

24" MULTIFUNCTION EASY-CLEAN OVEN










MODEL CODE

MATTEO 100 SERIES

F1MSM24S1



-  True Convection
-  Multi-level Cooking
-  Cool Touch Door
-  Interior Lighting
-  Fingerprint-proof Stainless Steel
-  Digital Controls
-  Americans with Disabilities Act †

DESCRIPTION

The Matteo 100 series 24" oven combines sleek, modern style with practical functionality in a compact design. Its fingerprint-resistant stainless finish adds a sophisticated touch, while intuitive knob controls make meal preparation effortless. This oven features an easy-to-clean interior, a powerful multi-pass broiler, and true convection for even, consistent cooking. At 24" in height, it's ideal for ADA-compliant installations and versatile enough for various design applications. Highly regarded by high-rise developers, the 100 series ovens offer exceptional value, style, and performance in every kitchen.

FEATURES

- Knob and electronic controls
- True Convection
- Black Porcelain enamel interior
- 1 Halogen light
- 2 Chrome racks
- Enameled Broiler Pan

FUNCTIONS

- True Convection
- Convection Broil
- Broil
- Convection Bake
- Convection Roast
- Bake

INCLUDED ACCESSORIES

- 2 x 12200230 Chromed rack
- 42105291 Enameled Broiler pan

OPTIONAL ACCESSORIES

- FMTELG Telescopic Guides

† To achieve full ADA compliance, please consult the current ADA requirements for product installation instructions.

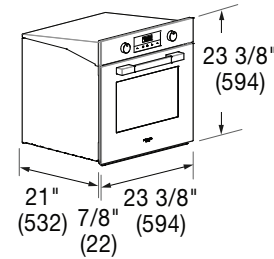
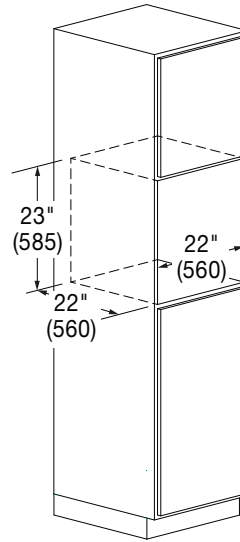
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| MODEL CODE | 24" MULTIFUNCTION EASY-CLEAN OVEN F1MSM24S1 | |
|---|--|------------|
| GENERAL DETAILS | | |
| Finish | Stainless Steel | |
| Control Type | 2 Knobs / 3 Touch Buttons | |
| Display | White LED | |
| Oven Type | Convection | |
| Temperature (min - max), °F (°C) | 120 - 480 | (50 - 250) |
| Rack Positions | 5 | |
| Interior Lights | 1 x 20 W Halogen | |
| CAPACITY | | |
| Volume, cu. ft. (L) | 2.36 | (66.8) |
| Useable Width, in. (mm) | 18-1/8 | (460) |
| Useable Height, in. (mm) | 13-3/4 | (350) |
| Useable Depth, in. (mm) | 16-5/16 | (15) |
| DIMENSIONS / WEIGHT | | |
| Product Width, in. (mm) | 23-3/8 | (594) |
| Product Height, in. (mm) | 23-3/8 | (594) |
| Product Depth, in. (mm) | 21 | (532) |
| Cutout Width, in. (mm) | 22 | (560) |
| Cutout Height (min), in. (mm) | 23 | (585) |
| Cutout Depth (min), in. (mm) | 22 | (560) |
| Net Weight, lbs. (kg) | 90 | (41) |
| POWER / RATINGS (240 V, 60 Hz) | | |
| Broil Upper Heating Element | 1200 W | |
| Upper Auxiliary Element | 1000 W | |
| Concealed Lower Bake Element | 1100 W | |
| Convection Element | 2300 W | |
| TECHNICAL DETAILS | | |
| kW / Amps rating at 120-240 V, 60 Hz | 2.35 kW - 9.8 A | |
| kW / Amps rating at 120-208 V, 60 Hz | 1.80 kW - 8.6A | |
| Power Cable | 4-Wire Conduit – Hardwire Connection | |
| Power Cable Length, in. (mm) | 56 | (1422) |
| Electrical Circuit | 240 / 208 V - 60 Hz - 15 A | |
| INSTRUCTIONS FOR USE | | |
| Use & Care Manual / Installation Manual | English / French / Spanish | |
| WARRANTY | | |
| Limited Warranty | Parts and Labor (2-year) | |