



The power and range of a conventional convection oven, right on your countertop.

The Livenza Oven System allows you to prepare the finest foods with ease. This compact, high-efficiency convection countertop oven cooks faster and more evenly, leaving you with more time and more flavor. Roast, broil or bake your favorites including whole chicken and pizza with the precision of convection cooking for perfectly prepared meals, every time.



1. TRUE EUROPEAN CONVECTION

The convection setting utilizes circulated hot air to cook faster and more evenly.



2. TRIPLE SURROUND COOKING

Whether baking, roasting or broiling, the oven distributes heat evenly with its three specific heating areas.



3. INSULATED TO MAINTAIN HEAT

An innovative heating system maintains consistent heat due to insulated construction and a double glass door.

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**4. SIMPLE CLEANUP**

The non-stick interior and removable crumb tray makes clean up a breeze.

**5. SEE WHAT'S COOKING**

The internal light helps you keep an eye on your dishes.

**6. MULTI-LEVEL COOKING**

Four adjustable positions for the two included racks maximize space and save you time for a variety of meals.

**7. SPACIOUS, YET COMPACT**

24L/.8 cu. ft. of cooking capacity is big enough for family meals, yet the streamlined design takes up minimal counter space.

**8. EIGHT PRESET PROGRAMS**

Whether you want to make a pizza, roast a chicken or bake cookies, one of the eight preset programs is perfect for the job.

**9. THE PRECISE TEMPERATURE**

The internal temperature check guarantees that you are cooking with the right amount of heat for every meal.

LIVENZA OVEN EO241250M FEATURES

- Double glass door
- Internal temperature check
- Three heating areas inside the cavity
- Convection cooking capabilities
- Four cooking levels with rack assist guide
- Cooking Functions: Toast, Bake, Convection Bake, Broil/Grill, Defrost, Pizza, Cookies
- Non-stick, scratch-resistant internal cavity
- Digital display
- Internal light
- Auto shutoff

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How do great cooks bring their best to the table? They select the finest, freshest ingredients. And they rely on appliances that help make the cooking process quicker and easier. Convection ovens maintain constant, even heat to bring out all the subtle flavors of a roast chicken. Indoor grills can sear everything from porterhouse steaks to paninis. And deep fryers conserve oil while turning foods a golden brown that's pleasing to the eye as well as the palate.

Introducing the Livenza Collection of beautifully engineered countertop appliances from De'Longhi. Transforming great ingredients into exceptional food.