

SOA330X1

			
Category	30"		
Product Family	Oven		
Power supply	Electric		
Heat source	ELECTRICITY		
Cooking method	Thermoseal		
Cleaning system	Pyrolitic		
EAN code	8017709206192		









Aesthetics

Aesthetic	Classic	Serigraphy type	Symbols and wordings
Colour	Stainless steel	Door	With 2 horizontal strips
Finishing	Fingerproof	Handle	Classic
Design	Flat	Handle Colour	Inox
Material	Stainless steel	Logo	Embossed
Type of steel	Brushed	Control knobs	Classic
Glass Type	Eclipse	Controls colour	Steel effect
Serigraphy colour	Black		

Controls

Control setting	Knobs & buttons	No. of controls	2
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Programs / Functions

No. of cooking functions	6		
Traditional cooking functions			
 Static	 Circulaire	 Turbo	
 Large grill	 Circulaire + grill	 Pizza	

Other functions



Defrost



Proving



Sabbath



Dehydrate

Cleaning functions



Pirólisis

Options



Time-setting options

Delay start and automatic end cooking

Minute minder

Yes

Controls Lock / Child Safety

Yes

Other options

Rapid pre-heating

Keep warm

Yes

Technical Features



Minimum Temperature 30 °C

Maximum temperature 290 °C

No. of shelves 6

N. of fans 2

No. of lights 3

Light type Halogen

Light Power 20 W

Light when door is opened Yes

Lower heating element power 3000 W

Upper heating element - Power 1032 W

Large grill - Power 3500 W

Circular heating element - Power 1300 W

Circular heating element 2 - Power 1300 W

Heating suspended when door is opened Yes

Removable door Yes

Total no. of door glasses 4

Cooling system Tangential

Door Lock During Pyrolysis Yes

Usable cavity space dimensions (HxWxD) 410x610x415; mm

Temperature control Electronic

Cavity material Enamel

Performance / Energy Label



Net volume of the cavity 103 l

Energy consumption per cycle in conventional mode

Energy consumption in conventional mode

Energy consumption in forced air convection

Energy consumption per cycle in fan-forced convection

Number of cavities 1

Accessories Included



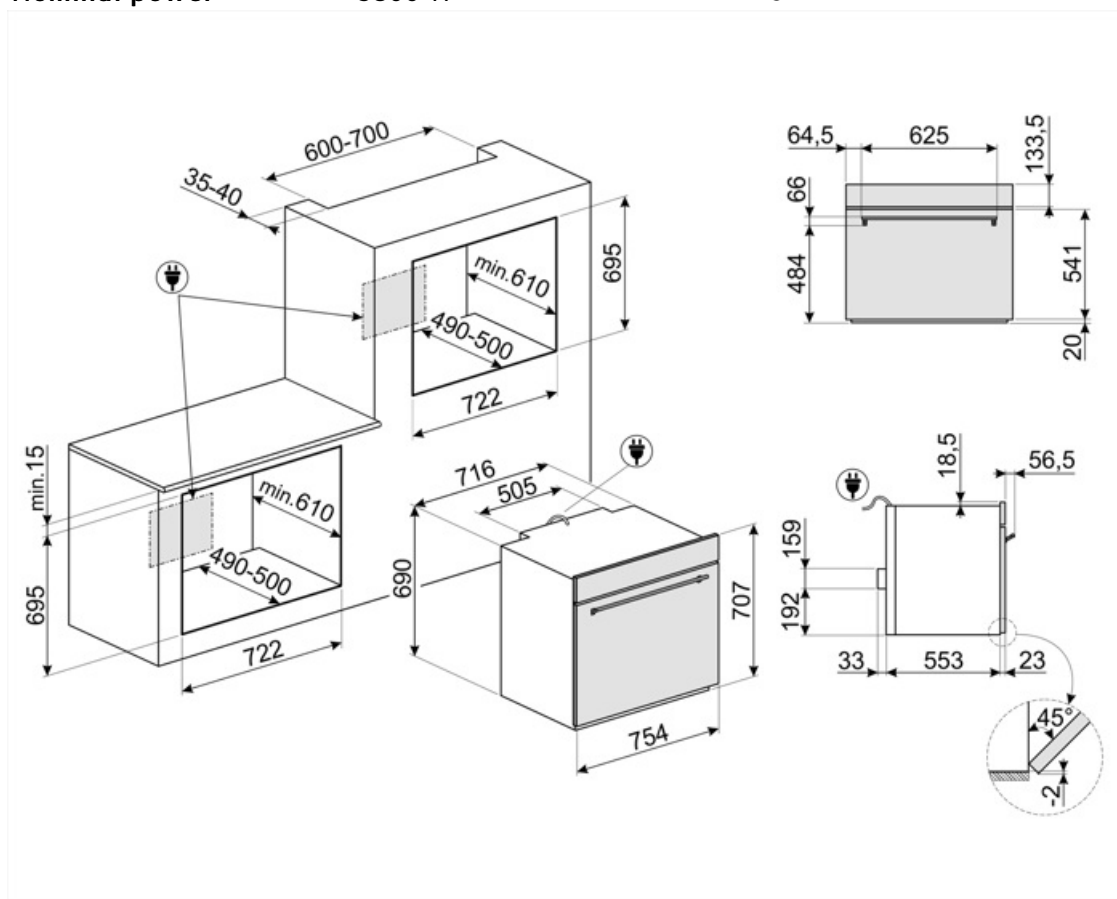
Rack with back and side stop 2
 Enamelled tray (20mm) 1
 Insert gird 1

Telescopic Guide rails, total Extraction 1
 Temperature probe Yes, single point

Electrical Connection

Voltage 240 V
 Current 15,8 A
 Nominal power 3800 W

Frequency (Hz) 50/60 Hz
 Power supply cable length 120 cm



Compatible Accessories

ET50

Enamelled tray, 50mm deep























STONE

Rectangular refractory stone PPR2. 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.



Symbols glossary

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		Air cooling system: to ensure a safe surface temperatures.
	With the switch on this symbol, no heating is possible even if the thermostat is turned.		Quadruple glazed: Number of glazed doors.
	Electric		Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.
	Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.		Circulaire + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.
	Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.		Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.
	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.		Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.
	KEEP_WARM_72dpi		Side lights: Two opposing side lights increase visibility inside the oven.
	Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.		Cooking with temperature probe: It is possible to display the temperature detected by the probe and set a target temperature that the dish must reach. When the core of the dish reaches the desired temperature, cooking stops
	Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted		Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.
	Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works		The oven cavity has 6 different cooking levels.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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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