



Rhoixon B.I. Oven

Cooking functions

Technology and innovation



RAPID DEFROST - 75W - 0.33 Amp
Defrost quickly without having to use the microwave with the aid of oven fan.



CONVENTIONAL COOKING - 2090W - 9.09 Amp
Ideal for cooking pastries and cakes. Also ideal for cooking simultaneously dishes that require different temperatures. This method uses both the upper and lower electric heating elements to spread intense heat throughout the oven cavity.



FAN COOKING - 2175W - 9.46 Amp
Thanks to the fan and the circular heating elements, heat gets diffused evenly throughout the cavity thus allowing you to cook several dishes that require the same temperature and timing. This function does not require pre-heating and, compared to conventional cooking, it manages to reduce the time of cooking by 10 minutes per hour at lower temperatures.



GRILL - 1940W - 8.43 Amp
Perfect for grilling thin or medium thickness meat (e.g sausages, pork chops, etc.) because it uses only the inside of the upper heating element.



FULL GRILL - 2790W - 12.13 Amp
Unlike the previous grill function, this function uses both upper heating elements thus granting the same grilling results for thicker pieces of food or meat.



FANNED GRILL - 2825W - 12.28 Amp
This is the best function for a fast grill or roasting thick pieces of meat because it uses both heating elements plus the fan. This function replaces the turnspit cooking cycle and ensures that the meat remains tender.



FINAL FAN COOKING - 1275W - 5.54 Amp
This method uses the lower heating element plus the fan. It is perfect function for providing the final touch to your cooking or for heating pre-cooked food.



FINAL COOKING - 1240W - 5.39 Amp
Ideal for recipes that require slow cooking or for delicately heating pre-cooked food. This function uses only the lower heating element.

Model: R-3205 S/Steel

- Oven Light - 15W
- Turbo Fan - 35W
- Circular Element - 2100W
- Grill Element - 1900W
- Top Element - 850W
- Bottom Element - 1200W
- Electronic Programmer
- Separate Thermostat
- Temperature Control
- Double Layered Glass Door

Extra Features:

- Tangential Ventilation
- Cooling Fan - 25W
- Self-Cleaning Panel
- 2 Oven Rack Supplied
- 1 Oven Tray Supplied

Operation Tips:

- Operate as conventional or thermo fan oven
- Temperature 50°C ~ 250°C
- Defrosting 0°C
- Keep Warm 100°C

Oven Dimensions:

- External: W595 x H595
- D540 mm
- Cut-Out: W585 x H560
- Minimum D550 mm

Oven Volume:

- Capacity: 61 Litres

Oven Consumption:

- Maximum Consumption: 2825W
- Power: 12.28 Amp

Maintenance Tips: **1)** Use oven regularly, turn on oven once a month. **2)** Make full use of keep warm function (Max. 100°C) to prevent moisture. **3)** Clean oven tray and rack after baking.

* Prices does not include installation.

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Authorised Dealer: **Rhoixon Marketing Pte Ltd**

Rhoixon @ HQ - Tel: **6289 4466**
27 Playfair Rd, Rhoixon House
Mon ~ Sat: 10 am ~ 5:30pm, Sun & PH: Closed

Rhoixon @ Eunos - Tel: **6747 3071**
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