Professional 30" Convection Oven

SOU3300TX2
Stainless Steel



Built-in multifunction convection oven ensuring even heat distribution, multiple cooking modes, and precise temperature control for consistent results across all types of dishes

Features

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

Telescopic guides - Convenience in safely extracting and inserting the bowls into the oven

Technical Features

Minimum Temperature	100 °F
Maximum temperature	260 °F
No. of shelf positions	6
Fan	Single
No. of lights	2
Lighting	Halogen
Cavity material	EverClean enamel
Lower heating element power	1700 W
Upper heating element - Power	1200 W
Grill element - power	1700 W
Large grill - Power	2900 W
Circular heating element - Power	2500 W
Display technology	LED

Programs / Functions

No. of cooking functions	8
Traditional cooking functions	Bake, Convection bake, True European convection, Convection roast, Broil, Fan grill (small), Convection broil, Warm, Convection bottom (European bake+)
Other functions	Defrost
Cleaning functions	Vapor Clean

Accessories Included

Rack with back stop	2
Enameled 1.6"-deep tray	1
Insert grid	1
Telescopic Guide rails, partial Extraction	1

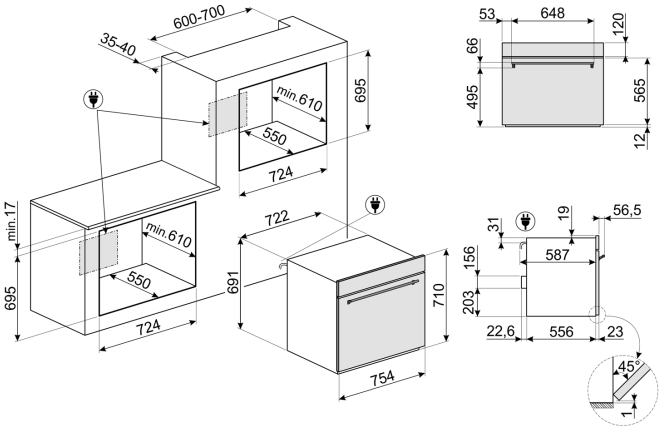
Electrical Connection

Voltage	120/240 V
Frequency	60 Hz
Circuit breaker	14 A
Plug	Hard-wired
Power cord length	59 1/16 "

Logistic Information

Width	29 11/16 "
Height	27 15/16 "
Depth	23 1/8 "
Net weight	142 lbs

Product dimension drawing



Accessories



GT3T

Total-extraction telescopic guides



PALPZ

Pizza shovel with fold away handle