# -FUJIOH-

## 嵌入式焗爐 OVEN

## FV-EL61/63































機內無縫設計 兒童安全鎖 配件 食料 Seamless Child Safety Accessories Meal Inner Design Lock (E

(EL63)

(EL63)

Capacity (EL61)

賢く優しいオーブンで、 安心調理と簡単お掃除。



LIMITED WARRANTY\*

#### 智能. 易於打理. 安全 Intelligent. Easy-Care. Secure.

具多種智慧功能設計,輕易使用及有三款多功能配件,可讓您在廚房舒適地烹調 及品嚐各種美食。機內搪瓷爐腔可防止油脂和污垢積聚,更易清潔和保養。

加上三層玻璃門和兒童安全鎖等附加安全功能,為您和您的孩子準備食物時既 輕鬆又安全。

Designed with intelligent, user-friendly features and three multi-functional accessories, this range of ovens enable you to serve variety of cuisine from your cozy kitchen. The enamel lining surfaces prevent grease and dirt accumulation, making it easier to clean and maintain.

With additional safety functions such as tripled-layered glass and child safety lock, food preparation for you and your children is effortless and safe.



### 進階功能 ADVANCED FUNCTIONS

#### 01/簡單快捷# Quick & Easy



五個食物準備程序,可輕鬆製 作出30種不同菜式 Five food preparation programs for easy access to 30 different menus

#只限於FV-EL63 Available only in FV-EL63

#### 02/ 烤架延伸軌道# Telescopic Rails



兩組烤架延伸軌道,更加安全

Two sets of fully extendable telescopic rails keep gilding of accessory secured and

#### 03/ 機內搪瓷爐腔 **Enamel Coated Cavity**



機內無縫設計和搪瓷爐腔,加上 大容量內腔,易於清潔和保養 Seamless enamel coated, extra large cavity ease cleaning and maintenance



#### 顏色 COLORS



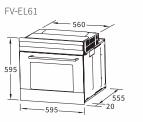
FV-EL61

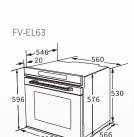


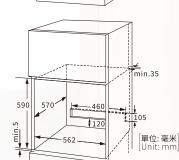
FV-EL63

產品圖像僅用於說明,可能與實際產品有所不同。 Product images are for illustravive purposes only and may differ from the actual product.

#### 安裝 INSTALLATIONS







100

606

570 min

#### 功能 FUNCTIONS

#### FV-EL61



解凍 用於溫和地解凍



**DEFROST** For gently defrosting



**BOTTOM** For keeping food

CONVENTIONAL + FAN For



**CONVENTIONAL** For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.



傳統加熱功能 +風扇 烹調食物,令其外脆內 軟。適用於燒烤和烤焗 大塊肉類。

browning dishes lightly on the outside while keeping the moist in the inside. Suitable for grilling and roasting big pieces of meat.



RADIANT HEAT For grilling small amounts of food and for browning food. 雙重烤制 用於燒烤扁 DOUBLE GRILL For grilling flat



雙重烤制+風扇 用於燒 烤扁平食物和焦化食物 。風扇將熱量均勻分佈 在焗爐內。 DOUBLE GRILL + FAN For grilling flat items and for browning food. The fan distributes the heat evenly



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around the cavity. ECO For energy saving.

items and for browning food

#### 配件 ACCESSORIES



食物探針 Meat Probe (EL63)



