

SO6101S2B3







Category 60 cm Oven **Product Family** Power supply Electric **Heat source ELECTRICITY** Cooking method Combi Steam Galileo platform SteamOne Cleaning system Vapor Clean **EAN** code 8017709326937



Aesthetics

Linea Symbols **Aesthetic** Serigraphy type Colour Full glass Black Door **Finishing** Handle Linea minimal Glossy Design Flat **Handle Colour** Black Silk screen Material Glass Logo Glass Type Control knobs Clear Linea Serigraphy colour Controls colour Matt black Grey

Controls



Display name CompactScreen Control setting Knobs Display technology LCD No. of controls

Programs / Functions main oven

No. of cooking functions

11



Lower heating element

power

1200 W

Traditional cooking functions Static Fan assisted Circulaire Turbo Eco Large grill Fan grill (large) Base Circulaire + bottom Pizza Cooking functions with steam Fan assisted Other Steam functions Water outlet Descaling Other functions Sabbath Defrost by time Leavening Cleaning functions Vapor Clean **Options** Time-setting options Delay start and automatic Other options end cooking Showroom demo option Yes Minute minder Yes Rapid pre-heating Yes Timer 1 **Technical Features** Minimum Temperature 30°C Removable door Yes 280°C Maximum temperature Full glass inner door Yes No. of shelves 5 Removable inner door Yes N. of fans 1 Total no. of door glasses 3 No. of lights Soft Close hinges Yes 1 Chimney Light type Fixed Halogen User-replaceable light Yes Cooling system **Tangential Light Power** 40 W Cooling duct Single Light when door is Yes Steam range 20 - 40% opened 353x470x401 mm Usable cavity space

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dimensions (HxWxD)

Temperature control

Cavity material

Electronic

Ever clean Enamel



Grill element - power 1800 W Circular heating element 2000 W

- Power

Heating suspended when door is opened

Door opening type

Yes

Standard opening Temperate door Door

Water loading Tank capacity

Drawer, manual

18.0

Performance / Energy Label





Energy efficiency class Net volume of the cavity 681

Energy consumption per 1,15 kWh

cycle in conventional

mode

Energy consumption in conventional mode

4,14 MJ

Energy consumption in 2,45 MJ

forced air convection

Energy consumption per 0,68 kWh

cycle in fan-forced

convection

Number of cavities 1 Energy efficiency index 81 %

Accessories included

Rack with back stop

Enamelled deep tray

(50mm)

Insert gird

Other water loading kit

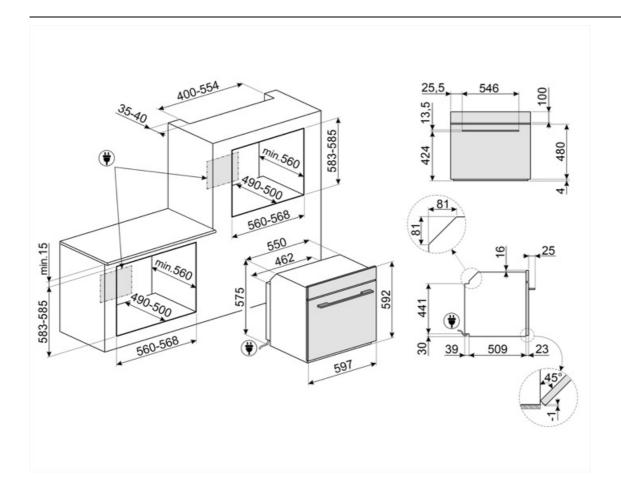
Electrical Connection

Plug Not present 220-240 V Voltage Current 13 A

Nominal power Frequency (Hz) Power supply cable length

3000 W 50/60 Hz 150 cm







Compatible Accessories

AIRFRY

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

GTP2

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

ET50

Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 50 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

GTT2

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



PR3845N

Black cover for furniture when more ovens are installed in column



PR3845X

Antifingerprint stainless steel. Cover for furniture in column installation of more ovens

STONE

Rectangular refractory stone Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions:L42 x H1,8 x P37,5 cm



SFLK1

Child lock





Symbols glossary



Manual water loading system: It is possible to load the tank in less than 40 seconds. The loading is done manually thanks to a special funnel included.



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



Combi steam ovens: The steam cooking system allows to cook any type of food more gently and quickly. Variations in temperature and steam level allow you to achieve the desired gastronomic result. Steam cooking decrease the use of fat in favor of a healthier and more genuine cuisine, and also minimizes the loss of weight and volume of food during cooking. Steam cooking is perfect for cooking meats: in addition to making them very soft, it maintains their shine and makes them more succulent. Also recommended for cooking leavened doughs and bread-making: humidity in fact allows the dough to grow and develop during cooking before creating the external crust. The result is a lighter and more digestible dough, recognizable by the larger alveolation. It is also suitable for defrosting quickly, for heating foods without hardening or drying them and for naturally desalting salted foods.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.



Triple glazed doors: Number of glazed doors.



Electric



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.

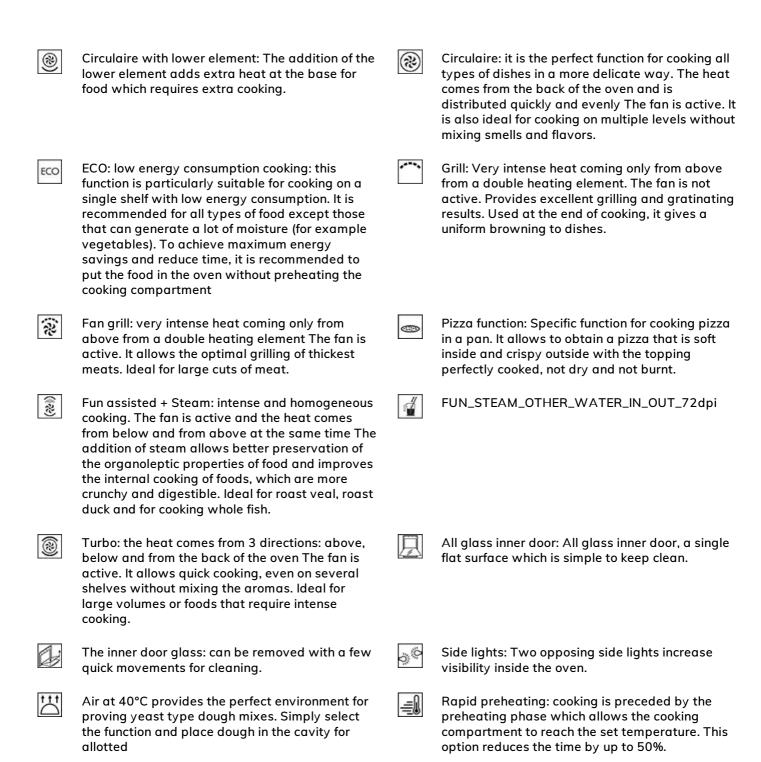


Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.





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.5

The oven cavity has 5 different cooking levels.

SABBATH: function that allows to cook food

respecting Judaism's day of rest provisions.





Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 °C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



The capacity indicates the amount of usable space in the oven cavity in litres.



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