

# Rowenta®

Gourmet Oven Series

Professional quality at home



# Discover Rowenta Gourmet Pro Electronic Oven



MODEL : OC7878

The new Gourmet Pro Oven offers innovative “low temperature” cooking, inspired by professional kitchens: a gentle cooking method that retains flavour and allows the most delicate ingredients to remain soft and tender, with no danger of overcooking.

## Practical and Easy to Use Programs

(Model OC7878)



MANUAL  
MODE



AUTOMATIC  
PROGRAMMES



Grill



Traditional Oven



Fan-assisted



Dessert



Defrost



8 Traditional meat and fish cooking programmes



5 Soft dessert oven programmes



3 Proofing and baking programmes for bread and brioche



6 Low temperature cooking programmes for juicy meat and tender fish

Enter either **Weight of preparation** or **Number of servings** and the automatic program will adjust the mode, temperature and length of cooking duration.

## Ultra Precision

Rowenta invents Ultra Precision Temperature Control to ensure the best baking results.

85°C



100°C



115°C



5°C can make a very sensible difference on end result.

**MODEL : OC7878**



## Low Temperature Cooking

### Flavour

By subjecting to gentle, measured cooking, it means avoiding all risk of evaporation and over-cooking: your dishes retain all of their moisture, their texture is preserved and their aromas are emphasised.

### Peace of mind

Without risk of over-cooking or dryness, this is the solution for confident cooking par excellence, because it requires no supervision.

### Economical

While it is slower, low temperature cooking significantly reduces energy consumption.

### Type of foodstuffs

- Meats of all types: Beef, veal, lamb, pork
- Filleted or whole fish
- Apples, pears, apricots, peaches, etc.
- Special dishes: Foie gras, egg creams cooked without a bain-marie, etc.



MODEL : OC7878



Comparative tests conducted on Rowenta oven have shown a reduction in energy consumption of nearly 30%!

### Cooking roast pork - 1kg

	220°C	Low Temperature
MODE	Traditional Oven	Programme 20
TIME	1h 10mins	3h 20mins
CONSUMPTION	1.295kWh	0.92kWh
		-29%

## Special Features



### Safe to Touch

No risk of burning fingers; thanks to its exclusive protective design, double layer glass door and large door handle design.



### 3D Convection Fan System

Exclusive design of fan grid provides homogeneous heat diffusion inside the cavity. **Ideal for cooking 2 dishes simultaneously.**



### Family Size Cavity<sup>®</sup>

Accommodates up to 38cm rectangular trays and 35cm round trays.



### Interior Light

Easy monitoring of cooking without opening the door.



### Total Clean<sup>®</sup>

Total Clean with non-stick walls and enamel cavity coating. Durable and easy to clean.

- Automatic keep-warm function maintains your dish at warm serving temperature
- Delayed cooking timer allows easy control and time management of cooking



# Rowenta Gourmet Oven



MODEL : OC3858

## Practical and Easy to Use Programs

(Model OC3858)



MANUAL  
MODE



Grill



Fan-assisted



Defrost



Traditional Oven



Dessert

## Special Features



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### 3D Convection Fan System

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Easy monitoring of cooking without opening the door.



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Model	<b>Gourmet Pro Electronic OC7878</b> Made in France	<b>Gourmet OC3858</b> Made in France
Capacity	38L	38L
Product Dimension (cm)	56 x 55 x 36 h	56 x 47 x 36 h
Weight (kg)	15.8	13.7
Power	2900W	2400W
Grill Power	1800W	1200W
Heating Type	Convection	Convection
Thermostat	Yes	- Can change settings during cooking - Light will illuminate when preheating is done
Adjustable Temperature	<b>80°C - 240°C</b> (With 5°C interval) Cannot set temperature in Grill, Keep Warm, Automatic Programs & Defrost	<b>80°C - 240°C</b>
Timer Duration	<b>480min</b> (Grill Mode - 90min max)	120min mechanical timer For duration less than 25min, turn the button to the bottom then go to the desired time; Red light indicates oven is in operation
Cooking Modes	<p><b>5 Manual Modes</b></p> <ul style="list-style-type: none"> <li>- Exclusive 3D Convection</li> <li>- Traditional oven</li> <li>- Pastry Baking</li> <li>- Grill</li> <li>- Defrost (At 40°C, cannot select temperature)</li> </ul> <p><b>22 Automatic Programs</b></p> <ul style="list-style-type: none"> <li>- 8 Traditional meat and fish cooking programmes</li> <li>- 5 Soft dessert oven programmes</li> <li>- 3 Proofing and baking programmes for bread and brioche</li> <li>- 6 Low temperature cooking programmes for juicy meat and tender fish</li> </ul> <p>Automatic Keep Warm up to 10hr Delay-start up to 24hr Child security lock</p>	<p><b>5 Modes</b></p> <ul style="list-style-type: none"> <li>- Natural Convection (Traditional oven)</li> <li>- Pulsed Heat</li> <li>- Grill</li> <li>- Rotisserie cooking (Turnspit)</li> <li>- Fan Grill</li> </ul>
Other	Foldable upper heating element Smooth enamel floor (Concealed bottom element)	Foldable upper heating element Smooth enamel floor (Concealed bottom element)
Cleaning Features	Total Clean non-stick coating interior wall for easy cleaning	Total Clean non-stick coating interior wall for easy cleaning
Thermo Respect	<b>Safe to Touch</b> 2 layer glass door security	<b>Safe to Touch</b> 2 layer glass door security
Internal Light	Yes	Yes
Accessory	Reversible rack - 2 pieces Drip tray - 1 piece Recipe book	Reversible rack - 2 pieces Turnspit - 1 piece Recipe book
Fits-Round Dish Diameter	35cm	36cm
Fits-Oval Dish Diameter	38cm	40cm