



**ELBA**  
*Cookers from Italy*

## ELIO 600 BAKER

### Key features :

- \* 300°C temperature to cook pizza in 4-5 minutes
- \* 40°C temperature for leavening of dough
- \* Special leavening and pizza function on the oven controls
- \* 3D multi cooking function - to cook different food on different levels at the same time
- \* Electronic programmer
- \* Telescopic sliding shelves
- \* Easy to clean enamel
- \* Removable inner glass for easy cleaning
- \* Triple glazed glass door
- \* Brushed metal finish on knobs and handle

### Equipment :

- \* Pizza stone, pastry plate, 2 shelves, tray, telescopic sliding shelf supports, fat filter