

# 30" Series 7 Contemporary Self-Cleaning Oven, 14 Function

Contemporary



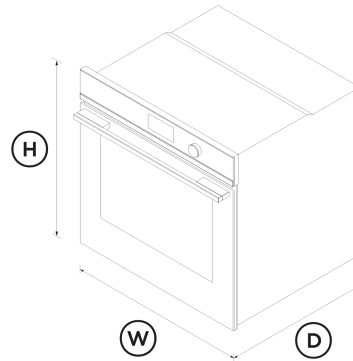
With beautiful Contemporary styling and a generous 4.1 cu ft total capacity, this built-in oven helps to ensure that every dish you create is cooked to perfection.

- 4.1 cu ft total capacity with 14 oven functions including Pastry Bake, Roast and Air Fry
- Even heat circulation with AeroTech™, ideal for multi-shelf cooking
- Pyrolytic self-cleaning function breaks down food residue for an easy clean

- Guided cooking capability offers helpful tips for different food types

## DIMENSIONS

|        |            |
|--------|------------|
| Height | 27 3/16 "  |
| Width  | 29 15/16 " |
| Depth  | 23 15/16 " |



## FEATURES & BENEFITS

### Multi-Function Flexibility

Each function has been perfected to ensure that no matter what you're cooking, you've got the right heat to match. This built-in oven has 14 functions including Pastry Bake, Pizza Bake, Roast, Slow Cook and Air Fry, allowing you to use a variety of cooking styles.

### Generous Capacity

With an incredible 4.1 cu ft total capacity in each oven, you can create several perfectly cooked dishes at once using multiple shelves.

### Cook With Confidence

The intuitive 2.4" screen provides an intuitive guided cooking experience that helps to deliver perfect results, whether you've been cooking all your life or are just starting out. Cook by food type and allow your oven to guide you through steps, or change temperature and heat type automatically, depending on your selection.

### Exceptional Performance

AeroTech™ circulates heat evenly for a consistent temperature throughout the cavity, helping you ensure perfect results even when cooking on multiple shelves.

### Multi-Function Flexibility

Each function has been tailored, tested and perfected to ensure that no matter what you're cooking, you've got the right heat to match. The Wireless Temperature Sensor precisely monitors cooking in real time, giving you complete control.

### Self-Cleaning

Our pyrolytic self-cleaning technology breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth.

### Design Freedom

Designed to fit seamlessly into your kitchen, this built-in oven features premium materials and detailing to support a cohesive, considered kitchen design.

## SPECIFICATIONS

### Accessories (included)

|                                |   |
|--------------------------------|---|
| Broil grid                     | 1 |
| Broil pan                      | 1 |
| Broil rack                     | 1 |
| Full extension sliding shelves | 2 |
| Pyrolytic proof shelf runners  | • |
| Wired temperature sensor       | 1 |

**Capacity**

|                |           |
|----------------|-----------|
| Total capacity | 4.1 cu ft |
|----------------|-----------|

**Cleaning**

|                                  |   |
|----------------------------------|---|
| Acid resistant graphite enamel   | • |
| Pyrolytic self-clean             | • |
| Removable oven door              | • |
| Removable side ladders           | • |
| Self-cleaning proof side ladders | • |

**Controls**

|                                       |   |
|---------------------------------------|---|
| Adjustable audio and display settings | • |
| Audio feedback                        | • |
| Automatic cooking/minute timer        | • |
| Automatic pre-set temperatures        | • |
| Celsius/Fahrenheit temperature        | • |
| Delay start                           | • |
| Electronic clock                      | • |
| Electronic oven control               | • |
| Internal Light                        | • |
| Intuitive touchscreen display         | • |

|  |            |
|--|------------|
| Multi-language display   | UK English |
| Sabbath mode with Star K certification                           | •          |
| Smart appliance  | •          |
| Soft close doors   | •          |
| Temperature sensor   | •          |
| True convection oven   | •          |
| Turned stainless capacitive touch buttons with illuminated halos | •          |

**Functions**

|                      |    |
|----------------------|----|
| Aero Broil           | •  |
| Aero™ Bake           | •  |
| Air fry              | •  |
| Bake                 | •  |
| Broil                | •  |
| Classic bake         | •  |
| Maxi Broil           | •  |
| Number of functions  | 14 |
| Pastry Bake          | •  |
| Pizza bake           | •  |
| Pyrolytic self-clean | •  |
| Roast                | •  |
| Slow cook            | •  |
| True Aero            | •  |
| Vent bake            | •  |

**Performance**

|                          |   |
|--------------------------|---|
| ActiveVent™ system       | • |
| AeroTech™ technology     | • |
| Automatic rapid pre-heat | • |

|                   |                |
|-------------------|----------------|
| Broil power       | 4400 W         |
| Temperature range | 95 °F - 540 °F |

**Power Requirements**

|                  |               |
|------------------|---------------|
| Amperage         | 16.6 - 19.4 A |
| Supply frequency | 60 Hz         |
| Supply voltage   | 208 - 240 V   |

**Product Dimensions**

|        |            |
|--------|------------|
| Depth  | 23 15/16 " |
| Height | 27 3/16 "  |
| Width  | 29 15/16 " |

**Safety**

|                          |   |
|--------------------------|---|
| ADA compliant            | • |
| Balanced oven door       | • |
| Catalytic venting system | • |
| Control panel key lock   | • |
| CoolTouch door           | • |
| Non-tip shelves          | • |
| Safety thermostat        | • |

|     |       |
|-----|-------|
| SKU | 82579 |
|-----|-------|

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#### Where applicable:

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