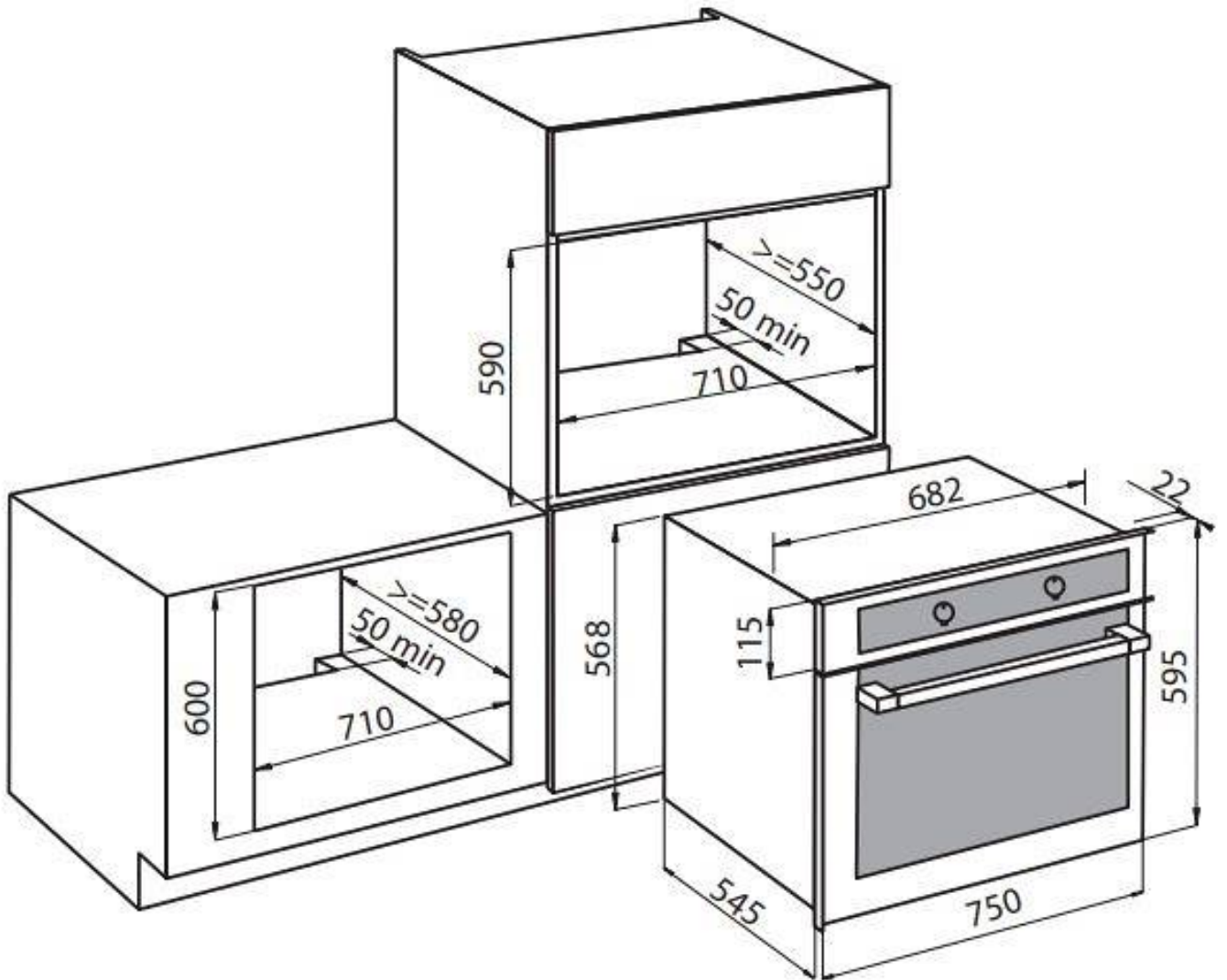
Tangential fan A special ventilation creates a flow of air between the cooking chamber and framework, thereby reducing the temperature of the external surfaces. As consequence, the oven does not expose furniture to temperature shock.

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Anti-touch finish The steel parts of the door, thanks to the special protection, are perfectly smooth and protected from fingerprints, while maintaining the elegance of the satin finish.

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## TECHNICAL DATA



## GALLERY



## RECOMMENDED PAIRINGS



**Cooker hob KE**  
7602 032