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PRODUCT TECHNICAL FACTSHEET

TO6006ATX — 60cm Multi-Function 6 Electric Oven with Touch LED Timer

Stainless Steel & Dark Glass | 85L Gross Capacity | 10A Plug Connection | Touch Control Display

85L	6 Modes	Touch LED	10 Amp
GROSS CAPACITY	COOKING FUNCTIONS	DIGITAL PROGRAMMER	2.1KW STANDARD PLUG

1. TECHNICAL SPECIFICATIONS

CATEGORY	SPECIFICATION PARAMETER	VALUE / DETAILS
Product Identifiers	Model Code / Series	TO6006ATX / 60cm Touch Series
Finish & Aesthetics	Exterior Materials	Mark-Resistant Stainless Steel & Dark Glass Panel
Physical Dimensions	Height × Width × Depth	595 mm × 595 mm × 570 mm
Gross Capacity	Total Internal Volume	85 Litres (72 Litres Usable)
Cooking Modes	Function Count	6 Functions (Fan Forced, Fan Grill, Full Grill, Grill, Defrost, Light)
Electrical Rating	Connected Load / Maximum Current	2.1 kW / 8.75 Amps @ 220–240V AC 50Hz
Power Supply	Connection Method	Standard 10 Amp GPO Plug & Lead (1.2m Cable)
User Controls	Interface Mechanism	Rotary Selector Knobs + 3-Button LED Touch Programmer
Door Structure	Glazing & Thermal Protection	Triple Glazed Cool-Touch Glass with Inner Removable Pane
Cooling System	Cabinet Safeguard	Tangential Cavity Cooling Blower Fan
Cavity Liner	Interior Finish	Easy-Clean Black Enamel Coating
Rack System	Positions & Guides	5 Level Chrome Side Racks (Removable)
Included Accessories	Standard Items	1 × Wire Shelf, 1 × Baking/Grill Tray, 1 × Grill Rack Insert

2. KEY PRODUCT FEATURES & BENEFITS

- **Spacious 85L Cavity Volume:** Large internal capacity accommodating multi-rack baking, full roasts, and large entertaining platters across 5 shelf levels.
- **Programmable Touch Control LED Timer:** Modern 3-button touch screen interface with 24-hour clock, minute minder, cook duration, and auto end-time control.
- **Versatile 6-Function Versatility:** Includes Fan Assist / Fan Grill for superior roast meat searing and crisping alongside standard baking modes.
- **10A Plug-and-Play Installation:** Equipped with a standard 10 Amp power plug for effortless connection to standard household electrical outlets.
- **Triple-Glazed Removable Glass Door:** Multi-layer insulation keeps external glass safe to touch while retaining internal cooking heat for high energy efficiency.
- **Tangential Cavity Cooling System:** Integrated cooling fan circulates air around the exterior cabinet walls to protect surrounding kitchen joinery from heat damage.

Electrical & Installation Compliance

The Technika TO6006ATX operates under a total load of 2.1 kW (10A max). Plug directly into an accessible 10A switched wall socket.

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DIMENSION & INSTALLATION GUIDE

1. 60CM CABINETRY CUTOUT SPECIFICATIONS



2. CABINET & APPLIANCE DIMENSIONS

DIMENSION PARAMETER	PRODUCT SIZE (MM)	PROUD FIT CUTOUT (MM)	FLUSH FIT CUTOUT (MM)
Overall Height (H)	595 mm	585–590 mm	600 mm
Overall Width (W)	595 mm	560 mm (min)	600 mm
Overall Depth (D)	570 mm	560 mm (min)	575 mm (min)
Fascia Overlap Top / Bottom	5 mm / 5 mm	Overlaps cabinet carcass	Flush with 20mm cleats
Fascia Overlap Sides	17.5 mm (each side)	Overlaps cabinet carcass	Flush with 20mm cleats
Rear Ventilation Opening	45 mm depth slot	At rear of shelf base	At rear of shelf base

