



90 cm City Steel built-in oven

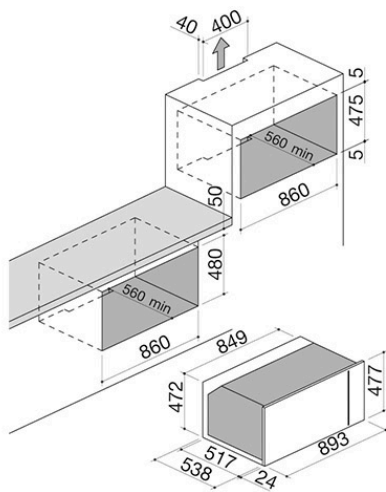
Multiprogram

1FCYP9



Description

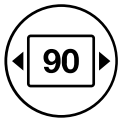
- 9 manual functions
- maximum temperature: 250 °C
- capacity: 89 litres
- electronic digital start/stop cooking programmer and timer
- features: Easy Clean oven interior, extractable and removable door with triple heat-reflecting glass, tangential cooling fan, 2 rear lights, side racks
- equipment: rotisserie, 1 deep Easy Clean enamelled steel drip tray,
- 2 steel racks
- maximum absorbed power: 3.5 kW





Plus

Detailed Features



Module width 90

Ovens and matching elements are available in three width options: 60, 75 and 90 cm, to perfectly meet any space or design requirements.



Convection functions

Multifunction electric oven with fan-assisted air circulation, distributing heat evenly for fast and uniform cooking.



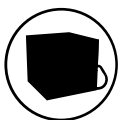
Energy rating A

All 60 and 90 cm ovens by Barazza belong to energy class A: maximum efficiency to optimise performance and reduce energy consumption. Barazza operates according to an eco-sustainability principle, favouring future generations.



Easy Clean oven interior

All Barazza ovens feature an Easy Clean interior, a surface treatment that facilitates and speeds up cleaning.



Cool door

Barazza oven doors, removable and dismountable, feature triple or quadruple glass with heat-reflective crystals that prevent the outer surface from overheating.



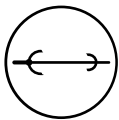
Module height 48

The ovens and coordinated products are available in various heights to adapt perfectly to any installation and configuration need.



89-litre oven capacity

The large oven cavities help optimise cooking times, resulting in energy savings.



Rotisserie

When the rotisserie is inserted into the oven and a compatible cooking function is selected, it is automatically activated to rotate.



Functions

Main Functions



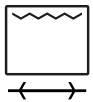
Top + bottom heating element

Suitable for any type of dish, but particularly effective for baking cakes, pizzas and soufflés, and for roasting.



Bottom heating element

Suitable for baking biscuits, tarts and pies, or for heating up dishes before serving them.



Traditional grill + rotisserie

This is particularly useful for cooking slim cuts of meat and for making toast and crostini.



Maxi Grill + rotisserie

Using the top heating element and the grill at the same time allows strong heat to be concentrated on the surface of the food, crisping it up more quickly.



Top and bottom heating elements + fan

Ideal for fast, uniform cooking, this is particularly suitable for baking biscuits and cakes.



Circular and bottom heating elements + fan

It lets you cook similar dishes at the same time, arranged on shelves, up to a maximum of three levels.



Eco cooking

This allows different types of dishes to be cooked with lower consumption of electricity.



Circular heating element + fan

It lets you cook similar dishes at the same time, arranged on shelves, up to a maximum of three levels.



Installations

Installation Method

energy
rating

A

Rating A



RATING A Maximum efficiency with reduced consumption. Class A ensures high performance while fully respecting the environment and energy savings.



Related Accessories



1PPI



1PPZ



1CG9



1CFFA