

## Linea 30" compact Combi Steam Oven

SOCU3104SCG  
Neptune Grey



Compact oven that combines traditional and steam cooking, with sous vide function, to cook tasty and healthy dishes in an easy way

### Features

**Smartcooking** - 50 automatic recipes for perfect results

**Ever Clean Enamel** - Facilitated cavity cleaning due to special pyrolytic enamel

**Removable internal glass** - Easy cleaning of the oven door thanks to the removable glass

**Soft Close** - Cushioned door closing system

### Technical Features

Minimum Temperature	32 °F
Maximum temperature	251.5 °F
No. of shelf positions	3
No. of lights	1
Lighting	Halogen
Cavity material	EverClean enamel
Removable door	Yes
Lower heating element power	1000 W
Grill element - power	2000 W
Circular heating element - Power	1400 W
Display technology	Full color TFT touch screen

### Programs / Functions

No. of cooking functions	13
Automatic programs	50
Traditional cooking functions	Bake, Convection bake, True European convection, Convection roast, Broil, Convection broil, Warm, Convection bottom (European bake+), Pizza
Other functions	Defrost by time, Defrost by weight, Proof, Stone cooking, BBQ, Air-Fry, Keep-warm, Plate warming, Sabbath
Cooking functions with steam	Steam/ Steam convection roast/ Steam convection bake/ Sous Vide
Other steam functions	Tank clean, Water drain, Water load, Descaling program
Cleaning functions	Vapor Clean
Sabbath Mode	Yes

### Options

Child safety lock	Yes
Showroom mode	Yes
Rapid pre-heating	Yes

### Accessories Included

Rack with back stop	2
Enameled 1.6"-deep tray	1
Insert grid	1
Stainless steel tray (0.8" deep)	1
Stainless steel mesh tray (1.6" deep)	1

