

**FOTILE**

# Steam Convection Oven

## Cooking with Steam

A Healthier Alternative to Conventional Cooking Methods



### Dynamic Steam Convection Technology

100% fresh steam.  
Ensures delicious taste  
without off-odors in food.

### One Touch Cooking

Features multifunctional  
preset options:  
Meat, Fish, Vegetable, Pasta,  
Defrost, Self-Clean, etc.  
Easy and effortless operation.

### Easy to Clean

Food grade 304 stainless steel  
cabinet is easy to clean with a  
damp cloth. Detachable oven  
racks are dishwasher safe.

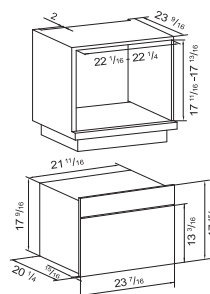
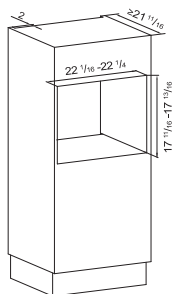
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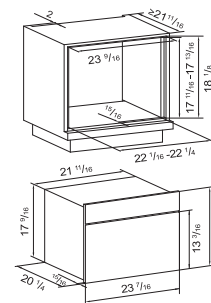
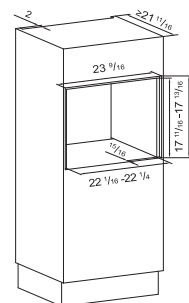


| Model                             | SCD42-C2T  | SCD42-F1   |
|-----------------------------------|--|--|
| Certification                     | ETL  | ETL  |
| Product Dimensions (WxHxD)(inch)  | 23 7/16 x 17 15/16 x 19 5/16   | 23 7/16 x 17 15/16 x 20 1/4  |
| Built-In Dimensions (WxHxD)(inch) | Standard Built-In 22 1/16 x 17 3/4 x (≥21 11/16)<br>Flush Built-In 23 9/16 x 18 1/8 x 21 11/16 | Standard Built-In 22 1/16 x 17 3/4 x (≥21 11/16)<br>Flush Built-In 23 9/16 x 18 1/8 x 21 11/16 |
| Operation                         | Touchscreen  | Touchscreen  |
| Capacity (cu.ft.)                 | 1.48   | 1.48   |
| Power (W)                         | 2250   | 2250   |
| Preset Modes                      | 8  | 6  |
| Temperature Range (°F)            | 86 - 212   | 86 - 212   |
| Warranty                          | 1-Year Full Warranty, Parts & Labor  | 1-Year Full Warranty, Parts & Labor  |

## Installation Diagram(Unit: inch)



Standard Built-In



Flush Built-In

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