3. CRITICAL INSTALLATION GUIDELINES

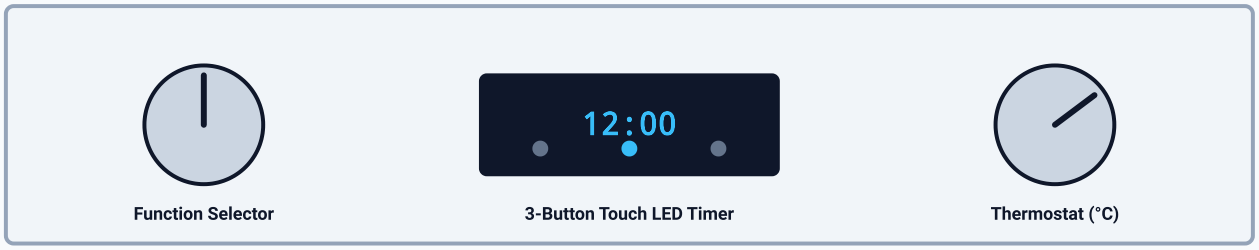
- **Rear Ventilation Opening:** An airflow cut-out measuring at least 45mm x 500mm MUST be provided at the rear of the cabinet base shelf to ensure continuous cavity cooling.
- **Cabinet Materials & Heat Tolerance:** Cabinetry panels, laminates, and adhesives must withstand temperatures of up to 85°C to avoid deformation or discolouration.
- **Fixing to Cabinetry:** Open the oven door to reveal 4 fixing holes located in the side frame. Secure the unit using the 4 screws provided into the cabinet stiles.
- **Cable Positioning:** Ensure the power cord is routed cleanly behind the unit, avoiding hot surfaces on the rear of the oven housing.
- **Under-Bench Clearances:** When installing directly below a cooktop, maintain a minimum vertical clearance of 50mm between the top of the oven and the bottom of the cooktop unit.

> **Cabinetry Clearance Warning**
> Insufficient ventilation around the rear and base of the oven cavity will cause thermal cutout activation, shorten electronic component lifespan, and void warranty coverage.

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USER OPERATING GUIDE & MAINTENANCE

1. CONTROL PANEL ARCHITECTURE



2. 6 MULTI-FUNCTION COOKING GUIDE

FUNCTION MODE	TEMP RANGE	RECOMMENDED CULINARY APPLICATION
Fan Forced	50°C – 250°C	Multi-shelf baking, roast vegetables, and batch cooking with uniform heat distribution.
Fan Grill	150°C – 220°C	Thick cuts of meat, poultry, and roasts requiring intense top heat with fan circulation.
Full Grill	150°C – 220°C	High-intensity grilling across entire top element for sausages, steaks, and toasties.
Grill (Half)	150°C – 200°C	Economic central browning for smaller portions, open melts, and single chops.
Defrost	Ambient Air	Circulates room-temperature air to thaw delicate frozen foods safely and rapidly.
Oven Light	N/A	Switches on 25W cavity lamp independently for internal visibility during cleaning.

3. DAILY OPERATING & MAINTENANCE INSTRUCTIONS

- **First Use Burn-Off:** Set the function knob to Fan Forced, temperature to 200°C, and run empty for 60 minutes. Open windows to allow factory manufacturing odors to dissipate.
- **Setting Touch Digital Timer:** Press the center Mode touch button to cycle through Clock setting, Minute Minder, Cook Duration, and End Time. Adjust values using the + / - buttons.
- **Cleaning Door Glass:** Push the top door profile release tabs inward, slide off the top bracket, and gently lift out the inner glass pane for hand washing with warm soapy water.
- **Side Rack Removal:** Lift the front of the chrome side rack upward and unhook from the cavity wall. Hand wash in warm water or soak to remove baked-on grease.

> **Technika Warranty & Service Support**
> Technika products are covered by a 2-Year Manufacturer Warranty. For technical support, replacement parts, or service requests in Australia, call **1800 649 969** or visit **www.technika.com.au**.