金屬架 Wire Rack

搪瓷途層烘焗盤 **Enamel Baking Tray** 

高深排姿涂層世憬般 Deep Enamel Baking Tray

### 規格 SPECIFICATIONS

型號名稱	Model Name	FV-EL61	FV-EL63
類型	Туре	嵌入式焗爐 Built-in Electric Oven	嵌入式焗爐 Built-in Electric Oven
總尺寸[毫米]	Gross Dimensions [mm]	W595 x D575 x H595	W595 x D566 x H596
開孔尺寸[毫米]	Cut-out Dimension [mm]	W562 x D570 x H590	W562 x D570 x H590
重量[千克]	Weight [kg]	31.5	31.5
電壓[V / Hz]	Voltage [V/Hz]	220V 50Hz	220V 50Hz
額定功率[瓦特]	Rated Power Consumption	n [watts] 3000 15A獨立插座 15A single phase connection	2900 15A獨立插座 15A single phase connection
可調節溫度	Temperature Range	<b>50-250</b> °C	30-250°C
玻璃門層數	No. of Layers of Glass Doo	r 3	3
顯示	Display	LED 顯示	彩色顯示 Color Display
開關	Switch	兩個按鈕+輕觸式 2 Knobs+Touch Control	輕觸式 Touch Control
機內	Cavity	搪瓷爐腔 Enamel Coating	搪瓷爐腔 Enamel Coating
層架的側面滑槽	No. of Rack Position	5	5
功能	Function	8	17
機內容量[升]	Cavity Capacity [L]	70	72
計時器	Timer	✓	<b>√</b>
兒童安全鎖	Child Safety Lock	<b>√</b>	<b>√</b>
配件	Accessories	- 金屬架 - 搪瓷塗層烘焗盤 - 高深搪瓷塗層烘焗盤	- 金屬架 - 搪瓷塗層烘焗盤 - 高深搪瓷塗層烘焗盤 - 會物物針

- 食物探針

- 烤架延伸軌道(2套) - Wire Rack

- Enamel Baking Tray

- Deep Enamel Baking Tray

- Meat Probe

- Telescopic Rail (2 sets)

#### FV-EL63



解凍 用於溫和地解凍 冰凍食品。

底部加熱 今披薩, 餡 餅和糕點底皮酥脆。加 熱來自底部加熱器。

傳統加熱功能 適用於 傳統的烘烤和燒烤效果。特別適合濕潤的蛋

傳統加熱功能+風扇 用於在一個或多個層 架上進行烘烤。風扇將 來自加熱元件的熱量 均匀地分佈在焗爐內。

發熱器 用於燒烤份量 較少的食物,使食物表 而或外皮酥脆。

雙重烤制 用於燒烤 扁平食物,使食物表面 或外皮酥脆。

雙重烤制+風扇 用於 燒烤扁平食物令表面 或外皮酥脆。風扇將熱 量均勻分佈在焗爐內。

(2) 環保 節約能源。

-般加熱 烘烤於--屬 (B) 或多層食物。環形加熱 風扇令熱力均勻圍繞 爐腔。

比薩 比薩類食物底部 需要大量熱力。熱力來 自底部和環形加熱器。 @

慢煮 用於烹飪嫩滑多 +的肉類。以低溫模式 使熱力由上至下加熱。

烘乾 用於乾燥小片的

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保持温度 為煮好的食

預熱餐具 把餐碟加熱

麵團發酵 用於發酵酵 母、麵團和發酵麵糰以 及乳酪品。

安息日模式 使用安息日模式,您可以將烹飪過程設置為72個小時,無無關助情況下保持 S 食物溫暖。

食物探針 探測肉類溫 9IL 度,用於厚度的肉類, 如牛排和雞肉。

**DEFROST** For gently defrosting

BOTTOM For adding extra browning to the bases of pizzas, pies, and pastries. Heating comes from the bottom heater.

CONVENTIONAL For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. CONVENTIONAL + FAN For baking

and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity

RADIANT HEAT For grilling small amounts of food and for browning

**DOUBLE GRILL** For grilling flat items and for browning food.

DOUBLE GRILL + FAN For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.

ECO For energy saving.

**CONVECTION** For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.

PIZZA For pizza and dishes which need a lot of heat from underneath Heat comes from the bottom heater and the ring heater.

**SLOW COOKING** For cooking tender and juicy meat. Heat comes from top and bottom at low temperature. DRYING For drying small slices of

fruits, vegetables and thin herbs. KEEP WARM For keeping the

PLATE WARM For warming the

**DOUGH PROVING** For proving yeast, dough and sourdough and culturing yogurt.

SABBATH MODE With the Sabbath mode, you can set the cooking process for 72 hours, to keep food warm without switching on and off

**MEAT PROBE** For checking meat like steak and chicken.

香港特別行政區及澳門特別行政區總代理:





- Wire Rack

- Enamel Baking Tray

- Deep Enamel Baking Tray









