

-FUJIOH-

OVEN/ **FV-EL51/52/53GL**

美味しい食事を、
家族みんなで。

1
YEAR

OVEN
LIMITED WARRANTY*

Precisely timed nutritious meals for the whole family

Create versatile meals with no fuss with our state-of-the-art electric ovens. Simple to use, there's no easier way to whip up precisely timed, nutritious meals for your family.

Hot air is evenly distributed so every dish is infused with the flavour of each ingredient for tasty meals your family will love. Now you can deliver to the table professionally cooked meals that are irresistibly crispy on the outside and succulently moist on the inside. Delicious to the last bite.



*Warranty Terms and Conditions apply

FV-EL51 GL



- Multifunction oven
- Timer 120' end of cooking
- 60 lt oven capacity
- Tangential cooling fan
- Moulded rack support
- Safety & cold touch - Double glazed door with Thermo-reflecting glass
- Titanium enamelled cavity
- Temperature setting from 0°C to 250°C



FV-EL52 GL



- Multifunction oven
- Electronic touch programmer
- Pop-out metal knobs
- 64 lt oven capacity
- Tangential cooling fan
- Smooth sides with chromed racks
- 1 shelf position with telescopic rails
- Safety & cold touch - Triple glazed door with Thermo-reflecting glass
- Titanium enamelled cavity
- Temperature setting from 0°C to 250°C



FV-EL53 GL



- Multifunction oven
- Full electronic touch controls
- Preset temperature for each functions
- 64 lt oven capacity
- Tangential cooling fan
- Smooth sides with chromed racks
- 2 shelves position with telescopic rails
- Safety & cold touch - Triple glazed door with Thermo-reflecting glass
- Titanium enamelled cavity
- Temperature setting from 50°C to 260°C



FUNCTIONS



PIZZA
Ideal for cooking pizza.



PRE-HEATING
This time-saver preheats the oven approx. 30% faster by using all the heating elements at once.



UPPER ELEMENT
This function allows direct cooking. Very good for cooking au gratin.



UPPER ELEMENT + FAN
This function allows direct cooking. Very good for cooking big pieces of meat.



BOTTOM ELEMENT WITH FAN
The heat of the bottom element is spread through the fan. Ideal for soufflés.



STATIC + FAN
The heat given by the bottom and upper oven elements is spread through the fan.



DOUBLE GRILL
The grill along with the upper element allows grilling on wider areas.



DOUBLE GRILL WITH FAN
Ideal for grilling meat and for cooking fish.



MULTIFUNCTION (CIRCULAR + FAN)
The fan moves the hot air inside the oven, allowing homogeneous cooking on 3 levels.



BOTTOM ELEMENT
Ideal for cooking pies and to give a final touch to the cooking.



TRADITIONAL COOKING
The heat is given by the bottom and upper oven elements. Ideal for pastry cooking and traditional recipes.



DEFROSTING
The fan is operated without any element. It assures rapid defrosting in few minutes and in the best possible way.



GRILL
It is used to cook "au gratin". Ideal for cooking "thin" meat.

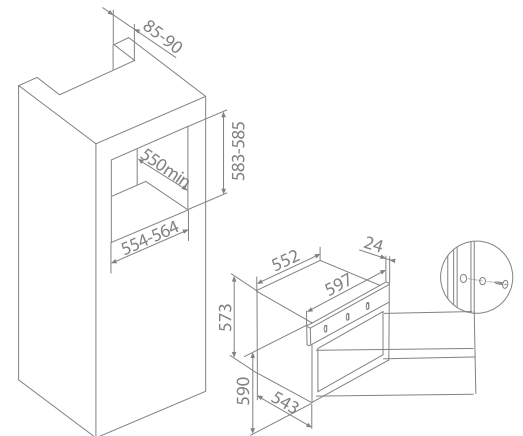


GRILL WITH FAN
The grill along with the fan spreads the heat in a homogeneous way. It is ideal for cooking medium and very thick meat.

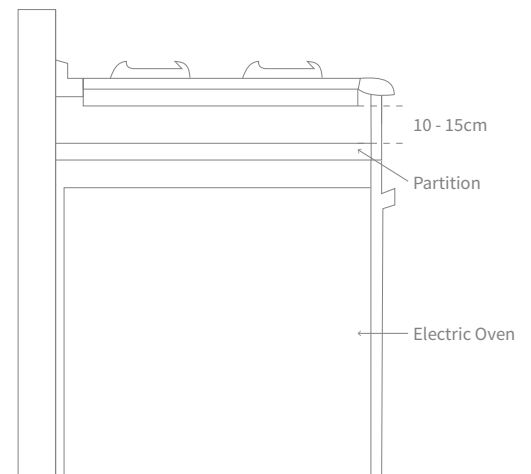


LOW TEMP
The fan together with the preset temperature at 40°C is ideal to defrost in low temperature

INSTALLATIONS



*Drawings for illustrative purposes only.



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If there is a built-in oven set to be installed under gas hobs, it is required that a horizontal partition with high temperature resistant material is built in between the gas hob and built-in oven. The distance between the surface of this partition to the under surface of the gas hob must be at least 10-15cm to allow air circulation and protect the rubber gas tubing from the heat of the built-in oven.

